

Temperature Record Food Display/Storage

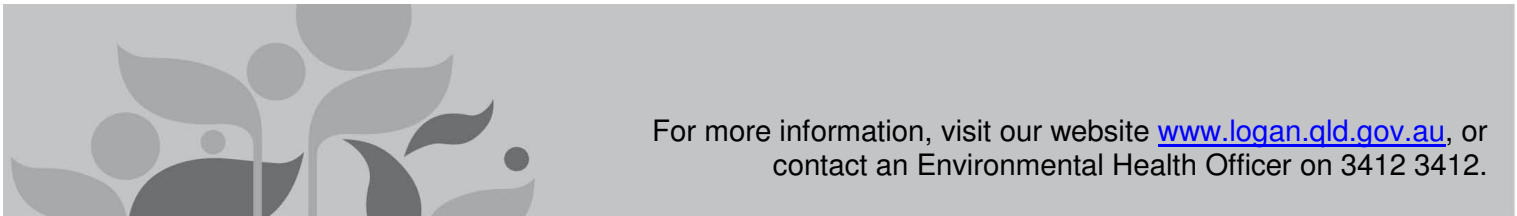
Food display - Temperatures of food are to be checked and recorded when the bain-marie is set up and every three hours thereafter or at least twice a day.

Date	Time	Food item/unit checked	Temp °C	Corrective action taken	Checked by
<i>e.g. 10/10/10</i>	<i>10 am</i>	<i>Beef stew in bain-marie</i>	<i>72 °C</i>		<i>Bill Logan</i>

Temperature Requirements

- Hot food - at or above 60 °C
- Cold food - at or below 5 °C
- Frozen food - between minus 15 °C and minus 12 °C

This template should be adapted to suit your business. Records are to be kept up-to-date, filled in correctly and kept on site.



For more information, visit our website www.logan.qld.gov.au, or contact an Environmental Health Officer on 3412 3412.

