

SECTION 5: TEMPERATURE MONITORING

TM/11: Transportation of food (control sheet)

Vehicle Registration: <input style="width: 90%;" type="text"/>	Week-ending: <input style="width: 90%;" type="text"/>
Verified by: <input style="width: 90%;" type="text"/>	Date: <input style="width: 90%;" type="text"/>

Date	Start of shift	Temp	Mid-point of shift	Temp	End of shift	Temp	Drivers Initials
Monday							
Tuesday							
Wednesday							
Thursday							
Friday							
Saturday							
Sunday							

In accordance with the University of Warwick's *Food Safety Management System* foods must be transported and delivered at the appropriate legally required temperatures.

- 1)** Chilled food at 8°C or below **2)** Frozen food at -15°C to -18°C **3)** Hot food at 63°C or above

The temperature of the vehicle must be taken throughout the daily delivery process, for example:

- 4)** At the start of the shift **5)** Mid-point of the shift **6)** At the end of the shift

NB: in the event that foods are not transported and/or delivered in compliance with the above temperatures then they must be returned to the location of origin. 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