



### DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)


Week Commencing: 1<sup>st</sup> September 2014

MAKE/MODEL NO:	WINTERHALTER 802 ENERGY		
DEPARTMENT: LOCATION	BURROW 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**

[illegible]

### COMMENTS/ACTION

<b>Section 10</b> <b>Forms and Records</b>	Issue Date: March 2014	Authorised: 	Policy/Standard HACCP MANAGER™
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## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 15-09-14

MAKE/MODEL NO:				
DEPARTMENT: LOCATION	34			
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		
15-09-14	62	63	86	85	ZH/Alu	
16-09-14	67	66	88	89	AA/Alu	
17-09-14	63	64	87	88	Ede/Re	
18-09-14	64	66	85	89	Re/Alu	
19-09-14	65	64	87	88	Gu/Alu	
20-09-14	64	64	86	88	Gu/Alu	
21-09-14	62	63	86	87	Gu/Alu	

### COMMENTS/ACTION

Section 10  
Forms and Records

Issue Date:  
March 2014

Authorised:

Policy/Standard

HACCP MANAGER™

## FOOD PREPARATION - BREAKAGE LOG

**Hotel:**

Location: L34 Banqueting

[illegible]

## Procedure

Breakages	Monitor any breakages and ensure 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

2000



## WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel: PASTEL 15/9

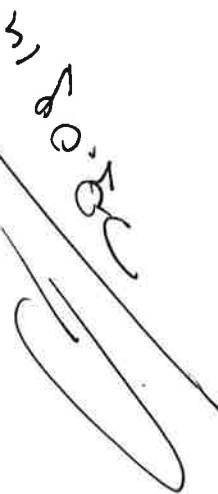
Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
Hanna	15.9.2014	99.7	-0.1		

## Tolerances

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should read between -1°C to +1°C.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should read between 99°C and 101°C.

## Corrective Action

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



## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

Hotel:

Week commencing: 15/9/14

Location: PASTRY

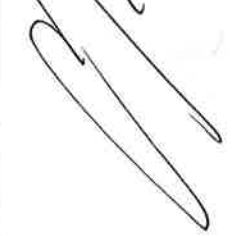
Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
39	1	0	00	1	01	02	02	01	02	00	01	1	04	03	
40	2	1	02	0	02	01	02	01	02	01	03	2	03	03	AFTER 15 MINS 02 03
41	19	19	18	18	19	18	20	19	20	19	19	19	18	18	
42	18	20	19	20	18	19	20	19	20	19	19	19	18	18	AFTER 15 MINS -18
43	1	2	02	1	00	06	00	01	01	01	00	1	01	03	
44	4	2	04	3	03	01	02	01	02	02	03	3	02	02	
45	3	1	01	0	03	01	04	02	04	04	03	4	01	01	AFTER 15 MINS 04
46	5	2	06	2	04	03	06	01	05	03	06	3	03	03	
Date coding															
Check carried out															
Initials	RACM	CR	cm	ok	SW	SW	SW	SW	SW	SW	SW	SW			

## 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

  
 15/9/14







## CCP4/CCP6 - COOKING/RE-HEATING FOOD TEMPERATURE LOG

Hotel: *Shungri-La*  
 Week commencing: *15/9*

Location: *Staff Canteen*

NB: The chef is to use his/her best judgment to ensure that regular random checks are carried out. Cooking food above the critical limits detailed below is essential to food safety.												
Food item	Process (tick)		Core temperature achieved								Corrective action	
	Cook	Re-heat	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday			
Salmon	✓		81									
Salmon	✓		83									
Lamb Shank	✓		<del>83</del>	79								
Lamb Shank	✓			81								
Chicken Curry	✓				81							
Curry Chicken	✓				84							
Pork Lamb		✓				79						
Pork Lung		✓				81						
Cod miso	✓						79					
BBQ Chicken	✓							83				
BBQ Chicken	✓			1				85				

NB: The chef is to use his/her best judgment to ensure that regular random checks are carried out.  
 Cooking food above the critical limits detailed below is essential to food safety.

