

GLASS WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing:

MAKE/MODEL NO:				
DEPARTMENT:	Gon6			
LOCATION				
TARGET TEMPERATURE:	Wash	60 °C	Rinse	65 °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

[illegible]

COMMENTS/ACTION

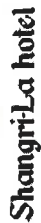
MENTS/ACTION

Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard HACCP MANAGER TM
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2-08-14

BREAKAGE

CRISTAL FLUTE 11
CRISTAL ROCK 15
CRISTAL HIGH 8
CHAMPANE GLASS. 10.



AT THE STARD

LONDON

FORM 12

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel: *Scen*

Week commencing: 1st / 28 - Aug. 03

Location: 60N 60 52

[illegible]

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10	Issue Date: March 2014	Authorised:	Policy/Standard
Forms and Records			

РАЗРАБОТКА



AT THE SHARD
LONDON

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 28-1-14

Location:

60x6

[illegible]

Critical Limits

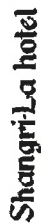
Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

<p>Section 10</p> <p>Forms and Records</p>	<p>Issue Date: March 2014</p>	<p>Authorised: </p>	<p>Policy/Standard</p>
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04.02.20



AT THE SHARD

LONDON

FORM 12

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing:

Location: 875524

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	Sunday	Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
G6	04	3	04	2	06	2	05	3	04	2	06	05	After 15 mins 03/02
G3	-02	2	00	2	00	0	00	0	01	0	01	00	
G2	-16	19	00	18	16	17	-19	-20	06	18	17	18	
G1	-16	22	19	19	20	20	-21	-19	19	18	20	19	
G0	00	03	03	04	05	3	01	2	01	1	01	02	After 15 mins 04
G4	05	4	03	2	03	2	04	1	03	2	02	03	
Final failure	02	3	05	0	03	1	02	3	04	2	04	03	
Date coding													
Check carried out													
Initials	s w p	s w p	K	v f K m p	K	v f K m p	K	v f K m p	K	v f K m p	K	v f K m p	

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10	Issue Date:	Authorised:	Policy/Standard
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Shangri-La hotel

AT THE SHARD

LONDON

FORM 18

WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel: *PASTRY*

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
<i>Probing probe</i>	<i>29/07</i>	<i>99.5</i>	<i>0.5</i>		<i>S. Williams</i>

Critical Limits

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should be -1°C to +1°C. If outside this range, the unit should be repaired.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should be between 99°C and 101°C.

Corrective Action

- If outside this range, the unit should be returned to the manufacturer.

Section 10

Forms and Records

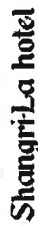
Issue Date:

March 2014

Authorised:

Policy/Standard

HACCP MANUAL, 11th



Hotel:

Week Commencing: PASTRY

Critical Limits

Corrective Action

- | | |
|---------|-----------------------------|
| Cooling | Cool as quickly as possible |
|---------|-----------------------------|

- Consider if food is safe to eat
- Dispose of unsafe food
- Review operation of holding unit/staff training

Section 10	Issue Date:	Authorised:	Policy/Standard
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DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 28/07/14

MAKE/MODEL NO:				
DEPARTMENT: LOCATION	L34			
TARGET TEMP L34:	Wash	65 °C	Rinse	85 °C
TARGET TEMP B1/Lang:	Wash	65 °C	Rinse	80 °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
28/07/14	64	65	90	89	[Signature]	
29-07-14	62	63	89	90	[Signature]	
30/07/14	63	64	89	90	[Signature]	
31-07-14	65	63	89	88	[Signature]	
1/08/14	65	66	90	87	[Signature]	
2/08/14	65	66	89	90	[Signature]	
3/08/14	63	65	84	86	[Signature]	

COMMENTS/ACTION

Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard HACCP MANAGER™
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Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard HACCP MANAGER™
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Shangri-La hotel

AT THE SHARD

LONDON

FORM 13

CCP4 - FOOD PREPARATION - BREAKAGE LOG

Hotel:

