

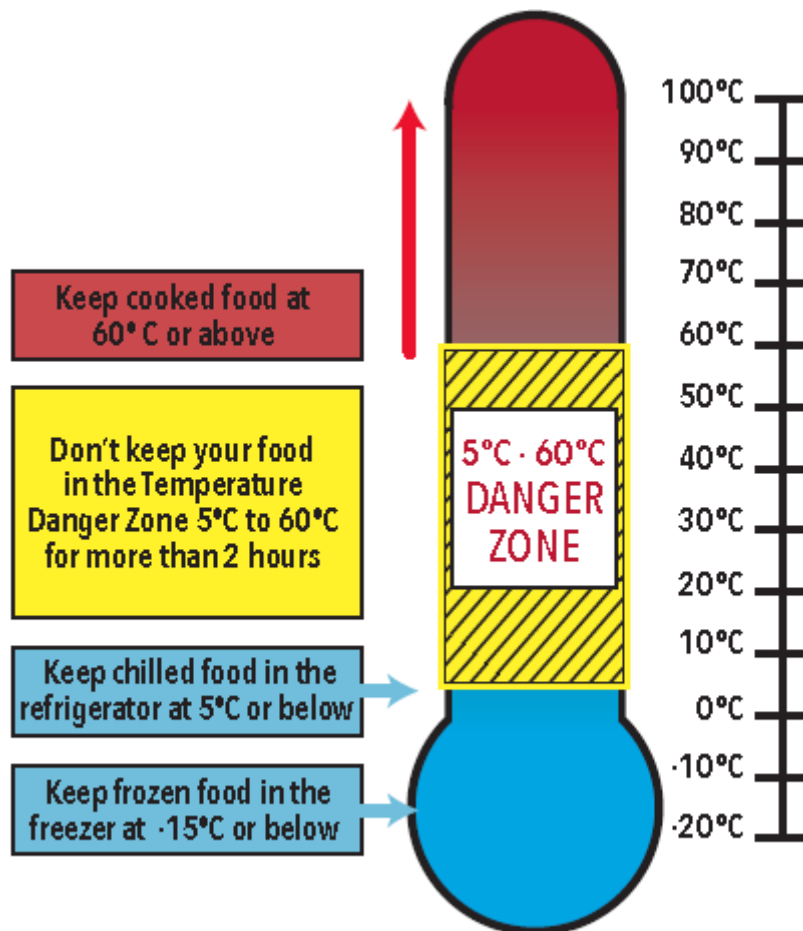
Temperature log



June 2019

Environmental Health

Store potentially hazardous foods at the right temperature



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 cold food 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.

TEMPERATURE LOG

Who needs a thermometer?

If a food business stores, transports, prepares cooks or sells potentially hazardous food then it must have a thermometer so that the temperature of food can be monitored.

What thermometer to use

A thermometer will need to have a probe that can be inserted into the food and it is to be accurate to +/- 1°C. This means 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 there are several fridges it might be more efficient to use an infra-red gun however a probe is still required to confirm the temperature if it appears to be borderline.

How to measure the temperature of the food

- use a 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
- measure the temperature of packaged chilled food by placing the length of the thermometer between two packages

How to use the temperature log

The temperature log can be modified to suit individual food businesses. Use one log sheet for each unit, e.g. use one sheet for an upright fridge and another one for a display fridge. 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 entry

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 at the Shire of Augusta Margaret River on 9780 5255.

Temperature Log

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