Temperature Record Keeping for Chilled/Fridged/Frozen Products

FOOD BEING TESTED	PRODUCT NAME AND APPLIANCE *Natural yoghurt - fridge*		PRODUCT NAME AND APPLIANCE		PRODUCT NAME AND APPLIANCE		PRODUCT NAME AND APPLIANCE		PRODUCT NAME AND APPLIANCE		COMMENTS OR ACTION REQUIRED	INITIALS OF STAFF MEMBER
Date	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM		
8 th May	*2 degrees*											

Template for use on sales floor and cold store areas.
The temperature of a food product should be checked as well as the air temperature as part of the daily temperature routine.
Chilled food: 0°C to 5°C
Frozen: -18°C

NB - Please ensure the thermometer is dry before using it. Also ensure it is sanitised after each use.