

Food Temperature Log

Daily temperature record for a kitchen: fridges and freezers, cooking and reheating, hot holding and cold display, cooling and deliveries, with corrective actions.

1. Details

Who checked, when and with what.

Project

Filled in from the project in SiteSurvey.

Business

Kitchen or premises *

Address

Date *

Which check is this? (choose one)

☐ Opening ☐ Midday ☐ Closing ☐ Other

Checked by

Probe thermometer used

Was the probe cleaned and disinfected before use and between foods?

☐ Yes ☐ No

England. Under Schedule 4 of the Food Safety and Hygiene (England) Regulations 2013 it is an offence to keep food that needs chilling above 8 °C, or to keep cooked or reheated food for hot holding below 63 °C. The other UK nations have their own regulations. The Food Standards Agency recommends setting fridges between 0 and 5 °C and freezers at around -18 °C.

2. Fridges and freezers

One entry for each unit.

Fridges and freezers (copy this block for each one)

Unit *

Type (choose one)

☐ Fridge ☐ Freezer ☐ Display chiller ☐ Cold room

Temperature (°C) *

If applicable: Above 8 °C. Check the food with a probe, find out how long it has been above 8 °C, move it to a working unit and decide what must be thrown away. Record what you did.

If applicable: Above the 0 to 5 °C the Food Standards Agency recommends, though within the 8 °C legal limit. Check the door seal, how full the unit is and the setting, and check again in an hour.

If applicable: Warmer than -18 °C. Check the door, the defrost cycle and whether the food is still hard frozen.

Action taken

Units checked (worked out automatically in the app)

3. Cooking and reheating

Probe the thickest part of the food.

Did you probe any cooked or reheated food?

☐ Yes ☐ No

Cooked and reheated food (copy this block for each one; if applicable)

Food *

Cooked or reheated (choose one)

☐ Cooked ☐ Reheated

Core temperature (°C) *

Time

If applicable: The Food Standards Agency says food is fully cooked when the middle reaches 70 °C for 2 minutes, or an equivalent: 60 °C for 45 minutes, 65 °C for 10 minutes, 75 °C for 30 seconds or 80 °C for 6 seconds. Keep cooking and probe again.

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4. Hot holding and cold display

Food kept hot for service, or cold food out of the fridge.

Is any food being hot held or displayed out of chill?

☐ Yes ☐ No

Food on display or held (copy this block for each one; if applicable)

Food *

How is it kept? (choose one)

☐ Hot holding ☐ Cold, out of the fridge

Temperature (°C)

Out since

If applicable: Below 63 °C. The England regulations allow food for service to be below 63 °C for a single period of less than two hours. After that, reheat it until it is steaming hot and put it back, chill it, or throw it away.

If applicable: Above 8 °C. The England regulations allow food for service or on display to be above 8 °C for a single period of less than four hours. After that, chill it and keep it at 8 °C or below until it is used, or throw it away.

Action taken

5. Cooling and deliveries

Food cooled for later, and food arriving.

Was any cooked food cooled for later use?

☐ Yes ☐ No

Food cooled (copy this block for each one; if applicable)

Food *

Cooking finished

Into the fridge

How was it cooled? (choose one)

- ☐ Smaller portions
- ☐ Shallow trays
- ☐ Blast chiller
- ☐ Cold water or ice bath
- ☐ Left to stand

If applicable: Food Standards Agency advice is to cool cooked food at room temperature and put it in the fridge within one to two hours, dividing it into smaller portions to cool it quickly. Do not put hot food straight into the fridge.

Were there any deliveries of chilled or frozen food?

☐ Yes ☐ No

Deliveries (copy this block for each one; if applicable)

Supplier *

What was delivered

Chilled food temperature (°C)

Frozen food (choose one)

☐ Hard frozen ☐ Soft or thawing ☐ None in this delivery

Result * (choose one)

☐ Accepted ☐ Part rejected ☐ Rejected

Why? (if applicable)

6. Problems and sign-off

What went wrong and what was done.

Were there any problems today?

☐ Yes ☐ No

What happened, what was done and who was told? (if applicable)

Photos (if applicable; photos: attach, or note the file names)

Name

Signature

Checked by manager

Manager signature