## Critical Limits

Cooking	Core temperature minimum 75°C Roast beef +65°C Fish +60°C
Re-heating	Food must be reheated to a core temperature of at least 75°C for two minutes

## 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

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

## CCP7 – HOT &amp; COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing: 15/5

Location: L34 B1

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
21.9	Roast pork	92	10 AM		Tho
21.9	Roast potato	90	10 AM		Tho
21.9	Roast carrot	91	10 AM		Tho
21.9	<del>Roast potato</del>	79	10 AM		Tho
21.9	Roast potato	90	4 PM		Tho
21.9	Roast carrot	92	4 PM		Tho
21.9	Roast pork	91	4 PM		Tho
21.9	Pasta	79	4 PM		Tho

## Critical Limits

Hot Foods	Hold Hot food above 63C	Corrective Actions Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary

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NB: 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: *Shangri-La*  
Week Commencing:

Location: *L34, Staff food - Kitchen*

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
19/09	Miso Baked Cod	79	10am		Nobin
19/09	Baked potatoes	80	10am		Nobin
19/09	Gnocchi Creamy	81	10am		Nobin
19/09	Steamin veg	82	10am		Nobin
20/09	Potato	80	10am		Nobin
20/09	Penny pasta	81	10am		Nobin
20/09	Soup tomato	82	10am		Nobin
20/09	BBQ Chicken	83	10am		Nobin
20/9	BBQ Chicken	85	4pm		Tho
20/9	bake potato	90	4pm		Tho
20/9	penny pasta	79	4pm		Tho
20/9	veg lasagne	80	4pm		Tho

## Corrective Actions

Critical Limits	Corrective Actions
Hot Foods	Hold Hot food above 63C
Cold Foods	Hold Cold food below 5C

Consider if food is safe to eat and dispose of any unsafe food  
Review and adjust/repair holding unit if necessary  
Consider if food is safe to eat and dispose of any unsafe food  
Review and adjust/repair holding unit if necessary

**NB: 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: 15/05

**Location:** U34

[illegible]

## Critical Limits

Hot Foods	Hold Hot food above 63C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary

### Corrective Actions

NB: 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: Shangri-la

Week Commencing: 15/5

Location: Staff Canteen

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
17/09	Chicken Curry	81	10am		Nobin
17/09	Rice ginger	82	10am		Nobin
17/09	Spagettie -	83	10am		Nobin
17/09	Soup tomato	84	10am		Nobin
17/09	Cabbage	85	10am		Nobin
17/09	Curry Chicken	84	5pm		Nobin
17/09	Rice Steamed	83	5pm		Nobin
17/09	5 Veg Cabbage	82	5pm		Nobin
17/09	1 Soup tomato	81	5pm		Nobin
18/09	2 Roast Lamb	79	10am		Nobin
18/09	2 Roast potatoes	81	10am		Nobin
18/09	4 Veg & rice	79	1am		Nobin
18/09	Steamed veg	81	10am		Nobin
18/09	Spagettie -	79	10am		Nobin

## Critical Limits

Hot Foods Hold Hot food above 63C

Cold Foods Hold Cold food below 5C

## Corrective Actions

Consider if food is safe to eat and dispose of any unsafe food  
Review and adjust/repair holding unit if necessary  
Consider if food is safe to eat and dispose of any unsafe food  
Review and adjust/repair holding unit if necessary

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

## CCP7 – HOT &amp; COLD HOLDING FOOD TEMPERATURE LOG

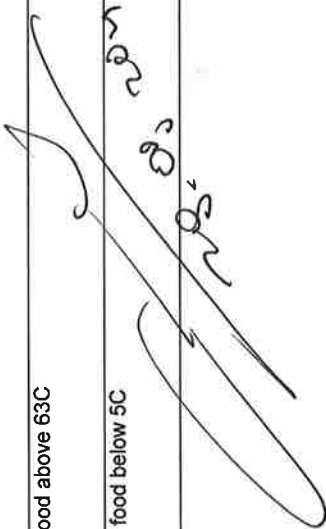
Hotel:

Week Commencing: 15/5

Location: L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
15/09	Salmon	79	10am		Nabin
15/09	Steamed Rice	81	10am		Nabin
15/09	Soup - Cowel Floor	82	10am		Nabin
15/09	Salmon	79	5pm		Nabin
15/09	Steamed Rice	81	5pm		Nabin
15/09	Soup Cowel Floor	82	5pm		Nabin
16/09	Lamb Shank	81	10am		Nabin
16/09	Penny pasta	83	10am		Nabin
16/09	Soup - <del>ferret</del> floor	90	10am		Nabin
16/09	Soup Cowel Floor	82	5pm		Nabin
16/09	Lamb Shank	81	5pm		Nabin
16/09	penny pasta	91	5pm		Nabin

## Critical Limits

Hot Foods	Hold Hot food above 63C		<b>Corrective Actions</b> Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C		

