

HAZARD ANALYSIS DAILY MONITORING RECORD

- * INSERT TEMPERATURE READING
- N.B. The law refers to the temperature of the food not the air temperature of equipment
- ✓ FOR GOOD STANDARD
- X WHERE PROBLEM FOUND - NOTE ACTION TAKEN

CHECKS MADE	MON	TUE	WED	THU	FRI	SAT	MON	TUE	WED	THU	FRI	SAT	MON	TUE	WED	THU	FRI	SAT	MON	TUE	WED	THU	FRI	SAT	
Fridge 1 (8°C or below) *																									
Fridge 2 (8°C or below) *																									
Freezer 1 (-18°C or below) *																									
Freezer 2 (-18°C or below) *																									
Chilled Deliveries (8°C or below) *																									
Frozen Deliveries (-18°C or below) *																									
Centre Temperature of Cooked Food* (75°C)																									
Centre Temperature of Reheated Food* (75°C)																									
Food in Bain Marie* (63°C or above)																									
Food in Hot Cupboard* (63°C or above)																									
Has Food been cooled within 2 hours? (✓) (x) - (If not insert time)																									
Staff Hygiene - Acceptable (✓) (x) - (If not actions taken)																									
Cleaning and disinfection Checks (✓) - (Actions Taken)																									
Check for signs of pests (✓) (x) (Actions taken where pests found)																									
Checks on food handling practices - Adequate separation raw/cooked (✓) (x) (Actions taken)																									