# Record 2: My temperature checks of food in cold or hot storage

**High-risk food must be kept at safe temperatures. Cold food must be kept at 5°C or less, frozen food at -15°C or colder, and hot food at 60°C or hotter.**

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| **Premises:** |  | |
| **Unit name:** |  | |
| **Week starting:** | **Temperature of food (1 x item)** | **Corrective action taken if temperature is wrong. Cold food must be kept at 5°C or less and hot food at 60°C or hotter.** |
| Sunday |  |  |
| Monday |  |  |
| Tuesday |  |  |
| Wednesday |  |  |
| Thursday |  |  |
| Friday |  |  |
| Saturday |  |  |