NB: 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: 15/5

Location: B1

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
19/09	miso baked cod	79	10am		Nobin
19/09	baked potatoes	79	10am		Nobin
19/09	ghochi Creamy	80	10am		Nobin
19/09	steamed veg	82	10am		Nobin
20/09	Roast potato	80	10am		Nobin
20/09	penny pasta	81	10am		Nobin
20/09	Soup tomato	82	10am		Nobin
20/09	Bbq Chicken	83	10am		Nobin
21/9	Roast Pork	92	10Am		Tho
21/9	Roast potato	90	10Am		Tho
21/9	Roast Carrot	91	10Am		Tho
21/9	pasta	79	10Am		Tho

## Critical Limits

Hot Foods	Hold Hot food above 63C	Corrective Actions
		Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C	Corrective Actions
		Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary

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

## CCP7 – HOT &amp; COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing: 15/9

Location: B1

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
17/09	Curry chicken.	85	5pm		Nabin
17/09	Rice Stained	84	5pm		Nabin
17/09	veg Cabbage	83	5pm		Nabin
17/09	Soup-	82	5pm		Nabin
17/09	Lassanica	81	5pm		Nabin
18/09	Roast Lamb-	79	10m		Nabin
18/09	Roast potatoes	81	10m		Nabin
18/09	Rice veg fri.	79	10m		Nabin
18/09	Steamed veg.	81	10m		Nabin
18/09	Spagattiet	79	10m		

## Corrective Actions

Critical Limits		Corrective Actions	
Hot Foods	Hold Hot food above 63C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary	
Cold Foods	Hold Cold food below 5C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary	

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22/9/2019

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

## CCP7 – HOT &amp; COLD HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing: 15/9

Location: B1

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
15/9	BACED SALMON	76	10am		SAI
15/9	MIX VEG	75	10am		SAI
15/9	GRUYERE TOMATO ORZAN	81	10am		SAI
15/9	GRUYERE RICE	89	10am		SAI
15/09	Salmon baked	81	5pm		Nabin
15/09	Soup tomato	82	5pm		Nabin
15/09	Mix veg	83	5pm		Nabin
16/09	Lamb Shank		10am		Nabin
16/09	baked pumpkin		10am		Nabin
16/09	penn pasta		10am		Nabin
16/09	Corrrot Carriender Sup		10am		Nabin
16/09	Lamb Shank		5pm		Nabin
16/09	baked pumpkin		5pm		Nabin
16/09	penn pasta		5pm		Nabin

## Corrective Actions

Critical Limits		Corrective Actions	
Hot Foods	Hold Hot food above 63C	Consider if food is safe to eat and dispose of any unsafe food	Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C	Consider if food is safe to eat and dispose of any unsafe food	Review and adjust/repair holding unit if necessary

*SAI*  
*15/9*

## CCP5 - FOOD COOLING LOG

**Hotel:**

Week Commencing: 15/5

[illegible]

## Critical Limits

Corrective Action

Cooling	Cool as quickly as possible
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- Consider if food is safe to eat
- Dispose of unsafe food
- Review operation of holding unit/staff training

## CCP5 - FOOD COOLING LOG

Hotel:

Week Commencing:

15/09 / 2014

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Date	Food	Method of cooling	Time cooling process started	Temperature at start process °C	Initials	Time finished	Temperature at end of process °C	Initials	Comments
15/09	Spaghetti	B/C	11:10	82°C	N.D	12:00	1°C	N.D	
15/09	Beef chole.	B/C	15:30	90°C	N.D	16:00	2°C	N.D	
15/09	Bechamel.	B/C	16:00	95°C	N.D	16:10	1°C	N.D	
16/09	Tomato Soup	B/C	14:20	72°C	N.D	16:00	2°C	N.D	
16/09	Bolognese	B/C	14:30	83°C	N.D	18:30	1°C	N.D	
16/09	Beef chole.	B/C	19:20	84°C	N.D	19:40	1°C	N.D	
17/09	CHICK STOCK	B/C	10:30	89°C	N.D	12:00	3°C	N.D	
17/09	ORZO SOUP	B/C	11:00	82°C	N.D	12:00	2°C	N.D	
17/09	CARROT puree	B/C	13:20	73°C	N.D	14:00	1°C	N.D	
18/09	Lamb jus	B/C	14:00	82°C	N.D	16:00	2°C	N.D	
18/09	Marmosine	B/C	14:15	79°C	N.D	14:40	1°C	N.D	
19/09	BROTH/CHICK STOCK	B/C	4:00 PM	82°C	N.D	5:30	2°C	N.D	
19/09	LAB ZUS	B/C	9:00	90°C	N.D	10:30	3°C	N.D	
20/09	CHICK STOCK	B/C	10:00	91°C	N.D	12:30	2°C	N.D	

