

SECTION 5: TEMPERATURE MONITORING

TM/06: Reheating of food (control sheet)

Unit:	
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Week-ending:	
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Verified by:	
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Date:	
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Day & date	Dish/ Product	Temp	Time	Initials

In accordance with the University of Warwick’s *Food Safety Management System* all foods upon completion of reheating shall attain a ‘core’ temperature of 75°C (for 30 seconds). Food must only be reheated once. 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