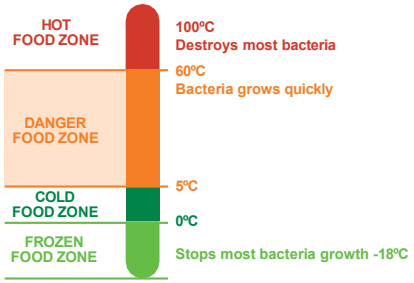
Temperature record food display

Food display – Temperatures of food are to be checked and recorded when the bain-marie is set up and every three hours thereafter or at least twice a day.

Date	Time	Food item/unit checked	Temp ^{0}C	Corrective action taken	Checked by
Example: 10/10/10	*10 am*	*Beef stew in bain-marie*	*72^{0}C*		*Bill Logan*

Temperature Requirements

Hot food – at or above 60^{0}C

Cold food – at or below 5^{0}C

Frozen food – Frozen solid