## 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

15/09/2014

15/09/2014

## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

**Hotel:**

**Week commencing:**

**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	
34	04	4	2	3	7	3	5	2	4	2	5	4	4	2	
35	04	4	2	3	5	2	4	3	4	4	4	3	3	1	
36	04	3	1	3	3	2	5	1	5	3	3	4	3	3	
64	18	21	20	18	11	18	22	11	22	20	20	11	20	18	
Date coding	15	09	16	00	17	00	18	09	18	09	20	20	21	21	
Check carried out															
Initials	PAU	K	PAU	PAU	PAU	P	NB	PAU	PAU	PAU	K	K	K	K	

### Corrective Action

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

### 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

~~CC-0~~

## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

Hotel:

Week commencing: 15/09/14

Location: L39

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	02	1	2	1	2	2	3	2	2	3	4	5	3	2	
24	02	1	1	2	2	3	2	2	0	2	4	3	1	1	
25	02	2	3	0	1	4	1	2	1	1	3	4	2	1	
26	02	2	2	3	2	2	0	2	1	2	0	2	2	0	
27	03	3	1	4	3	3	2	2	2	3	0	3	1	1	
28	03	4	1	4	2	4	2	2	2	4	4	1	2	2	
29	01	3	1	3	2	2	2	3	2	3	3	4	2	2	
30	01	5	3	2	2	3	1	2	0	2	2	1	4	3	
31	04	5	5	5	1	3	5	1	4	1	3	2	3	2	
32	05	5	1	4	2	2	4	2	5	2	4	3	3	1	
33	05	5	1	5	2	3	2	2	4	3	3	2	2	1	
Date coding	15/9	14	09	17	09	09	18	19	19	19	20	20	20	21	
Check carried out															
Initials	PAU	R	PAU	PAU	PAU	PAU	PAU	PAU	PAU	PAU	PAU	PAU	PAU	PAU	

## Corrective Action

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

## 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

MS-22-14



## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

Hotel:

Week commencing: 6/09/14

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	03	2	2	3	3	2	3	2	3	2	4	3	4	3	
13	04	4	1	3	1	2	1	3	4	3	3	3	3	4	
14	01	1	3	4	1	3	2	4	3	4	2	2	4	3	
15	03	4	2	4	3	1	2	3	3	3	1	1	2	4	
16	04	4	3	5	5	2	4	3	4	2	3	1	1	1	
17	-10	18	-20	-18	-19	+20	-18	-19	-20	-20	-20	-21	-18	-19	
18	02	3	1	2	3	3	2	3	1	2	2	1	1	1	
19	02	1	1	2	3	4	2	3	1	3	2	1	1	1	
20	00	2	1	2	2	3	0	2	0	0	0	0	2	1	
21	00	2	1	4	3	2	1	2	1	2	2	1	1	2	
22	00	3	1	4	3	3	1	2	1	3	2	1	1	2	
Date coding	15	9	16	17	17	18	18	18	19	19	20	20	21	21	
Check carried out															
Initials	G	KL	PAU	PAU	PAU	PAU	MS	PAU	PAU	PAU	KL	KL	KL	KL	

## Corrective Action

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

## 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

*[Signature]*  
20.09.14



## WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel:

L34 15/9

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
1	15/9	100°C	0°C		SAH
2	15/9	101°C	-1°C		SAH

## 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.


  
 15/9/20

**NB: 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: 120 L34

[illegible]

## Critical Limits

Hot Foods	Hold Hot food above 63C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary

~~22.05.2022~~

## FOOD PREPARATION - BREAKAGE LOG

**Hotel:** ✓

Location: RD prestige

[illegible]

## Procedure

## Breakages

Monitor any breakages and ensure 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 #3 WEEK COMMENCING: 15/5

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

Date	Time	Time	Signature
Monday	8:10	04:15	UHERSA - TOLKSON
Tuesday	20:50	04:30	Paul / Paul
Wednesday	21:00	04:30	Paul / Paul
Thursday	22:05	04:35	Paul / Paul
Friday	21:10	05:00	Paul / Paul
Saturday	21:30	05:20	Paul / Paul
Sunday	21:50	04:30	Paul / Paul

2

15/5

# Cleaning Schedule – Elevator #2

WEEK COMMENCING: 15/9

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

Date	15/9/14	Time	Time	Signature
Monday		20:40	04:10	Paul / E.R.
Tuesday		20:50	04:15	Paul
Wednesday		21:00	04:20	Paul
Thursday		22:10	04:25	Paul
Friday		21:10	4:45	Paul
Saturday		21:40	04:46	Paul
Sunday		22:00	04:30	Paul

