# Temperature Control Log

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| Date/  Time | Unit / Food Description | Visual Check | Temp  °C | Corrective Action | Checked by |
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**Temperature Information**

* Cold foods – at or below 5°C
* Frozen foods – frozen hard (does not include partially thawed)
* Hot foods – at or above 60°C

**Visual Check**

* Use by date (foods past this date are prohibited)
* Best before date (foods past this date can be sold, provided food is not damaged, deteriorated or perished)
* Packaging (not damaged, deteriorated or perished)
* Pest contamination (droppings, eggs, webs, feathers etc)
* Foreign objects (dirt, metal, hair)
* Ensure raw meats, chicken, fish and seafood are stored below ready to eat foods (cross contamination)