Location:

634

Date	Time	Area Where Breakage Occurred	Type of Item Broken	Comments / Corrective Action Taken	Signature of Senior Manager on Duty
2008/4		KITCHEN	LSA fruit bowl	-1	
			LSA dome small	-1	
			Deedson main course	1+1+1+1	
			Deedson tra cup	1+1+1+1	
			Hoyle w/bowl	-1	
			-w- Red W. pl	1+1+1	
			Nikko Rbe bowl	-1+1	
			Hot glass	1-1+1+1	
			LSA beer stand	1+1+1	
			Hoyle white w. pl	1+1	
			Nikko side pl	1+1	
			ZIGHER. glass bowl	1+1	
			NIKKO large bowl	1+1	
			Champagne pl.	1+1+1	
			Deedson tra saucer	1	
			NIKKO side plate	1	
			Podum pl	1	
			Red W. pl 34"	1	
			Whisky pl	1	

Critical Limits

Breakages No food to be served that may contain contamination

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard MAJCCP 4.1.1.1
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Shangri-La hotel

AT THE SHANGRI

LONDON

FORM 18

WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel:

L3y

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
1	28/7	99.8°C	0.1°C	—	April Jordan
2	29/7	99.4°C	0.0°C	—	April Jordan

Critical Limits

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should be -1°C to +1°C. If outside this range, the unit should be repaired.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should be between 99°C and 101°C.

Corrective Action

- If outside this range, the unit should be returned to the manufacturer.

Section 10

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Issue Date:

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HACCP MANAGER

CCP7 - RECORD OF TEMPERATURE OF FOOD BEING COOLED LOG

Hotel:

Week Commencing: March 23rd

[illegible]

Critical Limits

Corrective Action

- | | |
|---------|-----------------------------|
| Cooling | Cool as quickly as possible |
|---------|-----------------------------|

- Consider if food is safe to eat
- Dispose of unsafe food
- Review operation of holding unit

CCP5/CCP8 - COOKING/RE-HEATING FOOD TEMPERATURE LOG

Hotel:

Week commencing:

Location: L34

[illegible]

Critical Limits	
Cooking	Core temperature minimum 75°C (unless otherwise specified by local laws)
Re-heating	Food must be reheated to a core temperature of at least 75°C(unless otherwise specified by local laws)

Critical Limits

Cooking	Core temperature minimum 75°C (unless otherwise specified by local laws)
Re-heating	Food must be reheated to a core temperature of at least 75°C(unless otherwise specified by local laws)

Corrective Action

- Continue cooking-re-heating until target temperature is reached
- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

Week commencing:

Location: L34

Critical Limits

Critical Limits	
Cooking	Core temperature minimum 75°C (unless otherwise specified by local laws)
Re-heating	Food must be reheated to a core temperature of at least 75°C (unless otherwise specified by local laws)

- Continue cooking-re-heating until target temperature is reached
- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training



Shangri-La hotel

AT THE SHARD

LONDON

FORM 12

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 28/07

Location: L34

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
12	5	3	3	1	3	2	5	3	3	4	1	4	5		
13	4	3	3	4	3	4	4	3	3	3	4	2	3		
14	1	1	1	2	6	6	3	1	DEF	2	3	4	1		
15	3	3	3	2	4	4	2	3	3	3	4	4	5		
16	3	3	3	3	3	3	5	5	5	5	4	5	5		
17	-20	-16	-16	-18	-20	-20	-18	DEF	20	-10	-19	-20	-21		
18	2	1	4	4	3	2	2	2	1	2	3	3	2		
19	3	3	3	4	3	OFF	2	6	Hi DEF	2	3	3	2		
20	1	1	1	3	6	1	3	2	2	2	2	2	1		
21	1	3	3	2	3	3	1	2	2	2	3	5	3		
22	3	2	2	2	1	2	1	DEF	2	3	2	5	3		
Date coding	18/7	18/7	18/7	21/7	30/7	07	31/7	07	11	8	21/8	21/8	21	28	
Check carried out	18/7	18/7	18/7	21/7	30/7	07	31/7	07	11	8	21/8	21/8	21	28	
Initials	18/7	18/7	18/7	21/7	30/7	07	31/7	07	11	8	21/8	21/8	21	28	