28.02.15

# **Cleaning Schedule – Elevator** **WEEK COMMENCING:**

#1

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

Date	Time	Time	Signature
Monday	20.40	04:30	BuVEP-10
Tuesday	20.40	04:00	Paul / Jagan
Wednesday	21.00	04:30	Paul / Jagan
Thursday	22.05	04:10	Paul / Jagan
Friday	21.10	04:30	Paul / Jagan
Saturday	10:00	04:30	EGHSA / Jagan
Sunday	21.00	04:25	Paul / Jagan

*[Handwritten signature]*  
 25.05.20

## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

**Hotel:**

**Week commencing:**

15<sup>th</sup> Sept 2014

**Location:**

Harriet

[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

3. 20. 2020





### **DISH WASHING – WASH and RINSE TEMPERATURE RECORD**


Week Commencing: 15<sup>th</sup> September 2010

MAKE/MODEL NO:	WINTER HALTER GS 502 Energy		
DEPARTMENT: LOCATION	Burrow 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**

[illegible]

### COMMENTS/ACTION

<b>Section 10</b> <b>Forms and Records</b>	Issue Date: March 2014	Authorised:  003-5	Policy/Standard HACCP MANAGER™
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NB: 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: 15<sup>th</sup> Sept 2014

Location:

Burrow Market

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
15/9	BAKED SALMON	76	11AM		NS
16/9	LAMB SHANK	79	11AM		NS
17/9	MALAYSIAN CHICKEN	81	11AM		NS
18/9	ROAST LAMB	79	11AM		NS
19/9	NISO CUD	79	11AM		NS
20/9	BROO CHICKEN	88	11AM		NS
21/9	PORK BELLY	92	11AM		NS
21/9	Roast Potatoes	90	11AM		NS
21/9	Roast Carrots	91	11AM		NS
21/9	pasta	79	11AM		NS
21/5	Roast pork belly	91	4pm		PK

## Critical Limits

Hot Foods	Hold Hot food above 63C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary
Cold Foods	Hold Cold food below 5C	Consider if food is safe to eat and dispose of any unsafe food Review and adjust/repair holding unit if necessary

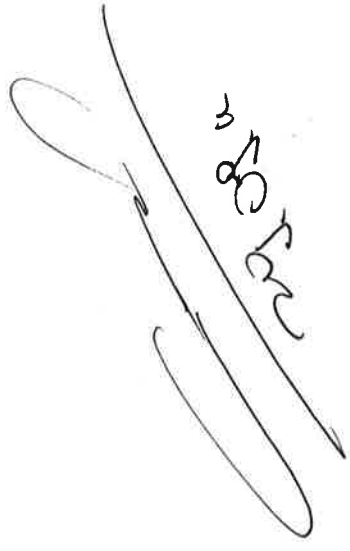
*[Handwritten signature]*

**CLEANING SCHEDULE**

**Department: B3**

**Week commencing:** 15-09-14

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

  
 15-09-14

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

## CCP2 – CHILLER/FREEZER 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

3. 100

## CCP1 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing:

20/09/14

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	FILLET REF	6:50		1.7				
Y	OX CHEEK	"		1.2				
FISH FOR KING	SALMON FILLET	7:50		2.8				
H. FORMAN	BANQUET 12/17	9:10			02/18			
FINLASS	CHICKEN W-	10:00		2.0				
HEPACRMS	SPECIAL SAVS	10:20		2.2	25/10			
KELTIC	SCALLOPS	13:00					ALIVE	

## Critical Limits

Chilled food	5°C or below critical limit (unless otherwise specified by local laws). <b>3°C target limit for chilled meat and 2°C for chilled fish established</b>
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

## CCP1 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 19/09/14

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	FILET CENTER	6:30		1.0				
11	RIB EYE	11		0.8				
FISH FOR KING	MORRIS FISH	6:40	0.5	1.5				
	J. DREY FT	11		1.8				
PORTLAND	CANOE VESTIB	6:30					2115-6000	
H. FOUNDAUS	CANADIAN BUC-20	10:00		-18				
FINKECLASS	CHESTERMAN	10:25						

## Critical Limits

Chilled food	5°C or below critical limit (unless otherwise specified by local laws). <b>3°C target limit for chilled meat and 2°C for chilled fish established</b>
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

19/09/14

## CCP1 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 18/05/14

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	CHICKEN WING	6:30		1.8				
"	PIZZA COTTAGE	"		2.1				
ARMG ESTATE	LAMB - PIES END	6:50		1.0				
FOOD SPEED	MILK	8:30			20/09			
"	MILK				22/03			
H. FORMAN & SON	ASIAN FISH	8:50			03/10			
FISH FOR KING	MORFISH	11:00		2.8				
"	COD FISH + FROZEN	"		-25				
PREMIERA CHEESE	YOGHURT FROST	13:00	2:		03/10			

