

All competitors using Sous Vide Applications must complete a food safety plan (Sous Vide Application Plan – CCP Log). Please highlight the critical control points from the start of your contest to the end (modify the ingredients and timelines as needed for your specific application).

Please review the document "Guidelines for restaurant Sous Vide cooking safety in British Columbia" posted to the Skills Website for Sous Vice best practices and guidelines. Any competitor not posting a Sous Vide Application Plan will not have that product consumed.

<u>Probe Ingredients & Timeline</u>	<u>_____, 2024</u>
Water Bath	
Product Temperature – From Fridge	
Product Temperature – After Preparation	
Water Bath Starting Temperature	
15 Minutes	
30 Minutes	
45 Minutes	
60 Minutes	
Holding in 75th Minute	
Holding in 90th Minute	
Holding in 105th Minute	
Holding in 120th Minute	
Resting Temperature	
Serving Temperature	

EQUIPMENT LIST

Circulator:	
Refrigerator:	
Thermometer:	
Vacuum Packager:	