

NSW Meals on Wheels Sample Food Safety Program Document

Storage Temperature Monitoring Form

Month: _____

Area: _____

Day of Month	Unit:			Unit:			Unit:		
	07.00am	11.00am	5.00pm	07.00am	11.00am	5.00pm	07.00am	11.00am	5.00pm
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Non Conformances

Problem Identified:	Corrective Action:	Who	By When:	Completed

Control Standards

Store chilled high risk food between 2°C - 5°C
 Store frozen foods in a hard frozen state at less than - 15°C
 Ensure packaging is not damaged and that there are no visible signs of foreign body contamination (e.g. dirt / pests)

Corrective Actions

If fridge temperatures rise above 5 °C for an extended period of time (more than 40 minutes) check the temperature of foods being stored.
 If product is above 5 °C for less than 2 hours - adjust temperature setting as necessary and keep refrigeration unit closed/ Call maintenance
If product has been above 5 °C for more than 2 hours but less than 4 hours, use immediately
 If product has been above 5 °C for more than 4 hours - DISCARD and repair refrigerator unit
 Discard out of date products - IF IN DOUBT THROW IT OUT