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

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Angri-La hotel

AT THE SHARD

LONDON

FORM 12

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 28/07

Location: L34

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
23	1	1	1	2	3	1	2	3	0	1	3	4	3		
24	1	3	3	1	2	0	2	1	2	2	2	0	-1		
25	2	1	1	3	2	0	1	1	2	2	2	5	2		
26	3	2	2	4	1	1	1	1	1	1	1	2	0		
27	3	4	4	1	2	5	1	4	3	2	3	3	1		
28	3	1	1	1	3	3	3	1	4	3	2	1	3		
29	3	1	1	1	2	2	3	3	0	1	2	1	3		
30	3	2	2	4	5	3	2	6	3	1	1	4	1		
31	3	3	3	3	4	3	3	3	3	2	2	3	5		
32	3	3	3	3	4	3	3	3	3	3	3	3	3		
33	3	3	3	3	4	4	5	6	6	6	6	6	6		
Date coding	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7		
Check carried out	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7		
Initials	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7	16/7		

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

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Hotel:

Hotel: _____
Week commencing: 28/07
Location: L36

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10	Issue Date: March 2014	Authorised:	Policy/Standard
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Shangri-La hotel

AT THE SHARD

LONDON

FORM 12

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 28 / 7 / 14

Location: L35

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
47	04	04	03	04	03	03	03	02	01	03	03	01	02	04	
48	03	02	03	03	02	02	02	03	02	03	02	03	02	03	
49	03	02	03	04	02	01	01	02	03	04	03	04	03	04	
50	03	02	03	04	02	01	01	02	03	04	03	04	03	04	
51	03	02	04	05	03	03	03	02	03	03	03	03	02	03	
52	02	03	04	04	02	04	02	01	03	03	02	02	02	03	
53	03	04	03	03	03	04	01	04	04	03	04	04	04	04	
55	04	02	01	02	02	02	02	02	02	02	02	02	01	02	2°c after 10 mins
57	02	04	03	03	02	02	03	03	04	03	04	04	04	03	
Date coding	28/7														
Check carried out															
Initials	Haw 02 08 08 JH JH JH JH JH JH JH JH JH JH JH														

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

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GLASS WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 28/07/14

MAKE/MODEL NO:		
DEPARTMENT: LOCATION	TING	
TARGET TEMPERATURE:	Wash <u>60</u> °C	Rinse <u>65</u> °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
28/07/14	62	62	64	65	<i>[Signature]</i>	
* 29/07/14	62	62	67	65	<i>[Signature]</i>	
30/07/14	59	62	64	61	<i>[Signature]</i>	
31/07/14	63	64	65	65	<i>[Signature]</i>	
1/08/14	62	63	66	65	<i>[Signature]</i>	
2/8/14	62	63	65	64	<i>[Signature]</i>	
3/08/14	61	61	64	65	<i>[Signature]</i>	

COMMENTS/ACTION

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DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 28/07/14

MAKE/MODEL NO:			
DEPARTMENT:			
LOCATION	tmg		
TARGET TEMP L34:	Wash	<u>65 °C</u>	Rinse <u>85 °C</u>
TARGET TEMP B1/Lang:	Wash	65 °C	Rinse 80 °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
28/07/14	61	62	87	88	<i>[Signature]</i>	
29/07/14	62	62	87	88	<i>[Signature]</i>	
30/07/14	64	63	90	88	<i>[Signature]</i>	
31/07/14	62	60	88	80	<i>[Signature]</i>	
1/08/14	62	61	87	88	<i>[Signature]</i>	
2/08/14	62	63	88	89	<i>[Signature]</i>	
3/08/14	61	62	87	88	<i>[Signature]</i>	


COMMENTS/ACTION

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WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel:

L35.

