Fridge/Freezer Temperature Records

Why take temperature readings?

There are a number of reasons why taking temperature readings are important

- 1. They show food is being stored at temperatures which limit the growth of bacteria capable of causing food spoilage and/or food poisoning.
- 2. They provide a check that refrigerated equipment is working correctly.
- 3. The **Food Safety** (**Temperature Control**) **Regulations 1995** require that certain foods are kept at or below 8°C. It is recommended that they operate at between 2°C and 5°C. In order for you to know whether you are complying with this requirement checks must be made. There are no defined temperatures for freezers although we would recommend they operate at -18°C or below.
- 4. The **Food Safety** (**General Food Hygiene**) **Regulations 1995** require proprietors of food businesses to identify potential food hazards, decide which of these hazards need to be controlled to ensure food safety and then put into place effective control and monitoring procedures to prevent the hazards causing harm to consumers. Proper temperature control is the single most important measure in preventing food poisoning and therefore must be strictly controlled.

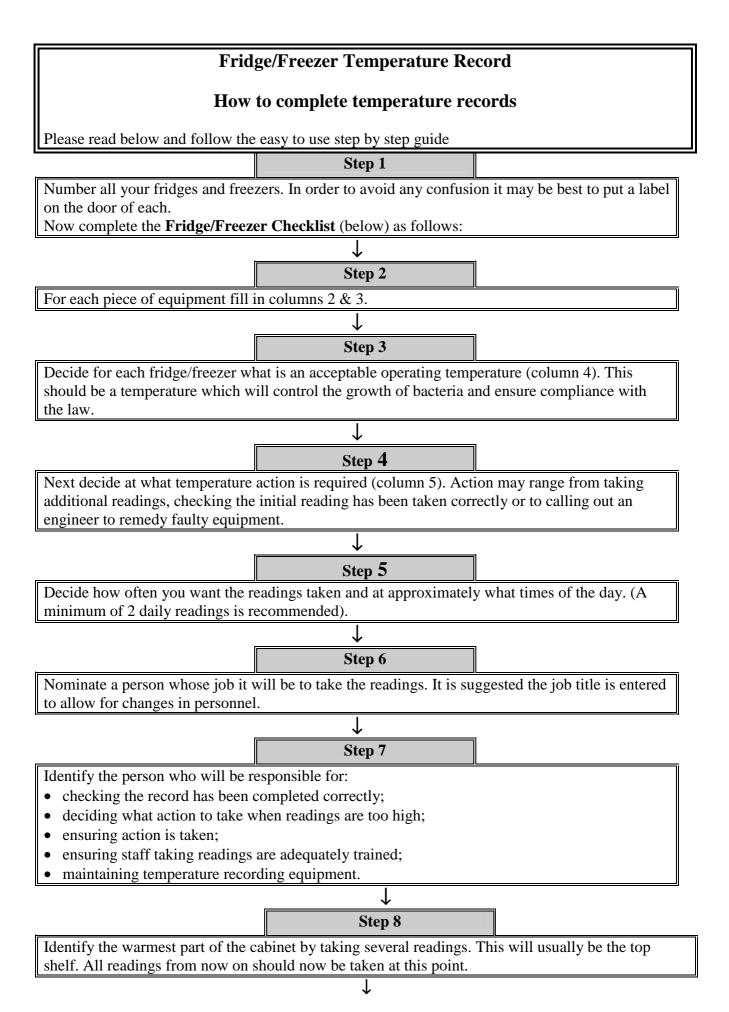
Why record temperature readings?

- 1. It is an offence to sell food which is unfit, substandard or which may cause harm to the person consuming it. The principal defence available to a person accused of selling such food is one of **due diligence**. This requires them to prove they **'took all reasonable precautions and exercised all due diligence to avoid committing the offence''**. Written records are considered essential when trying to establish a defence in cases where temperature control is an issue.
- 2. It clearly demonstrates that measures are in place to control a major food safety hazard (see 4 above) even though written records are not necessarily a legal requirement.

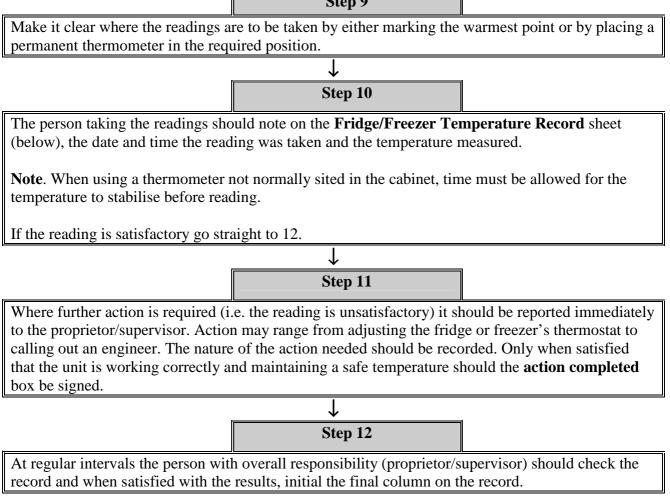
What type of thermometer should I use?

You must be able to rely on the readings it gives and therefore accuracy is most important. Digital thermometers are recommended. Not only are they very accurate but different probes can be used which enable hot and cold food as well as air temperatures to be tested.

Alternatively, relatively cheap fridge/freezer thermometers can be used but it is important their accuracy is established.



Step 9



Fridge/Freezer Checklist

Cabinet number	Fridge/ Freezer	Location	Critical temperatures	
			Normal operation	Action required
1	fridge	Main Kitchen	Below_5°C	Above_8_°C
2	freezer	Main Kitchen	Below18_°C	Above15°C
3	fridge	Preparation Room	Below5_°C	Above_8_°C
4	fridge	Store Room	Below5_°C	Above_8_°C
5			Below°C	Above°C
6			Below°C	Above°C
7			Below°C	Above°C
8			Below°C	Above°C
column 1	column 2	column 3	column 4	column 5

Times at which checks to be carried out:

9.00 a.m. 4.30 p.m.

Person responsible for carrying out checks:

Supervisor or person to whom faults should be reported :

Mr J. Frost

2nd Chef