

SECTION 5 - TEMPERATURE MONITORING

TM/07: Display of chilled food (control sheet)

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| Unit: | |
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| Week-ending: | |
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| Date: | |
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| Date | Dish/ Product | Appliance | Temp | Time | Initials |
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In accordance with the University of Warwick's *Food Safety Management System* a core temperature of 8°C or below must be attained whilst food is held on chilled display. In the event an appliance cannot maintain a display temperature of 5°C but no > 12°C then a '2½ hour' ruling may be applied, after which all 'high-risk' food must be discarded. 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 |