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
3	3/8	100°	-1°		

Critical Limits

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should be -1°C to +1°C. If outside this range, the unit should be repaired.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should be between 99°C and 101°C.

Corrective Action

- If outside this range, the unit should be returned to the manufacturer.

CCP4 - FOOD PREPARATION - BREAKAGE LOG

Hotel:

Location: TING

only 2 items?

[illegible]

Critical Limits

Breakages

No food to be served that may contain contamination

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

Cleaning Schedule – Elevator

WEEK COMMENCING: 28/08/14

Food transportation elevator to be cleaned twice a day with D2 – multipurpose cleaner by the stewarding team.

Date	Time	Time	Signature
Monday 28.08	19:00	01:50	Andrey / Fausto
Tuesday 29.08	19:10	02:10	Andrey / Fausto
Wednesday 30.08	23:00	01:58	Andrey / Fausto
Thursday 31.08	19:00	04:15	Andrey / Fausto
Friday 01.09	17:00	06:00	Andrey / Fausto
Saturday 02.09	17:00	02:37	Andrey / Fausto
Sunday 03.09	01:52	01:57	Fausto / Andrey

#1

HGL
24

Cleaning Schedule – Elevator

#2

WEEK COMMENCING: 28.04.14

Food transportation elevator to be cleaned twice a day with D2 – multipurpose cleaner by the stewarding team.

Date	Time	Time	Signature
Monday 28.7	19:47 PM	02:35	K. Billings / Fausto
Tuesday 29.7	19:00	03:49	Andrzej / Fausto
Wednesday 30.7	23:00	02:59	Andrzej / Fausto
Thursday 31.7	19:00	04:35	Andrzej / Fausto
Friday 1.08	18:00	06:20	Andrzej / Fausto
Saturday 2.08	Out of service	03:51	Fausto
Sunday 3.08	19:00	01:50	Andrzej

#3

Cleaning Schedule – Elevator

WEEK COMMENCING: 28/07/14

Food transportation elevator to be cleaned twice a day with D2 – multipurpose cleaner by the stewarding team.

Date	Time	Time	Signature
Monday 28.07	19:39 PM	02:35	K. A. Billings/Fausto
Tuesday 29.07	19:00	02:30	Anderson/Fausto
Wednesday 30.07	23:00	02:59	Anderson/Fausto
Thursday 31.07	19:00	04:30	Anderson/Fausto
Friday 1.08	17:00	06:45	Anderson/Fausto
Saturday 2.08	17:00	03:52	Anderson/Fausto
Sunday 3.08	19:00	01:45	Anderson/Fausto



CCP4 - FOOD PREPARATION - BREAKAGE LOG

Hotel:

Location:

22

[illegible]

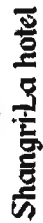
Critical Limits

Breakages	No food to be served that may contain contamination
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Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

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CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

22

[illegible]

Critical Limits

Hot food	Hold at or above 63°C (unless otherwise specified by local laws)
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Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

Section 10	Issue Date: March 2014	Authorised:	Policy/Standard
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THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location: L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
28/07	Beef Strong English -	75	5pm		Nabin
"	Steamed Veg	92	"		Nabin
"	Tri rice	97	"		Nabin
"	Grochi Cheese -	97	"		Nabin
29/7	Bake salmon	90	10Am		THO
"	Bake carrot	92	"		THO
"	noodle	79	"		THO
"	pasta	80	"		THO
"	tomato soup	80	"		THO
"	Bake salmon	91	4pm		THO
"	Bake carrot	91	"		THO
"	noodle	80	"		THO
"	pasta	79	"		THO

Corrective Actions

Critical Limits		Corrective Actions	
Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food	
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Review blast chiller and holding unit	

THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

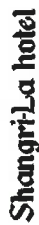
Location:

