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 or **above 63°C, c**old food at or **below 8°C**
* Enter time of checking, food temperature and initials.
 | * Check at the start of cold holding and then **every 3.5 hours** until the end of service.
* Check at the start of hot holding and then **every 90 minutes** until the end of service.
* 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