CORE TEMPERATURE LOG SHEET

On a REGULAR basis, but not every product, using either THE STEM PROBE or THE MEAT PROBE, take core temperatures. If you are not sure how to do this, ask your supervisor. Temperatures should be taken on all products especially ON RE-HEATED PRODUCTS, MEAT JOINTS AND ENTREES, whilst being cooked or just ready to serve. Probes must be calibrated on a regular basis see calibration sheets for how to do this and to write down your findings.

CORE TEMPERATURE SHOULD BE 75oC & RISING

THESE ARE IMPORTANT SHEETS RETURN TO HEAD OFFICE OR MANAGER AFTER EVERY STOCKTAKE OR AT APPROPRIATE TIME TO SUIT SITE. COMPANY / SITE TO KEEP FOR 7 MONTHS ON FILE

UNIT;_____

Date	Product	Who Took Reading	Temp Reached	Action / Comments

Please Turn Over

Date	Product	Who Took Reading	Temp Reached	Action / Comments