OFF SITE TEMPERATURE RECORD

You decide how many food items you check per day. The **'All-in-One'** is an alternative to this record.

Date	Food Items	Core Temp	Time of check	Comments / Corrective Action	Initials

Write your Critical Limits here :

	Critical Limit	Notes
Hot Food		
Cold Food		

Corrective Action Examples:

- Consider if the food is safe to use/Dispose of food which may be contaminated
-

Have the corrective actions been carried out?	Date checked by Manager/Supervisor	Initials
Yes / No / Not Applicable (delete as applicable)	.....	.....