## Critical Limits

Chilled food	5°C or below critical limit (unless otherwise specified by local laws).
Frozen food	3°C target 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

18/05/14



## CCP1 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 17/09/14

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
AUDLEY ALLEY	RIB EYE	6:30		0.8				
"	PORK BELLY	"		0.7				
FINECLASS	CHICKEN WING	10:00	0.6	1.8				
"	LEG LAMB	"	1"	2.3				
FISH FARMING	TURBOT F.	11:00		20				
"	BALDI SMALL	11			24/10/14		2000	
SOLSTICE	JUICES	14:00			20/09/14			
KETJIC	SCALLOPS	13:35					10105	

## Critical Limits

Chilled food	5°C or below critical limit (unless otherwise specified by local laws).
Frozen food	3°C target 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

17/09/14

## CCP1 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 16/09/14

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
AUDREY ALLEN	FILLET BEEF C.	6:40		1.1				
Nigel Fred	CHICKEN SUP			0.8				
Solstice	Pork Fat	9:30		1.6°C				
	Orange juice	9:30			12/05			
FINCLASS LTD	SAUSAGE MEAT	10:00		1.1				
"	CHICKEN LK	1.1		3.5			SEE EMAIL	
HEP BURNS	BLACK PULMONO	10:08		3.5	06/10		ATTACHED 2209JK	
FISH FOR KID	SMOKED HAKE	10:15		2.2				
RAVE ESTATE	BEST-LAMB	11:00		2°				
WELTIC	LAMB STEAK	12:00					ALIVE	

## Critical Limits

Chilled food	5°C or below critical limit (unless otherwise specified by local laws).
Frozen food	3°C target 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

16/09/14



**Re(1): FOLLOW UP Required - Delivery Discrepancy**

**Nicolas Laborde**

Store Supervisor

Shangri-La Hotel, At The Shard, London

Tel: (44 20) 7234 8215

Cc: Bartosz Delikat, Emil Minev, purchasing

to: Jenny van der Klugt

22/09/2014 17:42

Dear Jenny,

The temperatures have not been taken inside the van. This is a mistake from us and I will review the process with Andrea and Roberto.

Moreover, last week was very warm with a temperature going up to 28 degrees on the loading bay. This can explain the variation of temperature as well.

Kind Regards

**Nicolas Laborde**, Store Supervisor

**Shangri-La Hotel, At The Shard, London**

31 St Thomas Street, London SE1 9QU United Kingdom

☎(44 20) 7234 8215 [www.shangri-la.com/london](http://www.shangri-la.com/london)

Registered in England & Wales - No. 01751095 - Reg. address: The Shard,  
Shangri-La Hotel, 31 St. Thomas Street, London SE1 9QU, United Kingdom

For careers visit us at [www.areyoushangri-la.com](http://www.areyoushangri-la.com)

Discover what's in our nature at [www.shangri-la.com/ournature](http://www.shangri-la.com/ournature)

Please consider the environment before printing this e-mail.

From: Jenny van der Klugt/SLLN/Shangri-La  
To: purchasing@shangrila-london.co.uk, Bartosz Delikat/SLLN/Shangri-La@SHANGRI-LA,  
Nicolas Laborde/SLLN/Shangri-La@SHANGRI-LA,  
Cc: Emil Minev/SLLN/Shangri-La@SHANGRI-LA  
Date: 22/09/2014 17:23  
Subject: FOLLOW UP Required - Delivery Discrepancy

Dear Purchasing/Delivery team;

Could you kindly explain the following discrepancies on last week's delivery? (see attachment)

Chicken liver and black pudding was received at 3.5C and 3.8C respectively where the critical limit for meat deliveries was set at 3C.

I look forward to hearing about the corrective measure as I would need to file this.

Thank you,

**Jenny van der Klugt**, Food & Beverage Secretary

**Shangri-La Hotel, At The Shard, London**

31 St Thomas Street, London SE1 9QU United Kingdom

☎0207 234 8067 [www.shangri-la.com/london](http://www.shangri-la.com/london)

Registered in England & Wales - No. 01751095 - Reg. address: The Shard,

## CCP1 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 15/09/14

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
AUDLEY ALLEY	FILLET BEEF	6:50		1.0				
"	1lb EYE	"		1.2				
"	CHICKEN WINGS	"		1.3				
Solstice	Orange Juice	10:30			18/09			

