

## SECTION 5 - TEMPERATURE MONITORING

### TM/10: Blast freezing 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-frozen must reach a core temperature of -5°C within 90 minutes of the blast-freeze cycle commencing with a subsequent storage temperature of -18°C. On completion of the blast-freeze process food must be wrapped, dated and stored in a freezer capable of maintaining a temperature of - 18°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