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

- Cold foods should be held at a temperature of $5^{\circ} \mathrm{C}$ or below
- Hot foods should be held at a temperature of $60^{\circ} \mathrm{C}$ or above

| Date |  |  | A | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{array}{\|l\|} \hline \mathrm{A} \\ \mathrm{M} \\ \hline \end{array}$ |  | $\begin{aligned} & \hline \mathrm{P} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline A \\ & M \end{aligned}$ | $\begin{array}{l\|} \hline P \\ M \\ \hline \end{array}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ |  | $\begin{aligned} & \hline P \\ & M \end{aligned}$ |  |  |  | $\begin{array}{\|l\|} \hline A \\ M \\ \hline \end{array}$ | $\begin{aligned} & \hline P \\ & M \\ & \hline \end{aligned}$ | $\begin{array}{\|l} \hline \mathrm{A} \\ \mathrm{M} \\ \hline \end{array}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{aligned} & \mathrm{A} \\ & \mathrm{M} \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{aligned} & \mathrm{A} \\ & \mathrm{M} \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline \mathrm{P} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ |
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| 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

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

- Cold foods should be held at a temperature of $5^{\circ} \mathrm{C}$ or below
- Hot foods should be held at a temperature of $60^{\circ} \mathrm{C}$ or above

| Date |  |  | A | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{array}{\|l\|} \hline \mathrm{A} \\ \mathrm{M} \\ \hline \end{array}$ |  | $\begin{aligned} & \hline \mathrm{P} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline A \\ & M \end{aligned}$ | $\begin{array}{l\|} \hline P \\ M \\ \hline \end{array}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ |  | $\begin{aligned} & \hline P \\ & M \end{aligned}$ |  |  |  | $\begin{array}{\|l\|} \hline A \\ M \\ \hline \end{array}$ | $\begin{aligned} & \hline P \\ & M \\ & \hline \end{aligned}$ | $\begin{array}{\|l} \hline \mathrm{A} \\ \mathrm{M} \\ \hline \end{array}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{aligned} & \mathrm{A} \\ & \mathrm{M} \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{aligned} & \mathrm{A} \\ & \mathrm{M} \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline \mathrm{P} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline \mathrm{A} \\ & \mathrm{M} \\ & \hline \end{aligned}$ | $\begin{aligned} & \hline P \\ & M \end{aligned}$ |
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| Cold Unit 1 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cold Unit 2 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cold Unit 3 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cold Unit 4 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Hot Unit 1 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Hot Unit 2 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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Corrective Action Taken
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