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| **UNIT No:** |  | **UNIT NAME:** |  |
| **DATE:** |  | **OUTLET:** |  |

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| **OPENING CHECK: Initials** |  | **PRE-SERVICE BRIEF: Initials** |  |

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| **EQUIPMENT TEMPERATURE MONITORING** | | | | | | | | | |
| **FRIDGE TWICE DAILY**  **+1°C to +5°C**  **Display +8°C or colder** | | **TEMPERATURE** | | | | **FREEZERS**  **ONCE DAILY**  **-18°C to -23°C** | | **TEMPERATURE** | |
| **AM** | | **PM** | | **TEMP** | **Initials** |
| **TEMP** | **Initials** | **TEMP** | **Initials** |
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| **FOOD DELIVERY MONITORING**  **CHILLED FOOD +1°C to +5°C reject above +8°C FROZEN FOOD -18°C to -23°C reject -15°C or warmer** | | | | | | |
| **SUPPLIER/PRODUCT** | **Chilled**  **Frozen**  **Ambient** | **TEMP** | **Tick method used** | | **CONDITION**  **S satisfactory**  **U unsatisfactory** | **ACTION REQUIRED** |
| **PROBE** | **VEHICLE**  **PRINT OUT** |
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| **FOOD TRANSPORT SUMMARY**  **Below +8°C or above +63°C** | | | | | | | |
| **FOOD TYPE** | **DESTINATION** | **TIME OF DISPATCH** | **TEMP ON DISPATCH** | **Initials** | **TIME OF ARRIVAL** | **TEMP ON ARRIVAL** | **Initials** |
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| **FOOD PRODUCTION TEMPERATURE RECORD**  **+75°C (re-heat +82°C in Scotland)** | | | | | | | | | | | | | | | | | | |
| **FOOD ITEM** | **COOKING / RE-HEAT** | | | | | **FOOD ITEM** | | **COOKING / RE-HEAT** | | | | | **FOOD ITEM** | | **COOKING / RE-HEAT** | | | |
| **Time** | | **Temp** | **Init** | | **Time** | | **Temp** | **Init** | | **Time** | | **Temp** | **Init** |
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| **FOOD ITEM** | | COOLING **Cooling time maximum of 90 minutes, then transfer to refrigerator** | | | | | | | | | | | | | | **FOOD USED FOR**  e.g.: re-heated, sandwiches etc. | | |
| **Start Time** | | | **Temp** | | **Initials** | | **Time to fridge** | | | **Temp** | | **Initials** | |
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| **FOOD SERVICE TEMPERATURE RECORD** | | | | | | | |
| **FOOD ITEM** | **HOT FOOD HOLD / DISPLAY**  **Minimum +63°C** | | | **FOOD ITEM** | **COLD FOOD DISPLAY**  **Maximum +8°C** | | |
| **TIME** | **TEMP** | **Initials** | **TIME** | **TEMP** | **Initials** |
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| **CLOSING CHECK: Initials** |  | **Manager Signature:** |  |