

# GENERAL TEMPERATURE RECORD (MULTI-USE)

Monitor and record the temperature of food e.g. during cooking, reheating, refrigeration



Date	Time	Activity / Food / Appliance	Food Temp. °C	Corrective action / Notes	Checked by

## Temperature checks:

- ✓ 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)
- ✓ Frozen foods are 'frozen hard'
- ✓ Cook to internal temperature of  $\geq 75^{\circ}\text{C}$  (or equivalent)
- ✓ If food is not at correct temperature, add notes on corrective actions