

Temperature readings



Catering professionals are subject to many legal obligations including ensuring the hygienic conditions and safety of their goods. For this, **professionals of the catering industry must perform self-checks indicating the temperatures of their foods throughout their life cycle.**

Note: these documents may be requested during a hygiene services inspection. Keep them at least 3 months

TEMPERATURES BEFORE / AFTER BLAST CHILLING

To certify that a dish was cooled down by blast chilling it according to the legislation rules, **a record of temperatures before and after cooling must be completed** by all kitchen staff on a reference document. It must be archived.

They may use the following "fast-cooling tracking sheet", which must contain: date; responsible name; product name; quantity, time and temperature before and after cooling; cooling time and conformity of cooling (core temperature below + 10 ° C in less than two hours).

STORAGE TEMPERATURES

To ensure that the cold chain is not broken, **professionals must also perform a self-monitoring of the temperature maintenance of their positive and negative cold storage equipment:** refrigerators, professional freezers, storage cabinets, cold rooms, refrigerated tables...

For this, they can use the following "Storage temperature record sheet" for each storage device. By indicating 2 times a day the internal temperatures and by whom it was entered.

In case of excessive temperature change, indicate the action performed (increase or decrease of the set point, call a technician, food thrown away...).

Attention, if the temperature is higher than the maximum storage temperature allowed, food must be put in the trash to not run health risks to the consumer.

Source :

<https://www.legifrance.gouv.fr/affichTexte.do?cidTexte=JORFTEXT000021573483>

<http://www.legifrance.gouv.fr/affichTexte.do?cidTexte=JORFTEXT000000169225>

<http://www.legifrance.gouv.fr/affichTexte.do?cidTexte=JORFTEXT000000750248>

Storage temperature record sheet

Year / Month : Device :

| Day | Manager | Morning temperature | Evening temperature | Corrective actions |
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It is recommended to record temperatures on your arrival in the morning and on your departure in the evening.



If the temperature is exceeded, throw the food away. Your storage device may be at the wrong temperature since the previous reading.