FOOD TEMPERATURE RECORD

Monitor and record the food temperature

Date															Notes
Time	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	
Cold Unit 1															
Cold Unit 2															
Cold Unit 3															
Hot Unit 1															
Hot Unit 2															
Hot Unit 3															
Staff Initials															

Date	Corrective action taken (e.g. bain marie temperature turned up, refrigeration unit checked by technician, food discarded, etc.)	Signed

✔ Use a clean, sanitised probe thermometer to check food temperature

✔ Cold foods should be kept at 5°C or below (unless validated alternative)

✔ Hot foods should be kept at 60°C or above (unless validated alternative)

✔ If food is not at correct temperature, add notes on corrective actions taken