

KITCHEN CHECKS RECORD

This form MUST be completed each time the Kitchen is operational for food preparation.

Please refer to the Food Safety Program Document for more details and appropriate actions relating to these checks.

Date:	
Duty Cook:	

Probe Thermometer Accuracy Check – (This check is only required to be done first Friday of the Month)			
Thermometer ID	Temperature in Ice	Temperature in Boiling Water	Corrective Action (If Temperature Wrong)
T1			
T2			
T3			

Temperature Check of Food in Cold Storage		
Unit Name	Internal Temperature	Corrective Action (If Temperature Wrong)
Fridge 1		
Fridge 1 – Freezer		
Freezer 1 – Chest		
Fridge 2		
Fridge 3 – Freezer		
Freezer 2		

Food MUST reach minimum Internal Temperature of 75°C during Cooking

Cooking Temperature Check		
Menu Item	Internal Cooking Temperature reached is greater than 75°C (✓ or X)	Any changes to cooking Practice to reach greater than 75°C

Food Risk Temperature Danger Zone is between 5°C to 60°C

Temperature Check of Food at Serving area (List all Foods Hot and Cold)				
Menu Item	Time Food was transferred to Serving Area	Temperature of Food	Temperature of Food At 2 hours	Temperature of Food At 4 hours