L-34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
30.7	BBQ chicken	92	10am		Th
"	noodle	82	"		Th
"	pasta	80	"		Th
"	steam vegetable	80	"		Th
"	vegetable soup	79	"		Th
30.7	BBQ chicken	91	4pm		Th
"	noodle	82	"		Th
"	pasta	82	"		Th
"	steam veg	80	"		Th
"		82	4pm		
31/07	Soup	98	10am		Nabin
"	mash potatoes	79	"		Nabin
"	veg steamed	79	"		Nabin
"	Beef Liver	95	"		

Corrective Actions

Critical Limits		Corrective Actions	
Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food	
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Review blast chiller and holding unit	



AT THE SHARD
LONDON

FORM 17

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location: L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
31.7	Musl potato	79	4 pm		Th
"	beef liver	95	"		Th
"	Steam veg	79	"		Th
"	Veg curry	80	"		Th
"					Th
1.8	Cottage pie	90	10 am		Th
"	Fried Rice	82	"		Th
"	Gnuchi	79	"		Th
"	Steam Veg	78	"		Th
"	Cottage pie	90	4 pm		Th
"	Fried rice	90	"		Th
"	Gnuchi	80	"		Th

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location: L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
2/8	Beef BURGER	86	10am		SAI
2/8	VEGETABLE SOUP	89	10am		SAI
2/8	VEGETABLE LASAGNA	79	10am		SAI
2/08	Beef burger	87	5pm		Nabin
2/08	Vegetable Soup	90	5pm		Nabin
2/08	veg. Lasagna	91	5pm		Nabin
3/08	veg Curry	92	10am		Nabin
3/08	Roast Chicken Leg	82	10am		Nabin
3/08	Roast Carrot	79	10am		Nabin
3/08	Carrot Soup	95	10am		Nabin
3/08	veg Curry	93	5pm		Nabin
3/08	Roast Chicken	92	5pm		Nabin
3/08	Rice	97	5pm		Nabin
3/08	Roast Carrot	97	5pm		Nabin

Corrective Actions

Critical Limits	
Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)
Consider if food is safe to eat and dispose of any unsafe food	
Review blast chiller and holding unit	



Shangri-La hotel

AT THE SHARD

LONDON

FORM 17

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
21.7	Beef Stroganoff	76	10 AM		Tho
21.7	Vegetable Fried Rice	80	10 AM		Tho
21.7	Spaghetti Vegetable	80	10 AM		Tho
21.7	Gnocchi with mushroom	79	10 AM		Tho
21.7	Beef Stroganoff	79	4 PM		Tho
21.7	Vegetable Fried Rice	80	4 PM		Tho
21.7	Spaghetti Vegetable	78	4 PM		Tho
21.7	Gnocchi with mushroom	79	4 PM		Tho
22.7	BBO SAUMON	77	10 AM		SAI
22.7	VEGET NOODLES	78	10 AM		SAI
22.7	PENNE MUSHROOM SL	83	10 AM		SAI
22.7	BALCO CURRY CHICKEN	85	10 AM		SAI
22.7	VEGET TABLE SOUP	89	10 AM		SAI
22.7					

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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Shangri-La hotel

AT THE SHARD

LONDON

FORM 17

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
26/6	pasta, tomatoe ^{sauce} sauce	78	10 Am		J.O.
26/6					
26/6					
25/07	Soup	79	10am		Nabin
"	steamed veg	80	"		Nabin
"	Cottage pie -	79	"		Nabin
"	frie rice	80	"		"
"	Soup	80	5pm		"
"	Steamed veg	79	"		"
"	Cottage pie	79	"		"
"	frie Rice	80	"		"
27.7	Roast lamb	78	10Am		Th
27.7	Roast potato	79	"		Th
Critical Limits		76	"		Th
		77	"		Th

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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Shangri-La hotel

