

Food Safety Supervisor’s signature:

|  |
| --- |
| **Temperature Record Sheet** |
| Date |  |  |  |  |  |  |  | **Check**:* Use clean, sanitised probe thermometer to check food temperature.
* Cold foods should be kept at 5°C or below (unless validated alternative)
* Hot food should be kept at 60°C or above (unless validated alternative)
* If food is not at correct temperature, add notes on corrective actions below.
 |
| Time | AM | PM | AM | PM | AM | PM | AM | PM | AM | PM | AM | PM | AM | PM |
| Servery fridge 1 | 2.9 | 3.1 | 2.5 | 3.3 | 2.9 | 3.5 | 2.8 | 3.3 | 2.4 | 3.2 | 2.7 | 3.8 | 2.6 | 3.9 |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Date | Corrective action taken  | Signed |
| Example date | Example corrective actions: bain marie temperature turned up, refrigeration unit checked by manufacturer, food discarded, etc. | P.Citizen |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |