**UNIT: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ UNIT NO:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| --- | --- | --- | --- |
| **MONTH / YEAR:** | **/** | **VENDING MACHINE TYPE:**  |  |
|  |
| **VENDING MACHINE NAME / No:**  |  | **LOCATION:** |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **DATE** | **FILL AND CLEAN** | **SHELF-LIFE CHECK** | TEMPERATURE | **COMMENTS****Action taken if temperature above accepted limits or food shelf life expired** |
| Time | Initials | Time | Initials | oC | Initials |
| **1** |  |  |  |  |  |  |  |
| **2** |  |  |  |  |  |  |  |
| **3** |  |  |  |  |  |  |  |
| **4** |  |  |  |  |  |  |  |
| **5** |  |  |  |  |  |  |  |
| **6** |  |  |  |  |  |  |  |
| **7** |  |  |  |  |  |  |  |
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| **9** |  |  |  |  |  |  |  |
| **10** |  |  |  |  |  |  |  |
| **11** |  |  |  |  |  |  |  |
| **12** |  |  |  |  |  |  |  |
| **13** |  |  |  |  |  |  |  |
| **14** |  |  |  |  |  |  |  |
| **15** |  |  |  |  |  |  |  |
| **16** |  |  |  |  |  |  |  |
| **17** |  |  |  |  |  |  |  |
| **18** |  |  |  |  |  |  |  |
| **19** |  |  |  |  |  |  |  |
| **20** |  |  |  |  |  |  |  |
| **21** |  |  |  |  |  |  |  |
| **22** |  |  |  |  |  |  |  |
| **23** |  |  |  |  |  |  |  |
| **24** |  |  |  |  |  |  |  |
| **25** |  |  |  |  |  |  |  |
| **26** |  |  |  |  |  |  |  |
| **27** |  |  |  |  |  |  |  |
| **28** |  |  |  |  |  |  |  |
| **29** |  |  |  |  |  |  |  |
| **30** |  |  |  |  |  |  |  |
| **31** |  |  |  |  |  |  |  |

**Insert temperature and initial clearly Temperature Range: Cold food vendors: +1oC to 5oC Once per day**

**Manager to check the record and sign before filing Retain for 6 months**

|  |  |
| --- | --- |
| **CHECKED BY:** | **DATE:**  |