Think FOOD Safe.

Temperature Logbook

BUNDABERG
REGIONAL COUNCIL

Write your temperature test locations **here.**

Then reference your location ID on the weekly chart.

Example:
Temperature test location ID

ID	Test location
A	Cold room 1 (next to raw meat)
B	Bain Marie (next to gravy)

ID	Test location
A	
B	
C	
D	
E	
F	

Temperature control tips

Make sure the thermometer is accurate to ± 1°C.
This can be easily checked using the ice method.
(Scan the QR code for a link to the ice method).

If not using the jar method, **clean** and **sanitise** probe before testing food to prevent cross contamination.

Steps to clean and sanitise probe thermometer:

1. Clean or wipe away food waste.
2. Wash the probe with warm soapy water.
3. Sanitise with alcohol wipes or a food grade sanitiser.

If also using **infra-red thermometers**, remove any lids or glad wrap so you can measure food directly.

Do not use glass thermometers filled with mercury or dye (or meat type thermometers with a dial).

Example temperature log

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ID	Test location	AM	PM	AM	PM
A	Cool room 1 (next to raw meat)	4.6	4.2	17	-
B	Bain Marie (next to gravy)	63	68	61	64

Corrective action: E.g. Tuesday morning cold room 1 broke down. All potentially hazardous foods were discarded and refrigeration mechanic contacted. Whole fruits and vegetable moved to other refrigerator. Mobile cold room hired for temporary storage.

How to use the temperature log

1. Assign each temperature test location an 'ID' for example **ID: A** = Cool Room 1 (near raw meat) etc.
2. Record temperature readings of all locations twice a day (in the morning and afternoon/evening).
3. If any readings are in the **hazardous zone** **5°C - 60°C**, take corrective actions and record the details.

The Jar method

It is recommended to use the jar method to avoid food contamination.

1. Drill (or hammer and nail) a hole in the top of the lid, then fill jar with water.
2. Label each jar with an ID label (A, B, C, D etc).
3. Place and leave jar in a central location or near the hazardous food (meat, dairy).
4. Use the hole in the lid to insert probe thermometer, check and record the temperature.

Benefits of the jar method

- Easy to set up . . . mess and hassle free
- Reduced risk of food contamination
- Accurate representation of appliances temperature

To go to our website for all food hygiene info **scan here.**

NB: contains the ice method for checking accuracy of a thermometer.

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REMEMBER: Use an accurate digital probe thermometer when testing temperature.

- The jar method is the best way to measure temperature as the jar stays in the same place at a stable temperature.
- Allow the temperature reading to stabilise for 10 seconds before recording the temperature in the log book.
- Check thermometer accuracy monthly using the ice method.

Scan the QR code
for the link to the ice method

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