To ensure food businesses comply with the temperature requirements stipulated by the Food Standards code¹, 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 Receival 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 >5°C or < 60°C, document the corrective action taken as a result of high temperatures and initial your recording.

<table>
<thead>
<tr>
<th>Date</th>
<th>Product Description</th>
<th>1. Receival Product Temperature</th>
<th>2 Cool Room Fridge Temperature</th>
<th>3 Product Storage Temperature</th>
<th>Comments / Action (Satisfactory/ Reject Product/ Discard Product)</th>
<th>Initials</th>
</tr>
</thead>
<tbody>
<tr>
<td>20/03/2008</td>
<td>Raw Meat Receival</td>
<td>3°C</td>
<td>1°C</td>
<td>4°C</td>
<td>Satisfactory Product accepted</td>
<td>JS</td>
</tr>
</tbody>
</table>

¹ 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 ≤ 5°C or ≥ 60°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 (≤ 5°C or ≥ 60°C)".