AT THE SHARD

LONDON

FORM 17

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

634

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
27.7	Roast lamb	78	10 AM		Th
11	Roast potatoes	79	10 AM		Th
11	Steam Vegetable	78	10 AM		Th
11	Vegetable Curry	76	10 AM		Th
11	Carrot soup	77	10 AM		Th
27.7	Roast lamb	77	4 PM		Th
28	Roast Carrot	80	11		Th
11	Steam vegetable	77	11		Th
11	Vegetable Curry	76	11		Th
11	Steam Rice	76	11		Th
28.7	Beef Stroganoff	78	10 AM		Th
11	Fried Vegetable Rice	79	11		Th
11	Gnocchi with mushroom	79	11		Th
11	Steam vegetable	78	11		Th

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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HACCP MANAGEMENT

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location: C34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
28.7	Beef Stroganoff	75	4pm		TH
"	Vegetable Fried Rice	97	"		TH
"	Gnocchi with mushroom	97	"		TH
"	Steam Vegetable	92	"		TH
29.7	Bake Salmon	90	10am		TH
"	Noodle	79	"		TH
"	Bake carrot	92	"		TH
"	pastor	80	"		TH
"	tomato soup	80	"		TH
"	Bake Salmon	91	4pm		TH
"	Bake Carrot	91	"		TH
"	Noodle	80	"		TH
"	pasta	79	"		TH

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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Shangri-La hotel

AT THE SHARD

LONDON

FORM 17

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

634

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
30/7	BBQ chicken	92	10 AM		TH
"/	noodle	82	"/		TH
"/	pasta	80	"/		TH
"/	Steam Veg	80	"/		TH
"/	Veg Soup	79	"/		TH
30/7	BBQ chicken	91	4pm		TH
"/	noodle	82	"/		TH
"/	pasta	82	"/		TH
"/	Steam Veg	80	"/		TH
31/07	Stirred Veg	99	10am		TH
"/	Soup - mushroom	98	"/		TH
"/	mesh potatoes	79	"/		TH
"/	Beef Liver	95	"/		TH

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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Shangri-La hotel

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FORM 17

CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

634

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
11/08	Cot pie	92	10am		Nobin
"	Steamed veg	97	"		"
"					"
"	Soup	90	"		"
"	Fri Rice	79	"		"
11/8	Cot pie	90			TW
"	Steamed veg	80			TW
"	Fri Rice	90			TW
12/8	BEUF BURGER	86	10am		SA
2/8	VEGETABLE SOUP	89	10am		SA
2/8	VEGETABLE LASAGNA	79	10am		SA

Critical Limits

Hot food Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

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AT THE SHARD

LONDON

Hotel:

Week Commencing:

Location:

634

FORM 17

[illegible]

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

Section 10

Forms and Records

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CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 31

Location: L 36 Avenity centre

[illegible]

Critical Limits

Control Limits	
Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 28th JULY 2014

MAKE/MODEL NO:	WINTERHALL GS 502			
DEPARTMENT: LOCATION	BIRROW MARKET			
TARGET TEMP L34:	Wash	65 °C	Rinse	85 °C
TARGET TEMP B1/Lang:	Wash	65 °C	Rinse	80 °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

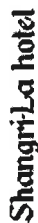
Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
28/7/14	62	61	87	87	Nickel	
29/7/14	59	50	79	58	MARGHERITA	
30/7/14	61	60	88	90	MARGHERITA	
31/7/14	65	60	83	86	MARGHERITA	
1/8/14	60	60	79	62	MARGHERITA	
2/8/14	58	60	83	88	Nickel	
3/8/14	59	62	76	88	Nickel	

COMMENTS/ACTION

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ERIK MORTEN
JAN VAN DER

Section 10		Authorised:	Policy/Standard
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AT THE SHARE

LONDON

FORM 12

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing:

Location:

[illegible]

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

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Shangri-La hotel

AL118-2432J

LONDON

FORM 1

CLEANING SCHEDULE

Department: B3

Week commencing: 28/02/14

TO BE CLEANED:	FREQUENCY	Equipment	How to be cleaned	Who By	PPE	Mon	Tues	Wed	Thurs	Fri	Sat	Sun	Supervisors Signature:
Floors	Daily 6pm	Brush/Mop	D2 - multipurpose cleaner	Stewarding	No	KEITH	ANDREW				Robert	Andrew	

Section 10

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WALSH MANAGEMENT

CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 28/7

Location: LOADING BAY.

