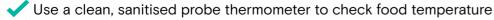
## FOOD TEMPERATURE RECORD



Monitor and record the food temperature

Date															Notes
Time	AM	PM	AM	PM	AM	РМ	AM	РМ	AM	PM	AM	РМ	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, san															



✓ 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