

SECTION 5: TEMPERATURE MONITORING

TM/08: Display of hot food (control sheet)

Unit:	
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Week-ending:	
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Verified by:	
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Date:	
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Date	Dish/ Product	Appliance	Temp	Time	Initials

In accordance with the University of Warwick's *Food Safety Management System* a core temperature of > 63°C or below must be attained whilst food is held on hot display. In the event of 5°C but no > 12°C then a '2½ hour' ruling may be applied, after which all 'high-risk' food must be discarded. Any action taken to bring 'critical-limits' back under control must be recorded on ***Control Sheet TM/14***.

NB: ensure the temperature probe is cleaned and disinfected after each and every use.

Version	Date of issue	Author	Endorsed by
V3	June 2019	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser