

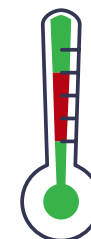
FOOD STORAGE TEMPERATURES

Week starting: / /		Record temperature (°C)													
		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday	
ID	Test location	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
A															
B															
C															
D															
E															
F															
Corrective action:															

REMEMBER: Use an accurate digital probe thermometer when testing temperature.

- The jar method is the best way to measure temperature as the jar stays in the same place at a stable temperature.
- Allow the temperature reading to stabilise for 10 seconds before recording the temperature in the log book.
- Check thermometer accuracy monthly using the ice method.

SCAN THE
QR CODE
to watch a video
on the ice method



Hot food must be held or displayed at **60°C or above**.



Hazardous zone food should be stored between **5°C - 60°C**.



Cold food must be stored or displayed at **5°C or below**.

Manager approved (sign here):

Date: