

SECTION 5 - TEMPERATURE MONITORING

TM/05: Cooking of food (control sheet)

Unit:	
--------------	--

Week-ending:	
---------------------	--

Verified by:	
---------------------	--

Date:	
--------------	--

Date	Dish/ Product	Temp	Time	Initials

In accordance with the University of Warwick’s *Food Safety Management System* all foods upon completion of cooking shall attain a ‘core’ temperature of 75°C (for 30 seconds), unless an appropriate time/temperature combination has been sanctioned, and of which shall not present a risk to the health and well-being of the end consumer. Any action taken to bring ‘critical-limits’ back under control must be recorded on ***Control Sheet TM/14***.

NB: ensure the temperature probe is cleaned and disinfected after each and every use

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