



This document is a preview of the full document. You can access the full document by becoming a **OneCall Hospitality Member.**

Take out a subscription today and OneCall Hospitality will help you with your day to day business needs, operational and financial problems, assist with new business start ups and offer advice regarding sales and acquisition. Once you have subscribed, you will be able to access resources to help you run a successful business. If you are unsure which resources you require we can discuss requirements and provide you with the correct documents. You will also have the opportunity to talk to an associate on a one to one confidential basis by email or telephone. If preferred, we will arrange onsite meetings and mystery diner visits, with fees charged according to individual business requirements.

Freezers -20°C
 Refrigerators +1°C to 8°C
 Hot Food +75°C

Combined Food, Refrigerator Temperature and Food Receipt Log

Week Commencing	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday	
Refrigeration	Open	Final	Open	Final	Open	Final	Open	Final	Open	Final	Open	Final	Open	Final
Freezer One														
Freezer Two														
Chiller One														
Chiller Two														
Chiller Three														
Chiller Four														

MORE TEXT ON FULL DOCUMENT							
Item							
Temperature							
Item							
Temperature							

MORE TEXT ON FULL DOCUMENT							
Date & Time	MORE TEXT ON FULL DOCUMENT	MORE TEXT ON FULL DOCUMENT	MORE TEXT ON FULL DOCUMENT	MORE TEXT ON FULL DOCUMENT	MORE TEXT ON FULL DOCUMENT	MORE TEXT ON FULL DOCUMENT	MORE TEXT ON FULL DOCUMENT

--	--	--	--	--	--	--	--

Completion of Form:

Combined Refrigerator, Food Temperature and Food Receipt Log

This log is split into three sections. It is designed to enable the majority of necessary temperature records to be held on one sheet.

Refrigeration

MORE TEXT ON FULL DOCUMENT

Food Temperature

Any food held for more than 30 minutes should be probed to verify its temperature.

Food Temperature on Receipt

A reasonable number of goods should be checked for acceptable temperature form a cross section of suppliers on a regular basis.

(Staff must be trained and instructed that in the case of either refrigeration, hot food or receipt temperatures being out of the acceptable range report immediately to the manager).

The information in this document is confidential. You can download content and print copies of the information, only for your own personal use. All other rights are reserved. Unauthorized reproduction, modification, and or distribution are not permitted. No loss or costs incurred arising from this document content will be accepted by OneCall Hospitality Limited. The advice given is for guidance only.

Copyright © 2010 OneCall Hospitality (01524) 64654 www.onecallhospitality.com