

TEMPERATURE RECORD SHEET FOR/...../..... to/...../.....

- Cold foods should be held at a temperature of 5°C or below
- Hot foods should be held at a temperature of 60°C or above

Date																												
	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P	A	P
	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M
Cold Unit 1 _____																												
Cold Unit 2 _____																												
Cold Unit 3 _____																												
Cold Unit 4 _____																												
Hot Unit 1 _____																												
Hot Unit 2 _____																												

Should the product NOT meet temperature requirements - note below what corrective action was taken.
(e.g. temperature turned up on pie warmer, refrigeration unit checked by manufacturer, products thrown away etc)

Date	Corrective Action Taken	Signed