## Critical Limits

Chilled food	5°C or below critical limit (unless otherwise specified by local laws). <b>3°C target limit for chilled meat and 2°C for chilled fish established</b>
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 – CHILLER/FREEZER TEMPERATURE RECORD LOG

**Hotel:**

## Week commencing:

15/3/14 20273/14

**Location:**

LAUC

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	3	3	2	4	4	3	4	4	4	4	4	5	3	4	
#9	4	2	3	4	3	3	3	3	4	5	5	4	4	3	
Date coding	8	14	7:52:46												
Check carried out			PJ/PV	AA	AA	AA	AA	AA	AA	AA	VN	KKA	KMA	KM	
Initials	NB	VB	PJ	PV	AA	AA	AA	AA	AA	AA	VN	KKA	KMA	KM	

### 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

W. S. 22

## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

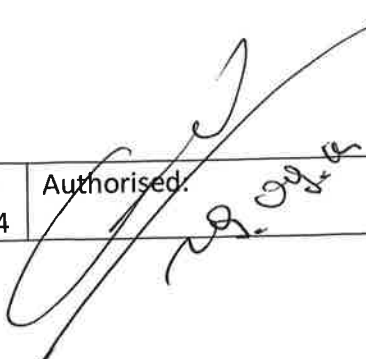
Week Commencing: 15-03-14

MAKE/MODEL NO:				
DEPARTMENT: LOCATION	CANC			
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		
15-04-14	69	68	79	81	AA	
16-04-14	66	66	84	84	AA	
17-04-14	66	65	83	88	Zed	
18-04-14	68	88	81	85	AA	
19-04-14	68	65	82	84	AA	
20-04-14	67	64	82	84	AA	
21-04-14	66	65	84	86	AA	

### COMMENTS/ACTION

Section 10 Forms and Records	Issue Date: March 2014	Authorised: 	Policy/Standard LACSP STANDARD
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## CCP7 - FOOD DISPLAY TEMPERATURE LOG

Hotel: STANGEL - CA

Week Commencing: 15/09/2014

Location: CANG

[illegible]

## Critical Limits

Cold food	Hold food at a maximum temperature of 5°C (unless otherwise specified by local laws)
Hot food	Hold food at a minimum temperature of 63°C (unless otherwise specified by local laws)

### Corrective Action

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

Miss



## FOOD PREPARATION - BREAKAGE LOG

**Hotel:**

8/10

Location: LA 2C

[illegible]

## Procedure

## Breakages

Monitor any breakages and ensure 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

3. 2. 2.



## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

**Hotel:**

**Week commencing:**

**Location:** 362 AMENITY STORE

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		
(56)														
LEFT	3°C	4°C	3°C	5°C	4°C	7°C	3°C	4°C	4°C	3°C	6°C	10°C	3°C	
MIDDLE	4°C	4°C	3°C	4°C	4°C	4°C	4°C	4°C	4°C	4°C	5°C	6°C	4°C	
RIGHT	2°C	3°C	4°C	4°C	3°C	3°C	3°C	4°C	4°C	4°C	5°C	4°C	3°C	
LEFT	3°C													
MIDDLE	3°C													
RIGHT	2°C													
Date coding														
Check carried out														
Initials	MN	RD	R.O.	H.R.O.	R.O.	R.O.	R.O.	R.O.	R.O.	R.O.	W.W.	W.W.	W.W.	

## 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

2002

6/102-6/54

Location Long

**Location** *ong*

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	
60		+4		+5		+5		+5		+5		+6		+5	
61		+5		+5		+5		+6		+5		+5		+5	
Freezer		-20		-18		-20		-20		-19		-19		-15	
Date coding															
Check carried out															
Initials		LS		LS		CM		CM		LS		LS		LS	YS

## Corrective Action

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

5.00.00

## GLASS WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 15/9

MAKE/MODEL NO:				
DEPARTMENT: LOCATION	60NG			
TARGET TEMPERATURE:	Wash	60 °C	Rinse	65 °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		
MON 15	-	64	-	65	<i>[Signature]</i>	
TUE 16	-	65	-	67	<i>[Signature]</i>	
WED 17	-	62	-	64	<i>[Signature]</i>	
TH 18	-	64	-	64	<i>[Signature]</i>	
FRI 19	-	65	-	67	<i>[Signature]</i>	
SAT 20	-	63	-	65	<i>[Signature]</i>	
SUN 21	-	65	-	64	<i>[Signature]</i>	

### COMMENTS/ACTION

Section 10 Forms and Records	Issue Date: March 2014	Authorised: <i>[Signature]</i> 29.09.14	Policy/Standard HACCP MANAGER™
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## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

Hotel: Shangri-La  
Week commencing: 15-21 September  
Location: Gong.

