

S A M P I

Record Initiated by:		Document Downloaded:	Monday, April 25, 2016
Duty Holder Name:		Document Initiated:	

The temperature of refrigerators, freezers, salad choppers, slicers, and other equipment is taken at least twice each day and the record is recorded below. Cook temperatures are also recorded. Details of any action to rectify faults are noted:

Items	Mon		Tue		Wed	Action
	am	pm	am	pm	am	
Fridge <<location>> (- 8°C)						
Fridge <<location>> (- 8°C)						
Fridge <<location>> (- 8°C)						
Fridge <<location>> (- 8°C)						
Fridge <<location>> (- 8°C)						
Fridge <<location>> (- 8°C)						

Items	Mon		Tue		Wed	Action
	am	pm	am	pm	am	
Freezer <<loc.>>(-18 to -22°C)						
Freezer <<loc.>> (-18 to -22°C)						
Freezer <<loc.>> (-18 to -22°C)						
Freezer <<loc.>> (-18 to -22°C)						
Freezer <<loc.>> (-18 to -22°C)						
Freezer <<loc.>> (-18 to -22°C)						

Items	Mon		Tue		W
	am	pm	am	pm	am
Salad Well (below 8°C)					

Items	Mon		Tue		W
	am	pm	am	pm	am
Hot Display Unit(above 63°C)					

Items	Mon		Tue		W
	am	pm	am	pm	am
Cold Display Unit (below 8°C)					

Recorded by (initials only):					
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Action Points:

- Check that the fridge is not overloaded, ensure the food does not touch the top of the shelves
- Check that the door closes properly
- Check the temperature dial has not been moved
- Check the fuse in the plug
- Clean regularly to avoid build up of residues which may stop the door from closing properly
- If all else fails call an engineer making sure that all frozen are defrosted

NB: Take particular care that frozen food does not start to defrost

	Sat		Sun		Action
	am	pm	am	pm	

	Sat		Sun		Action
	am	pm	am	pm	

	Sat		Sun		Action
	am	pm	am	pm	

					Checked by:	
					Date:	

working effectively
the right temperature and is moved if necessary