COLD HOLDING TEMPERATURE RECORD

Maximum Temp: 8°C(target 5°C)Exceeding the maximum temperature must not go beyond 4 hours AND must be consistent with the food being safe to eat. Food that has exceeded the 4 hours must not be stored below 8°C for service/display/use at a later time even if it states it is within the manufacturers useby date. Any food beyond the four hours is to be disposed of and is not considered safe to eat.

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 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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