

Record Sheet 14

Sushi Display Time Log

(more sheets available at www.foodsmart.vic.gov.au)

Put a copy of this sheet near the display area (check the **Standard Operating Procedures** in your Food Safety Plan).

Record the time the Sushi product is put on display.

Twice a day, record the temperature of the display unit.

If the temperature was found to be above 15°C, record the corrective action taken so as to correct the temperature.

'Nigiri' pieces can be left on display at 15 °C for up to 8 hours.

'Nori' rolls can be left on display at 15°C for up to 12 hours.

Record the time the Sushi taken from display. If sold, simply indicate so in the 'Time taken from display' column.

Date	Type of Sushi	Time Sushi out of temperature control prior to delivery	Time & Temperature of sushi when delivered		Time put on display	Temperature of display unit		Corrective Action	Time taken from display
			Time	Temp		Time	Temp		
20/11	Nigiri pieces	1hr	11.30am	13°C	12.00pm	2.00pm	15°C	Temperature of display unit lowered & product discarded	Product discarded at 4.00pm
						4.00pm	16°C		
20/11	Nori Rolls	2hrs	11.30am	15°C	12.00pm	2.00pm	15°C	N/A	9.30pm
						5.30pm	15°C		
24/11	Nori Rolls	2hrs	11.30am	12°C	12.00pm	1.30pm	15°C	N/A	All sold by 6pm
						4.00pm	15°C		

You must keep these records in English

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