

TEMPERATURE MONITORING - WEEKLY RECORD SHEET - CATERING PREMISES

PREMISES NAME:

Date: Sunday the.....of.....2012

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REFRIGERATION							
Each refrigerator twice daily (max 7°C)							
	Sun	Mon	Tue	Wed	Thur	Fri	Sat
1							
2							
3							
4							
5							
6							
7							
8							

FREEZERS							
Each freezer once daily (max -18°C)							
	Sun	Mon	Tue	Wed	Thur	Fri	Sat
A							
B							
C							
D							
E							
F							

HOT FOOD (COOKING)		
Record at least one per service period (min 75°C)		
DAY	FOOD TESTED	TEMP
Sunday (lunch)		
Sunday (evening)		
Monday (evening)		
Monday (lunch)		
Tuesday (evening)		
Wednesday (lunch)		
Wednesday (evening)		
Thursday (lunch)		
Thursday (evening)		
Friday (lunch)		
Friday (evening)		
Saturday (lunch)		
Saturday (evening)		

DELIVERIES		
Each delivery (-14°C max frozen & max 8°C chilled)		
DAY	SUPPLIER	TEMP

CHILL DISPLAY							
Each unit once daily (max 7°C)							
	Sun	Mon	Tue	Wed	Thur	Fri	Sat
A							
B							

HOT HOLDING							
Probe each unit once daily (min 63°C)							
	Sun	Mon	Tue	Wed	Thur	Fri	Sat
A							
B							

PROBE CALIBRATION CHECK			
Once every Monday. 0°C (+/- 1°C) in ice; 100°C (+/- 1°C) in boiling water.			
PROBE no.1	Acceptable?	Y	N
PROBE no.2	Acceptable?	Y	N
PROBE no.3	Acceptable?	Y	N

DETAIL CORRECTIVE ACTION HERE

Manager's Signature:

Once complete retain record on file for 6 months