

**Daily Recording of Food Temperature**

**Location:**

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| **Week beginning** | **MONDAY** | | | | **TUESDAY** | | | | **WEDNESDAY** | | | | **THURSDAY** | | | | **FRIDAY** | | | | **SATURDAY** | | | | **SUNDAY** | | | |
| **LUNCH** | | **SUPPER** | | **LUNCH** | | **SUPPER** | | **LUNCH** | | **SUPPER** | | **LUNCH** | | **SUPPER** | | **LUNCH** | | **SUPPER** | | **LUNCH** | | **SUPPER** | | **LUNCH** | | **SUPPER** | |
| **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** | **C** | **H** |
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***If cold Items are above 10 degrees Celsius or hot items are below 63 degrees Celsius. The Catering department should be contacted for advice***

# Instructions for Lunch and Supper

On arrival the temperature should be taken of 1 cold item and 1 hot item, these should be recorded above.

# Directions for use

* Switch on thermometer.
* Wipe probe with alcohol wipe.
* Insert into centre of food to be tested
* The thermometer issued requires contact with the centre of the food stuff for a minimum of 6 seconds – record temperature. Remove probe from food
* The probe should be cleaned with an alcohol wipe before and after each measurement - on completion of task switch off probe
* Any temperatures out with the range printed as above, should be reported to the catering department for advice. A note of advice should be written in the comments box below
* Any issues with the probe your local Catering department will be available for advice. For replacement batteries please contact Estates. This form should be filed with weekly menus and held at ward level for 1 week minimum

**Action/Comments**

# Note: If you are in doubt as to the condition of the food you are about to serve to patients/clients do not serve the food, contact the catering manager for a replacement. On no account should the health and safety of patients/clients be put at risk.