

NURSERY TEMPERATURE RECORD for Imported School Meals

Name of Nursery

Receipt of Food: (probe 1 item of hot food and 1 of cold food)

Time of Receipt	Hot Food	Temperature	Cold Food	Temperature

You need to check the temperatures only of the **high risk foods** using a clean probe thermometer

(ie Any dairy foods, any meat, poultry, fish or egg based foods and any rice or pasta dishes)

Service (Probe all high risk foods)

Date	Food Items	Core Temp	Time of check	Comments / Corrective Action	Initials
	Soup				
	Main Meal 1				
	Main Meal 2				
	Rice or Pasta				
	Hot Pudding				
	Cold Pudding				

	Critical Limit	Notes
Hot Food	Above 63°C	
Cold Food	Below 8°C	

Corrective Action Examples:

- If hot food temperature too low serve within 45 minutes of receipt time or reheat to above 82°C
- If cold food temperature too high serve within 45 minutes of receipt time.

Have the corrective actions been carried out?	Date checked by Manager/Supervisor	Initials
Yes / No / Not Applicable (delete as applicable)		

10 Rules of Hygiene: Tell your Manager if you cannot follow the rules.

1. Always wash your hands before handling food and after using the toilet
2. Tell your Manager at once of any skin, nose, throat or bowel trouble.
3. Ensure cuts and sores are covered with detectable waterproof dressings.
4. Keep yourself clean and wear clean clothing.
5. No smoking, eating or chewing when working with food.
6. Never cough or sneeze over food.
7. Clean as you go, keep all equipment and surfaces clean.
8. Ensure no raw food is in service area (This includes unwashed fruit and vegetables)
9. Handle food as little as possible.
10. Ensure waste food is disposed of properly. Keep the lid on the dustbin and wash your hands after putting waste in it.