

B4 – Temperature records



Use 1 record sheet per food display/storage unit.

Date	Time	Item recorded	Temp °C	Action	Signature



- Perishable items – at or below 5°C
- Frozen items – must remain frozen solid
- Hot items – at or above 60°C
- Ensure temperatures recorded are temperatures of the actual food and not taken from the temperature gauge on the display / storage unit

Important information on how to complete this form is available in the *Food Safety Guide* available at cityofgoldcoast.com.au/eatsafe. Details about the Eat Safe Gold Coast food safety rating scheme are also available from this website.

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