TEMPERATURE RECORD SHEET FOR/..... to/......

- Cold foods should be held at a temperature of 5°C or below
- Hot foods should be held at a temperature of 60°C or above

Date			A .	_				-	A .	_			A	6	A		A	6	A	_	A 1		A	6	A	6	A	
	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M												
Cold Unit 1																												
Cold Unit 2																												
Cold Unit 3																												
Cold Unit 4																												
Hot Unit 1																												
Hot Unit 2																												

Should the product NOT meet temperature requirements - note below what corrective action was taken. (e.g. temperature turned up on pie warmer, refrigeration unit checked by manufacturer, products thrown away etc)

Date	Corrective Action Taken	Signed

TEMPERATURE RECORD SHEET FOR/..... to/......

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Date			A .	_				-	A .	_			A	6	A		A	6	A	_	A 1		A	6	A	6	A	
	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M	A M	P M												
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