

### OFF SITE TEMPERATURE RECORD

You decide how many food items you check per day. The 'All-in-One' is an alternative to this record.

Date	Food Items	Core Temp	Time of check	Comments / Corrective Action	Initials

Write your Critical Limits here :

	Critical Limit	Notes
Hot Food		
Cold Food		

Corrective Action Examples:
<ul style="list-style-type: none"> <li>• Consider if the food is safe to use/Dispose of food which may be contaminated</li> <li>•</li> </ul>

Have the corrective actions been carried out?
Yes / No / Not Applicable (delete as applicable)

Date checked by Manager/Supervisor
.....

Initials
.....