Record Sheet 3

Temperature Control Log

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

Put a copy of this sheet in the areas where you monitor food temperature (check the **Standard Operating Procedures** in your Food Safety Plan).
Check and record the temperatures twice daily.

Frozen Foods should be less than –15°C or frozen hard
Chilled Foods should be less than 5°C
Hot Food should be more than 60°C

Date	Unit Description	Temp			Visual Check	Corrective Action Taken
		Hot Above 60°C	Cold Below 5°C	Frozen Below 15°C		
16/10	*Kitchen Fridge*		*8°C*			*Check again in 30 mins. If no improvement inform Food Safety Supervisor*

You must keep these records in English

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