***VESSEL SANITATION***

***LOG 8***

**COLD FOOD SERVICE TEMPERATURE MONITORING**

|  |  |  |  |  |  |  |  |  |  |  |  |
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| **VESSEL:**   **LOCATION:**............................................  **WEEK COMMENCING:**......................... **CARRIED OUT BY:**................................ | | | | | | | | | | | |
| **COLD FOOD SERVICE** | | | | | | | | | | | |
| **FOOD ITEM** | **PRODUCTION COMPLETED** | | **TIME SETUP** | | **AFTER 1 HOUR** | | **AFTER 1 ½ HOUR** | | **AFTER 4 HOURS** | | **CORRECTIVE ACTION WHEN TEMP EXCEED TOLERANCE** |
| **TIME** | **TEMP** | **TIME** | **TEMP** | **TIME** | **TEMP** | **TIME** | **TEMP** | **TIME** | **TEMP** |
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| **Checked by** ..................................... (Executive Chef) **Date** .....................  **Seen by** ............................................ (Food & Beverage Manager) **Date** .……............. | | | | | | | | | | | |

**All sweets, pastries, cheeses, dairy products, etc. to be +5°C/41°F or below**

*(Reference* [Health](http://srv-glas301:82/Leisure/content/parent%20category%20topics/procedures%20and%20operations/health.htm) > 1.0 Hygiene & Sanitation > [1.13 Service](javascript:void(0);)*) Internal food temperature checks should be made at the start of service and at least every two hours thereafter*