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| --- | --- |
| **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 judged.** | |
| **Probe Ingredients & Timeline** | **Temperature** |
| 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: |  |