

TEMPERATURE CONTROL HOUSE RULESEnter a statement of your **Temperature Control House Rules** in the table below :

Process Step	Temperature Control Measure and Critical Limits	Monitoring Method, Frequency and Record(s) used
Purchase/Delivery/ Receipt/Collection	Chill deliveries Acceptable at <5°C Critical limit air temp of vehicle 8°C Frozen deliveries Acceptable at –18°C Critical Limit air temp of vehicle –12°C	Air Temperature of High risk foods checked and recorded every delivery on all in one
Storage	Refrigerators/Chills/Cold display air temp <5°C critical limit during working hours 8°C max 30 minutes Freezers air temp <-18°C Dry goods - if storing tinned goods air temperature should be below 25°C	Air temperature recorded 2xdaily on all in one Cold display/chilled serving units should only be recorded in all in one once they have been switched on for 60 mins Air temperature recorded 1xdaily on all in one Visual checks
Preparation	High risk foods to be prepared and returned to refrigerated storage or cooked within 20 minutes	Visual checks
Cooking	Core temperature to attain 83 °C	Spot check high protein foods with temperature probe and record on all in one
Hot Holding	Core temperature to be above 63°C	Spot check high protein foods with temperature probe before service and at end of service then record on all in one
Cooling	Cool within maximum 90 minutes	Record start of cooling time and time foods either refrigerated or frozen, record on all in one
Reheating	Core temperature to attain a minimum of 83°C	Spot check high protein foods with temperature probe and record on all in one
Delivery of meals from production kitchen (i.e serveries and ELC settings)	Core temperature to be above 63°C	Spot check high protein foods with temperature probe and record on all in one. If under 63°C inform production kitchen and Catering management on 01343 557086 as soon as possible
Service and Delivery to Customers	As soon as plated served For kitchens with special needs this should be detailed here if foods to be cooled before being served.	
Delivery and service to ELC settings	Delivery of soup and custard should not be below 63°C. At serving point to be cooled between 60-63°C.	Check soup and custard with temperature probe and record on all in one on arrival. Then cool soup or custard if required to lowered to 60-63°C before serving

Signed Position in the business Date.....

The Temperature Control House Rules are an essential component of your HACCP based system and must be kept up to date at all times.

