

Temperature log sheet

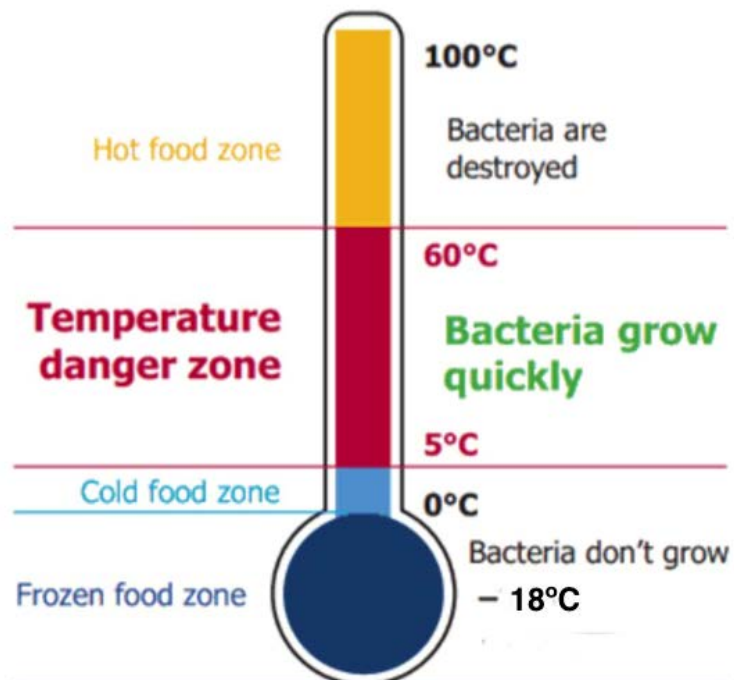


June 2018

Environmental Health Services

Store potentially hazardous foods at the right temperature

- The temperature danger zone is between 5°C and 60°C, when it is easiest for harmful bacteria to grow in food
- Minimise the time that food spends at these temperatures in order to keep food safe
- Refrigerated food needs to be kept at 5°C or below
- Hot food needs to be kept at 60°C or above



The temperature range between 5°C and 60°C is known as the Temperature Danger Zone. This is because in this zone, food poisoning bacteria can grow to unsafe levels that can make you sick.

Keep cold food cold and hot food hot

Keep your fridge below 5°C. At these temperatures most food poisoning bacteria stop growing or they grow slowly. Freshly cooked food, not for immediate consumption, should be cooled to below the danger zone as quickly as possible. Divide food into small shallow containers and place in the fridge or freezer as soon as it stops steaming. Hot food needs to be kept and served at 60°C or hotter.

Who needs a thermometer?

If your food business stores, transports, prepares cooks or sells potentially hazardous food then you must have a thermometer so you can measure the temperature of this food.

TEMPERATURE LOG SHEET

What thermometer to use

You need a thermometer that can be inserted into the food. This means it must have a probe. The thermometer must also be accurate to +/- 1°C so that if the thermometer shows that food is at a temperature of 5°C, the actual temperature of the food will be between 4°C and 6°C. If you have several fridges or refrigerated display cabinets, you may use an infra-red gun in order to save time. However, if the temperature is border-line or if you have any doubts, revert to using the probe thermometer.

How to measure the temperature of the food

Some tips for taking the temperature of food:

- Use your probe thermometer, don't read the temperature off the fridge or display unit as this may not be accurate;
- Make sure that the thermometer is clean and dry. Sanitise the thermometer between uses;
- Place the probe into the food and wait until the reading has stabilised before recording the temperature;
- Measure the temperature of different foods in a refrigerator or display unit as there will be colder and hotter spots within the refrigerator or unit; and
- Measure the temperature of packaged chilled food by placing the length of the thermometer between two packages – the temperature will be approximate but the package remains intact;

How to use the temperature log

The temperature log can be modified to suit your business. Use one log sheet for each unit in the food business. For example, use one sheet for an upright fridge and another one for a display fridge etc. Corrective action must be noted if temperatures fall outside of the appropriate range. Corrective action may involve checking again in 30 minutes, moving potentially hazardous food to another fridge, adjusting the temperature, calling a technician etc.

Below is an example temperature log

Day	Time	Initial	Temperature	Corrective action
1	8:45am	LM	4.3	
2	3:50pm	JL	6.7	Temperature adjusted and re-checked 30mins later

An Environmental Health Officer may request that you keep records to demonstrate that your equipment is keeping food at the correct temperature and your staff have adequate skills. Remember to sanitise your thermometer between uses and calibrate your thermometer regularly.

Further information

This is a guide only. For further information, please contact Environmental Health Services on 9780 5255.

Temperature Log

Unit Name:				
Month:			Year:	
Day	Time	Initial	Temp	Corrective action
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