

SECTION 5 - TEMPERATURE MONITORING

TM/09: Blast chilling of food (control sheet)

Unit:		Week-ending:		Verified by:		Date:	
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				Commencement			After 90-minutes			Storage		
Date	Raw/Cooked	Menu item	Qty.	Time	Temp	Initials	Time	Temp	Initials	Time	Temp	Initials

In accordance with the University of Warwick's *Food Safety Management System* foods that are blast-chilled must reach a core temperature of 3°C within 90 minutes of the blast-chill cycle commencing. On completion of the blast-chilling process food must be wrapped, dated and stored in a refrigerator capable of maintaining a temperature of 1°C to 5°C. 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