

**YEAR:- 200**  
**Week beginning:-**

## TEMPERATURE CHECKS

Temperatures **must** be checked at the **start** of each day and readings recorded on this chart.

If the recorded temperature is outside of the correct limit it must be re-checked within 1 or 2 hours and corrective action taken if required.

LOCATION	CORRECT TEMPRATURE	MON	TUE	WED	THU	FRI	SAT	SUN	Corrective Action Taken
<b>HOT EQUIPMENT</b>									
	63 <sup>0</sup> C or greater								
	63 <sup>0</sup> C or greater								
<b>COLD EQUIPMENT</b>									

**Required temperatures:-**

Hot displays 63<sup>0</sup>C or higher.  
 Raw meat and fish 2<sup>0</sup>C

Deep freezers [long term] -18<sup>0</sup>C  
 Cooked meats, cheese, dairy 4<sup>0</sup>C

Deep freezers [shop units] -12<sup>0</sup>C  
 Milk 7<sup>0</sup>C