

# SECTION 5 - TEMPERATURE MONITORING

## TM/04: Storage of food (control sheet)

Unit					Week-ending					Verified by					Date		
Appliance	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday				
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM			
<b>Appliances' checked for out-of-date food e.g. PM</b>																	
<b>Operatives initials</b>																	

In accordance with the University of Warwick's *Food Safety Management System* foods must be stored at the appropriate legally required temperatures.

- 1) Refrigerators & cabinets between 1°C and 5°C.
- 2) Chilled perishable food < 8°C.
- 3) Freezers at -18°C.

**NB:** where appliances and foods do not comply with the above temperatures this must be reported to a supervisor with immediate effect who must then take the appropriate action taken to bring the safety of food back under control. Any action taken to bring 'critical-limits' back under control must be recorded on **Control Sheet TM/14**

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