HOT HOLDING TEMPERATURE RECORD

Minimum Temp: 63°C

Note: Always disinfect the probe thermometer before use with a disinfectant probe wipe.

Date	Time	Food		Temp.	Action Taken	Checked by
Checked By:		Signature:		Date:		
	For furth	er conies nlease	an to our website	at: www.bromle	y gov uk/FoodDo	cuments

For further copies please go to our website at: www.bromley.gov.uk/FoodDocuments
London Borough of Bromley, Public Protection, Food Team.

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