# **Temperature control log**

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| **Date** | **Time** | **Product** | **Temp. °C** | **Visual check** | **Corrective action** | **Checked by** |
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**Visual check**

* use by date/ best before date (foods past the ‘use by’ date are prohibited from being sold. Foods past the ‘best before’ date can be sold provided the food is not damaged, deteriorated or perished)
* packaging (damaged, deteriorated, perished or inappropriate material)
* labelling (name of food, name and address of supplier, lot identification)
* raw foods stored below ready-to-eat foods
* pest contamination (droppings, eggs, webs, feathers etc.)
* foreign objects (dirt, metal, hair).

**Temperature information**

* cold foods – at or below 5°C
* frozen foods – Frozen hard (does not include partially thawed)

hot foods – at or above 60°C.