Temperature Checklist*

Measure	Sign Off			Action
Mandatory	**Yes**	**No**	**N/A**	
Are all my cold Potentially Hazardous Foods (PHF**) stored at 5°C or below?				
Are all my cold PHF displayed at 5°C or below?				
Are all my hot PHF stored at 60°C or above?				
Are all my hot PHF displayed at 60°C or above?				
Do I have a documented time control system in place for any PHF that I am unable to store &/or display at or below 5°C or at or above 60°C?				
Do I have a working probe thermometer accurate to +/-1°C?				
Is the probe thermometer easily accessible to all staff?				
Is the probe appropriately cleaned and sanitised between uses?				
Is all PHF defrosted in the refrigerator or microwave?				
Is all PHF cooked appropriately to kill all potential pathogenic bacteria?				
Is all PHF cooled rapidly to 5°C after cooking if it is not eaten immediately?				
Is all PHF that is reheated, reheated rapidly?				
Advisory				
Do I have a temperature log sheet?				
Does my temperature log sheet show time, date, item checked, temperature of item checked, sign off, and corrective actions?				
Do my staff know the procedure to follow should any temperatures be found to be incorrect?				
Do I have a cooking log showing final temperatures for cooked PHF?				
Do I have a procedure for my staff to follow for the defrosting of foods?				
Do I have a procedure for my staff to follow for the cooking of foods?				
Do I have a procedure for my staff to follow for the cooling of foods?				
Do I have a procedure for my staff to follow for the reheating of foods?				
Do I have a calibration log for when I check the accuracy of my probe?				
	Date:			Checked By:

***Potentially Hazardous Foods are any foods that need to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. These may include food such as meat & meat products; chicken & chicken products; all dairy products including cheese, yoghurts, milk etc; egg & egg products; any uncooked dessert item containing dairy products ie: cheesecakes; any cut fruit & vegetables & cooked rice.*

The answer to all of the above mandatory items should be **YES**, otherwise you are in breach of the requirements of the *Food Safety Standards 2001*. Please take all required action to rectify the breach/es as soon as possible.

If you would like to discuss any of the above issues or would like any assistance with the above items, please contact Fraser Coast Regional Council, Environmental Health & Regulation on 1800 881 400 or 4197 4244.

** Please be advised that to reach a platinum rating on your Eat Safe Fraser Coast inspection, both the mandatory and advisory items should be completed. This checklist is a guide only and is not definitive in it's requirements on temperature control.*

DISCLAIMER

Use of checklists to assist proprietors in achieving compliance with the *Food Safety Standards* is recommended. However Fraser Coast Regional Council disclaims all responsibility and all liability howsoever arising from any reliance on the same.

All users should make their own enquiries as to their compliance or otherwise with legal requirements particular to their workplace. Use of these checklists is not a substitute (in part or in whole) for achieving compliance.

Regulatory Services
Fraser Coast Regional Council
77 Tavistock Street, Torquay Qld 4655
431-433 Kent St, Maryborough Qld 4650
Phone: 1300 79 49 29
Fax 07 4197 4455