

Template 4 – Temperature record sheet (for example, for food display)

Date															Check: ✓ Use clean, sanitised probe thermometer to check food temperature ✓ 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 below.
Time	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	
Cold unit 1 _____															
Cold unit 2 _____															
Cold unit 3 _____															
Hot unit 1 _____															
Hot unit 2 _____															
Hot unit 3 _____															
Date	Corrective action taken (for example, bain marie temperature turned up, refrigeration unit checked by manufacturer/technician, food discarded if not kept under appropriate control)														