

Food Safety Records

Food Premises:

Week Commencing:

Delivery Temperatures		
<i>Chilled below 8°C Frozen below -18°C</i>		
Date	Supplier	Temp

Unit Number	Fridge Freezer Temperatures													
	<i>Fridges must be below 8°C (Ideally 1-5°C) Freezers must be below -18°C</i>													
	Sun		Mon		Tues		Wed		Thurs		Fri		Sat	
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
1														
2														
3														
4														
5														
6														
7														
8														

Cooked (C) & Reheated (R) Food and Cooling Temperatures/Times						
<i>Cooked/Reheated temp must be above 75°C; Food must be cooled from 63°C to approximately 30°C within two hours then covered, date labelled and placed in the fridge or freezer</i>						
Day/Time	Food Checked #1	Cooked Temp	+ 2 hours	Food Checked #2	Cooked Temp	+ 2 hours
Sun						
Mon						
Tues						
Wed						
Thurs						
Fri						
Sat						

Hot Held Food Temperatures		
<i>Must be above 63°C</i>		
Day/Time	Food Checked	Temp
Sun		
Mon		
Tues		
Wed		
Thurs		
Fri		
Sat		

Date Code Check	
<i>All food MUST be within its USE BY date</i>	
Sun	
Mon	
Tues	
Wed	
Thurs	
Fri	
Sat	

Corrective Action Taken

Probe Thermometer Check Date: _____	Crushed Ice: _____	Steam/Boiling Water: _____
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Manager's Signature: _____

Date: _____

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<i>Must be above 63°C</i>		
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<i>All food MUST be within its USE BY date</i>	
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Corrective Action Taken

Probe Thermometer Check *Date:* _____ *Crushed Ice:* _____ *Steam/Boiling Water:* _____

Manager's Signature: _____

Date: _____