SECTION 5: TEMPERATURE MONITORING

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

Unit:				Week-ending:				
Verified by	y:							
Date	Dish/ Product	Applian	ice	Temp	Time	Initials		
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In accordance with the University of Warwick's *Food Safety Management System* a core temperature of > 63°C or above must be attained whilst food is held on hot display. A 'core' temperature of food must be taken when placed on service and then at hourly intervals. In the event that the temperature of food falls below 63°C for a continuous period of 2 hours then it must be discarded. Any action taken to bring 'critical-limits' back under control must be recorded on Control Sheet *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		
V4	January 2024	Stephanie Brown; Health & Safety Officer	Graham Hakes; Senior Health & Safety Adviser		