(PREMISES NAME)TEMPERATURE RECORDS

Week Commencing ……

	Sun	Mon	Tue	Wed	Thur	Fri	Sat
Fridges – Maximum 8°C (Recommended 5°C) check **twice** daily							
1							
2							
3							
4							
5							
6							
7							
8							

Freezers -18°C or below, check **once** daily							
A							
B							
C							
D							
E							
F							
G							
H							

Chill Display – Maximum 8°C (Recommended 5°C) check at least **once** each service period							
1							
2							

Hot Food Display/Holding – Above 63°C check at least **once** each service period							
1							
2							

Hot Food Testing

Record at least **one** per service period (minimum 75°C)

DAY	FOOD TESTED	TEMP.

FOOD TEMPERATURE ON DELIVERY

Check frozen deliveries (-18°C or below) & chilled deliveries (8°C or below)

DAY	SUPPLIER	TEMP.

PROBE THERMOMETER CHECK

0°C plus or minus 1°C in ice
100°C plus or minus 1°C in boiling water

DAY	TEMP	PROBE
		1
		2
		3

Manager's Signature …… Date ……..

THIS RECORD MUST BE RETAINED ON SITE FOR 12 MONTHS

RECORD ANY UNSATISFACTORY TEMPERATURES AND ACTION TAKEN ON THE REVERSE OF THIS FORM