SECTION 3: TEMPERATURE MONITORING

TM/03: Receipt of food (control sheet)

	7		
Unit:		Week-ending:	
		0	

Date	Received from	Food item	Temp	Initials

In accordance with the University of Warwick's *Food Safety Management System* all foods upon receipt must be at the appropriate legally required temperature:

1) Chilled food at 8°C or below 2) Frozen food at -15°C to -18°C 3) Hot food at 63°C or above

NB: in the event that foods received do not comply with the above temperatures then they must be rejected at point of delivery. Any action taken to bring 'critical-limits' back under control must be recorded on *Control Sheet TM/14*

Signed-off by:		Date:	

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