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
AUBREY ALLEN	RIB EYE	7.00		2,3°				
"	NECK LAMB	7.00		2,3°				
"	COTTWOOD CHICKEN	7.00		2,5°				
FISH FOR KING	JOHN DORY	9.35	0°	1,5°				
"	TURBOT	9.35	0°	1,4°				
"	SALMON	9.35	0°	1,4°				
FINECAST	CUT FISH	9.40		2,0°				

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws).
Frozen food	3°C critical limit for chilled meat and 2°C for chilled fish established
Raw/Ready to eat foods	-12°C or below (unless otherwise specified by local laws)
Condition of food	Raw food must be separated from ready-to-eat food at all times during delivery
Date coding	Packaging must be intact and undamaged
	Food must not be beyond its "use by" or "best before" date at the time of delivery

Corrective Action

- Reject food
- Review supplier
- Review staff training

CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing:

29/07

Location:

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
RHUG ESTATE	LAMB	9:30		2.1				
"	PORK	9:30		2.1				
FINCLASS	CHICKEN WINGS	10:20	0	1.2				
"	PORK MINCE	"	"	1.3				
FISH FOR KING	RAW FISH FT	10:30		0.8				
Keble	Crab Meat	12:00		1.7				

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws). 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

Corrective Action

- Reject food
- Review supplier
- Review staff training

CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing:

30/07/14

Location:

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
PONT LAFIT	LIVE LOBSTERS	6:30 OFFER					LIVE	
AUBREY ALLEN	BEEF LIVESTOCK	6:35		1.3				
FINECLASS	CHICKEN LEGS	9:00		2.9°				
"	BACON	9:00		2.1°				
"	NECK LAMB	9:00		2.1°				

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws). 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

Corrective Action

- Reject food
- Review supplier
- Review staff training

CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing:

31/07/14.

Location:

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
AUBREY ALLEN	RIB EYE ROLL	6:30		1.1				
"	FILLET JOANARD	"		1.5				
PHUG ESTATE	LAMB	8.30		1.8°				
"	PORK BELLY	8.30		1.7°				
FINGLASH	MEEH LAMB	9.00		2.4°				
KELTIC	LOBSTERS	13.00					LIVE	
"	SCALLOPS	"					LIVE	
"	CAULIFLOWERS	"					LIVE	

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws).
Frozen food	3°C critical limit for chilled meat and 2°C for chilled fish established
Raw/Ready to eat foods	-12°C or below (unless otherwise specified by local laws)
Condition of food	Raw food must be separated from ready-to-eat food at all times during delivery
Date coding	Packaging must be intact and undamaged
	Food must not be beyond its "use by" or "best before" date at the time of delivery

Corrective Action

- Reject food
- Review supplier
- Review staff training

CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 01/08/14

Location:

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
AUREY ALLEN	LAMB SHOULDER	6:50		1.0				
"	SHOULDER ST	1'		1.6				
FINCH 7.1755	BEEF ^{LAMB} CHINA HALLAL	8:30	0	1.9				
FISH FOR KING	TURBOT	9.00		1.1°				
"	POACH	9.10		1.4°				
"	MONK	9.00		1.3°				

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws). 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

Corrective Action

- Reject food
- Review supplier
- Review staff training

CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 02/02/14

Location:

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
AUGARY ALLEN	SIRECOIN	6.30	2.1°					
"	TORWARD	6.30	2.3°					
FISH FOR KING	TURBOT	7.00	1.8°					
	D. DORY	7.00	1.8°					
	JACKIN	7.00	1.9°					
FINGLASS	DUCK MAGNET	10.00	2.4°					
"	CHICKEN WINGS	10.00	2.6°					
"	NECK LAMB	10.00	2.6°					
"	CHICKEN LIVER	10.00	2.6°					

