# COMPASS GROUP UK & IRELAND – FOOD SERVICE TEMPERATURE RECORD - IRELAND

**Unit: Unit No:**

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| **Daily pre-service briefing carried out by chef to front of house service team indicating presence of any allergens within todays menu offer.** **Remind FOH employees that if a customer asks about allergens employees must direct customers to the allergen station / folder and never give advice.**  |
| **DATE** | FOOD ITEM | HOT HOLDMin +63ºC | **HOT FOOD****DISPLAY**Min +63ºC | **COLD FOOD****DISPLAY**Max +5ºC | **COMMENTS** |
| **Time** | **Temp** | **Init** | **Time** | **Temp** | **Init** | **Time** | **Temp** | **Init** |
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**Food temperatures to be checked at commencement of each service and for every batch and then every 90 minutes. Enter time of checking temperature and sign off legibly with initials. Do not pre-empt times. Manager to check the record form and sign before filing. Retain for 6 months**

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