**Food Safety – Temperature Log Sheet**

**Week Commencing:**

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| Equipment | Mon | | Tues | | Wed | | Thurs | | Fri | | Sat | | Sun | | Action Required | Signed |
| AM | PM | AM | PM | AM | PM | AM | PM | AM | PM | AM | PM | AM | PM |
| *{insert name of storage equipment}* |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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***NOTES:***

*Target temperatures are as follows:*

* *Cold storage 5°C or below*
* *Hot storage above 60°C*
* *Food should be cooked or reheated to at least 75°C*
* *Frozen foods should be frozen solid*

*Temperatures should be checked a minimum of twice a day to ensure foods are maintained within temperature control.*

*Measure temperatures of food – do not rely on the gauges on the equipment as they can be inaccurate.*

*If temperatures are observed out of target temperatures, appropriate action should be taken to correct the temperature.*