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws).
Frozen food	3°C critical limit for chilled meat and 2°C for chilled fish established
Raw/Ready to eat foods	-12°C or below (unless otherwise specified by local laws)
Condition of food	Raw food must be separated from ready-to-eat food at all times during delivery
Date coding	Packaging must be intact and undamaged
	Food must not be beyond its "use by" or "best before" date at the time of delivery

Corrective Action

- Reject food
- Review supplier
- Review staff training

CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 28th July 2014

Location: Lang

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
8	02	02	02	04	05	DF	4	5	3	2	05	02	03	04	<div>=====</div>
9	04	05	04	05	03	04	3	4	3	4	03	03	04	DT	

Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

CCP4 - FOOD PREPARATION - BREAKAGE LOG

Hotel:

Location: LAN 6

[illegible]

Critical Limits

Breakages	No food to be served that may contain contamination
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Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 28/07/14

MAKE/MODEL NO:				
DEPARTMENT: LOCATION	LANG			
TARGET TEMP L34:	Wash	65 °C	Rinse	85 °C
TARGET TEMP B1/Lang:	Wash	65 °C	Rinse	80 °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
28/07/14	62	62	81	80	[Signature]	
29/07/14	66	63	80	81	[Signature]	
30/07/14	64	60	84	83	[Signature]	
31-07-14	62	64	83	80	[Signature]	
01-08-14	62	63	86	85	[Signature]	
02-08-14	62	64	85	86	[Signature]	
03-08-14	66	63	74	84	[Signature]	Low RINSE TEMP. - R.D.S. Dr

COMMENTS/ACTION

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NEW TEMP. FORM.

THIS RECORD SHEET SHOULD BE USED FOR BOTH HOT AND COLD HOLDING OF DISPLAYED AND NON DISPLAYED FOOD

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location: LANC

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
28/07	A	6	8:00 AM		CW
	B	7	8:00 AM		CW
	C	5	8:00 AM		CW
	D	3	8:00 AM		CW
29/07	A	6	6:00 AM		Yessi
	B	6	6:00 AM		"
	C	2	6:00 AM		"
	D	4	6:00 AM		"
30/07	A	6	8:30 PM		Ester
	B	6	8:30 PM		Ester
	C	5	8:30 PM		Ester
	D	3	8:30 PM		Ester

Critical Limits

Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Corrective Actions
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food Review blast chiller and holding unit

**THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD**

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

[illegible]

Critical Limits

Critical Limits		Corrective Actions
Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Review blast chiller and holding unit

Corrective Actions

Consider if food is safe to eat and dispose of any unsafe food

Review blast chiller and holding unit

**THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD**

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
01/08	Am A	14°C	8:15		LO
	Am B	7°C	8:15	Opening & closing of bridges quite regular	LO
	Am C	2°C	8:15		LO
	Am D	3°C	8:15		LO
	Pm A	14°C	12:00 AM		
	Pm B	6°C	12:00 AM		
	Pm C	3°C	12:00 AM		
	Pm D	3°C	12:00 AM		

Critical Limits

Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Review blast chiller and holding unit

Corrective Actions

**THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD**

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

[illegible]

Critical Limits		Corrective Actions
Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Review blast chiller and holding unit

THIS RECORD SHEET SHOULD BE
USED FOR BOTH HOT AND COLD
HOLDING OF DISPLAYED AND NON
DISPLAYED FOOD

CCP7 – HOT & COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing:

Location:

LANC

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
05/08	AM A	DT	8:30		
	AM B	DT	8:30		
	AM C	4°C	9:00		
	AM D	5°C	9:00		
	A	6°C	11:00		Ede
	B	7°C	13:00		Ede
	C	3°C	13:00		Ede
	D	3°C	13:00		Ede

Critical Limits

Hot Foods	Hold Hot food above 63C (unless otherwise specified by local laws)	Corrective Actions
Cold Foods	Hold Cold food below 5C (unless otherwise specified by local laws)	Consider if food is safe to eat and dispose of any unsafe food Review blast chiller and holding unit