SECTION 5 - TEMPERATURE MONITORING

TM/01: Temperature Monitoring

1.0 Introduction

1.1 'Due-diligence' is a defence provided under the Food Safety Act 1990, it is not a mandatory requirement of food business operators; however it will be a defence for the person charged to prove that he took all reasonable precautions and exercised all due diligence to avoid the commission of the offence by himself or by a person under his control.

1.2 'Due-diligence' involves a business establishing a system, to ensure that the storage, production and cooking of food is carried out effectively, checking that it works and recording the results of such checks. It does not matter how the results are recorded providing the records that are kept, permit the system to be verifiable and withstand examination in court.

2.0 Using digital food probes

2.1 Sample temperatures must be taken at the 'core' of the product and once the digital display has stabilised this would normally indicate the correct temperature.

2.2 Probes must be cleaned and sanitised, with an appropriate sanitising wipe between each sample temperature to eliminate the risk of cross-contamination of other foods. If there are no sanitising wipes readily available the metal piece of the probe must be washed in clean, hot soapy water, rinsed and then disinfected in hot water at >82ºC for 30 seconds.

2.3 The casing must be cleaned and sanitised on a regular basis to reduce the risk of cross-contamination, if a protective rubber boot is fitted then this must be removed, cleaned and sanitised separately.

2.4 Where the Monika system of temperature recording has been implemented food handlers will adhere to the manufacturers working guidelines but in the same instance observe the procedure mentioned in this section.

3.0 Deliveries of food

3.1 Probes, if used for accepting raw and cooked products must be effectively cleaned and disinfected in between sample recordings.

3.2 It would be deemed 'best practice' if separate food probes were used for the sampling of temperatures for raw and cooked foods.

3.3 When accepting frozen deliveries an infra-red probe may be used. Please note that these types of probes only take a surface temperature.

3.4 If on taking a sample surface temperature of frozen food and the reading is > -15ºC then the product must be rejected.

4.0 Final cooking and reheating temperatures

4.1 The temperature of foods on completion of cooking/reheating must be taken at the core of the product. Refer to **OS/06: Cooking of food.**

5.0 Temperature monitoring of appliances

5.1 Temperature recordings of refrigerators, chilled cabinets, freezers and walk-in appliances must be checked at least twice a day, for example at the start of the morning shift and end of day.

SECTION 5 - TEMPERATURE MONITORING

5.2 Temperature recordings will be taken by reading either the integral temperature display, independent thermometer, or by a fixed recording device whichever may be the case.

5.3 Temperatures must be recorded on the appropriate control sheet with any adverse temperature readings reported with immediate effect to the line-manager

6.0 Refrigerators and temperature abuse

6.1 Refrigerators, walk-in chillers and chilled cabinets should operate between the parameters of 1°C and 5°C.

6.2 In the event of an adverse temperature reading a sample temperature of food must be taken.

6.3 This could take the form of a block of margarine, lard etc. that has been stored in the appliance but which must be appropriately labelled for temperature probing purposes only

6.4 In the event that a safe temperature reading cannot be obtained the person responsible for taking temperatures must report this to their line-manager.

6.5 In the event that the temperature of food has risen higher than 8ºC but not above 12 ºC for a period of less than 2 hours then food should be transferred to an alternative unit which is capable of maintaining a safe temperature of < 8ºC and/or consumed within 12 hours or otherwise discarded.

6.6 In the event that the temperature of food has risen above 12ºC then all 'high-risk' food must be discarded with immediate effect.

7.0 Freezers and temperature abuse

7.1 Freezers must operate at - 18°C or below; however in the event of an adverse temperature reading a sample temperature of food must be taken.

7.2 In the event that a safe temperature reading cannot be obtained the person responsible for taking temperatures must report the matter to their immediate manager.

7.3 In the event the air temperature within a freezer is > -12ºC, the manager must report the fault in accordance with the "reporting of faulty equipment" procedure.

7.4 In the event that food has defrosted a decision must be taken as to whether the affected food needs to be discarded or can be used without compromising the health and welfare of consumers. The latter will depend on the temperature of the food and the length of time it has been exposed to temperature abuse.

7.5 Dependant on the time needed to rectify the fault, the door must either be kept closed and only opened if absolutely necessary or the food should be transferred to an alternative freezer capable of maintaining a constant temperature of -18ºC.

8.0 Display of hot and chilled food

8.1 The temperature of hot and chilled food must be taken at the core of the product and recorded on the appropriate temperature control sheet.

9.0 Temperature records

9.1 Appropriate procedures for the monitoring and recording of temperatures must be implemented, maintained and managed.

SECTION 5 - TEMPERATURE MONITORING

9.2 The recording and monitoring of temperatures must be applied to the following appliances:

- refrigerators, walk-in chillers & chilled cabinets;
- freezers; and
- hot & chilled storage/display cabinets.

9.3 The recording and monitoring of temperatures must be applied to the following food processes:

- receipt;
- chilled & frozen storage;
- chilled & hot display;
- cooking & reheating;
- cooling;
- blast chilling & blast freezing; and during
- transportation.

9.4 Food handlers must ensure that temperatures are taken and recorded on a twice-daily basis.

9.5 Managers must ensure that temperatures are taken and recorded on a daily basis, collated and verified on a weekly basis.

9.6 Temperature records will normally be kept for a minimum of 3-months; however where food has been 'blast-frozen' these must be kept for 9-months'

9.7 Comprehensive temperature records shall be made readily available at all times for inspection by the Health & Safety Adviser or Environmental Health Officer as part of any food safety inspection or investigation.

Version	Date of issue	Author	Endorsed by
V3	June 2019	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser