

TEMPERATURE CONTROL CHECKLIST

1	Receive the food	<ul style="list-style-type: none">• Check that fresh items are at or below 5°C and frozen items are at or below -18°C.• Do not accept any food that is not at these temperatures.	
2	Store the food	<ul style="list-style-type: none">• Make sure cold rooms and fridges have temperature gauges that work and are accurate, i.e. are 'calibrated'.• Keep fresh items at or below 5°C and frozen food at or below -18°C.• Don't store items for too long – remember first in, first out.• Check temperatures of fridges and freezers twice a day.	
3	Thawing food	<ul style="list-style-type: none">• Prevent cross-contamination – do not allow thawing liquid to drip onto other areas, food or equipment.• Maintain thawing food at 5°C.• Ensure all food thawing in cool rooms has a 'use-by date' and 'discard/throw-out date'.	
4	Handle the food	<ul style="list-style-type: none">• Plan ahead – don't prepare too much food at once.• Don't keep food out too long – return to storage as quickly as possible.	
5	Process the food	<ul style="list-style-type: none">• Cook food to the right temperature – a minimum core temperature of 75°C.• Use a clean, sanitised probe thermometer to check the internal temperature of the food.	
6	Cooling of prepared food	<ul style="list-style-type: none">• Cool cooked food to 21°C within two hours.• Cool further to 5°C or less within a total of four hours.	