SECTION 5-5 TEMPERATURE MONITORING

TM/13 - Sous vide cooking (control sheet)

Unit:			Week-endir	ng:			
Verified by:			Date:				
Water-bath							
Time:	Pre-heat setting:		Time attai	ned:			
Time:	Digital display:		Water temperature:				
Water agitator working: Yes / No Water bath emptied, cleaned & disinfected: Yes / No							
	Dish		Time	Temp	Initials		

In accordance with the University of Warwick's *Food Safety Management System* all foods upon completion of sous-vide cooking shall attain a suitable 'core' temperature. 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		