Unit Name: Unit No:

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| **Instructions:**   * Temperature check one food item from each display unit e.g. hot cupboard, hot counter, soup kettle, Salad bar, Deli bar etc. * Hot food must be held at **above 63°C** * Enter time of checking, food temperature and initials. | | | | | * Check at the start of hot / cold holding and then **every 90 minutes** until the end of service. * Cold food must be held **below 8°C** * Form can be used for up to 2 services and **allergens must be briefed** to front house staff before service and this recorded by ticking the relevant box below | | | | | | | | | |
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| **Action Required:**  Daily pre-service briefing carried out to front of house service team indicating presence of any allergens in todays menu (*Tick to Confirm*) | | | | | | | | | | | **Service 1** |  | **Service 2** |  |
|  | | | | | | | | | | | | | | |
| **DATE** | **FOOD ITEM** | **HOT HOLD**  Min +63ºC | | | **HOT FOOD DISPLAY**  Min +63ºC | | | **COLD FOOD DISPLAY**  Max +8ºC | | | **COMMENTS** | | | |
| **Time** | **Temp** | **Init** | **Time** | **Temp** | **Init** | **Time** | **Temp** | **Init** |
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| **CHECKED BY:** | **DATE:** |

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