

# PRODUCT & STORAGE TEMPERATURE MONITORING FORM

To ensure food businesses comply with the temperature requirements stipulated by the Food Standards code<sup>1</sup>, monitoring systems shall be put in place and documented. Food businesses shall take all practicable measures to monitor potentially hazardous foods upon receipt and storage within food businesses.

Procedure: To monitor the actual food and storage temperatures, use your temperature measuring device (eg. Thermometer or IR gun) and follow the procedure below:

1. Record the date and description of the food in the first two columns. Then using a clean and sanitised temperature measuring device, take a temperature reading of the received product (testing the centre of the product), once reading has stabilised, record the reading below in the Receipt Product Temperature column;
2. To monitor cool room fridge temperature, find the temperature dial or storage thermometer and record your reading below in the appropriate column;
3. Then, randomly select a product in the cool room/fridge, using a clean and sanitised temperature measuring device, take a temperature reading of the product, once reading has stabilised, record your reading below in the appropriate column;
4. If product or storage temperatures are  $\geq 5^{\circ}\text{C}$  or  $\leq 60^{\circ}\text{C}$ , document the corrective action taken as a result of high temperatures and initial your recording.

Date	Product Description	1. Receipt Product Temperature	2 Cool Room Fridge Temperature	3 Product Storage Temperature	Comments / Action (Satisfactory/ Reject Product/ Discard Product)	Initials
20/03/2008	Raw Meat Receipt	3°C	1°C	4°C	Satisfactory Product accepted	JS

<sup>1</sup> Food Standards Australia & New Zealand (FSANZ), Food Standards code states the following:  
 i) Food Safety Standard 3.2.2 Clause 5 (3a): Food receipt: "A food business must, when receiving potentially hazardous food, only accept food that is at a temperature of  $\leq 5^{\circ}\text{C}$  or  $\geq 60^{\circ}\text{C}$ "; and  
 ii) Food Safety Standard 3.2.2 Clause 6 (2a): Food storage: "A food business must, when storing potentially hazardous food, store it under temperature control ( $\leq 5^{\circ}\text{C}$  or  $\geq 60^{\circ}\text{C}$ )".