FOOD FACT SHEET 8 - QUIZ

TEMPERATURE CHECKING

Circle the answer you believe is correct.

1. True False
   A probe thermometer must be used to check the temperature of stored and displayed hot and cold foods.

2. True False
   A probe thermometer can be used repeatedly to check the temperatures of a variety of food without being sanitised between uses.

3. True False
   Temperatures of cold food should be taken in the warmest part of the cold storage or display unit.

4. True False
   Temperatures of hot food should be taken in the coolest part of the hot storage or display unit.

5. True False
   Temperatures of hot and cold potentially hazardous foods should be checked and logged daily. The log should be signed by the person taking & recording the temperatures.

I _____ have read and understood the information provided to me for **Temperature Checking** as provided in Fraser Coast Regional Council's

☐ Food Fact Sheet 8 - Temperature Checking

_____ _____ ____/____/____
Employee's Name (PRINT) Employee's Signature Date

_____ _____ ____/____/____
Supervisor's Name (PRINT) Supervisor's Signature Date

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_____ _____ ____/____/____
Employee's Name (PRINT) Employee's Signature Date

_____ _____ ____/____/____
Supervisor's Name (PRINT) Supervisor's Signature Date

For further information please contact Regulatory Services on 1300 79 49 29 Page 1 of 2

DISCLAIMER

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