**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

5. 20. 22

## Shangri-La hotel

AL 144 SHAGGY

LONDON

## FORM 9

### DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)


**Week Commencing:** 15/9

MAKE/MODEL NO:				
DEPARTMENT:	L35			
LOCATION				
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**

[illegible]

### COMMENTS/ACTION

<b>Section 10</b> <b>Forms and Records</b>	Issue Date: March 2014	Authorised: 	Policy/Standard HSE 1989/1990
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**GLASS WASHING – WASH and RINSE TEMPERATURE RECORD**

(This page should be photocopied)

Week Commencing: 15/9

<b>MAKE/MODEL NO:</b>			
<b>DEPARTMENT: LOCATION</b>	L35		
<b>TARGET TEMPERATURE:</b>	Wash 60 °C	Rinse 65 °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		
15/8/14	62	65	68	70	AA	
16/8/14	64	65	66	66	AA	
17/8/14	61	64	66	65	AA	
18/9/14	62	63	65	65	AA	
19/9/14	63	64	65	64	AA	
20/9/14	63	62	64	64	AA	
21/9/14	63	62	64	65	AA	


**COMMENTS/ACTION**

*res. 109.4*

## WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel:

C35 1519

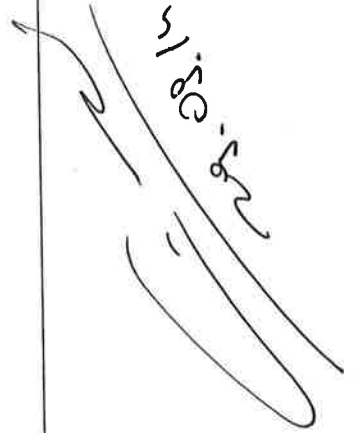
Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
1	2019	99.6°C	0.1°C		
2	2019	99.8°C	0.2°C		

## Tolerances

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should read between -1°C to +1°C.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should read between 99°C and 101°C.

## Corrective Action

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



2019-08-15



## CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG

Hotel:

Week commencing: 15/09

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	03	04	02	03	02	03	02	02	03	02	03	02	02	04	
49	03	05	03	02	03	02	03	03	02	01	01	01	02		
50	02	04	02	03	02	03	02	04	03	03	02	03	02	04	
51	18	18	18	19	18	19	19	18	18	18	18	18	18	18	
52	05	03	03	04	03	04	04	02	02	02	02	03	02	02	
53	04	02	02	03	02	02	02	02	03	01	03	02	01	03	
54	05	02	03	02	01	02	01	03	01	02	01	02	03	03	
55	02	04	02	03	03	02	03	04	04	03	02	03	02	02	
Date coding															
Check carried out															
Initials															

## Corrective Action

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

## 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

*[Handwritten signature]*

*15/09/20*



## FOOD PREPARATION - BREAKAGE LOG

**Hotel:**

$$\sqrt{519}$$

**Location:**

His

[illegible]

## Procedure

## Breakages

**Monitor any breakages and ensure 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

5/1/20

## FOOD PREPARATION - BREAKAGE LOG

Hotel: 1519

Location: 135

Date	Time	Area Where Breakage Occurred	Type of Item Broken	Comments / Corrective Action Taken	Signature of Senior Manager on Duty
15/9/14	12:05	BAR	1 HIGH BALL GLASS	✓	
15/9/14	12:05	WASH AREA	WHISKY GLASS	✓	
16/9/14	16:20	two beer glasses			
16/9/14	16:20	two champagne glasses			
16/9/14	16:20	Wash area	2 Beer glasses	✓	
16/9/14	21:45	Red hot pans	2 Champ glasses		
16/9/14	23:45	Hot press	Normal Comb plate		
16/9/14	23:45	Wash area	Red wine glass	✓	
18/9/14	9:10	FLOOR	1 CUR	✓	
18/9/14	17:20	Wash area	Short glass	✓	
21/9/14	11:00	WASH AREA	1 WHISKY GLASS	✓	
"	"	"	3 LONG HIGH BALL		
"	"	"	2 COFFEE PLATES	✓	
"	"	"	2 PLATES		
"	"	"	1 BUTTER PLATE		
21/9/14	11:05	WASH AREA	1 WHITE WINE GLASS	✓	
21/9/14	11:05	FLOOR	1 CHAMPAGNE GLASS	✓	
21/9/14	15:00	BAR	1 RED WINE GLASS	✓	
22/9	07:00	Kitchen	Glass Dish	✓	
		Kitchen	Bamboo Dim Sum (large)		

## Procedure

Breakages	Monitor any breakages and ensure 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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