

ENVIRONMENTAL HEALTH FACT SHEET

No. 219

TEMPERATURE LOG BOOK

FOOD AND APPLIANCE TEMPERATURES

PROCEDURE

- Temperature check with a probe thermometer all potentially hazardous cooked foods and ready to eat foods that do not undergo sustained boiling, simmering or steaming.
- Check that potentially hazardous cooked foods that are cooled for consumption later are cooled rapidly.

Non potentially hazardous (eg bread, vegetables, stewed fruit, jelly) do not require checking. Foods like rissoles, meatloaf, rolled roasts, crumbed and filled meat, poultry products, curries, stir fries, rice, meat containing soups must be checked.

MONTH.....August 2009.....

DATE	FOOD / APPLIANCE	CHECK TEMP°	CORRECTIVE ACTION – IF ANY
	Seafood laksa	72°C	
	Seafood chowder	65°C	
	Chicken and cashew stir fry	80°C	
	Chicken curry for next day - cooled	79°C 20°C after 2 hours < 5°C after 6 hours	
	Sticky rice	65°C after steaming < 5°C in fridge	
	Prawns	< 5°C	
	Fridge	< 5°C	
	Freezer	< - 18°C	

fact sheet

