**Temperature Monitoring**

***FSS 3.2.2 Clause 6, Clause 8, Clause 10***

Temperatures of food in coldrooms, fridges and hot cabinets should be monitored with a digital thermometer fitted with a probe and the temperatures recorded. The aim of this is to ensure that they are keeping food at the correct and safe temperature (this is 5ºC or below for cold food and 60ºC or above for hot food). If they are not, then the problem can be identified early and rectified by adjusting the unit or calling in expert assistance.

Digital probe thermometers can be obtained from most suppliers of catering equipment and must be accurate to ±1ºC. Ensure proof of accuracy is obtained and kept as your Environmental Health Officer will request proof of accuracy. Remember to clean and sanitise your thermometer between uses.

If you are cooking high risk raw foods such as meat, it is recommended that you also monitor the internal temperature to ensure sufficient cooking (a minimum temperature of 75ºC is recommended to reduce harmful bacteria to a safe level). Cooling times should also be controlled to ensure that the product does not remain at room temperature for long periods.

An example of a temperature record is attached overleaf. All forms are in a word format so you can change / type in data and put your own business name and / or your logo.