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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 max +8°C (+5°C ROI)** | **TEMPERATURE** | **FREEZERS** **ONCE DAILY****-18°C to -23°C** | **TEMPERATURE** |
| **AM** | **PM** | **TEMP** | **Initials** |
| **TEMP** | **Initials** | **TEMP** | **Initials** |
| **1** |  |  |  |  |  | **1** |  |  |  |
| **2** |  |  |  |  |  | **2** |  |  |  |
| **3** |  |  |  |  |  | **3** |  |  |  |
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| **FOOD DELIVERY MONITORING****CHILLED FOOD +1°C to +5°C reject above +8°C (above +5°C ROI) 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 (below +5° ROI) 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 (+5°C ROI)** |
| **TIME** | **TEMP** | **Initials** | **TIME** | **TEMP** | **Initials** |
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| **CLOSING CHECK: Initials** |  | **Manager Signature:** |  |