A picture containing icon

Description automatically generated

Food Safety Supervisor’s signature:

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| **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 |
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| 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 |
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