Food Storage/Cooking Temperature Record – Market Stalls

Shire of Northam
Heritage, Commerce and Lifestyle

Cold Storage Units: **measure each cold storage unit every HOUR and record below**. If temperature is above 5°C check again in 30 minutes. If it is still not at 5°C or below, move all potentially hazardous foods to another fridge or freezer. If cold food storage is not achieving temperatures below 5°C then after 2 hours the food must be consumed immediately or the temperature reduced to less than 5°C. If the cold food storage is not achieving temperatures below 5°C then after 4 hours the food must be discarded.

Hot Storage/ Cook Check: **measure the temperature of the cooked food or any hot display unit each HOUR and record below**. The centre of any cooked or stored food must achieve a minimum of 60°C or above. If this is not achieved during the cooking process continue the cooking processes immediately. If the food in a hot storage unit such as a Bain Marie is not achieving a minimum temperature of 60°C for more for more than 2 hours the food must be consumed immediately. If the food in a hot storage unit such as a Bain Marie is not achieving a minimum temperature of 60°C for more than 4 hours the food must be discarded.

Remember to calibrate your thermometer on a regular basis.

Date _____	1hr	2hr	3hr	4hr	5hr	6hr	7hr	8hr	9hr	10hr	11hr	12hr
Fridge 1												
Fridge 2												
Fridge 3												
Fridge 4												
Freezer 1												
Freezer 2												
Hot Store 1												
Hot Store 2												
Hot Store 3												
Checked By												