

## **FOOD SAFETY PLAN DAILY RECORD (ONE SHEET PER EVENT)**

This food Safety Plan records template may be useful for businesses that only operate on an intermittent or event basis, and do not store high-risk food in between events. It is only suitable for businesses using the Food Safety Program Template for Class 2 retail and food service businesses No 1, version 3; or Foodsmart (other templates may require additional records).

### **RECORD 2 - TEMPERATURE CHECKS OF FOOD IN HOT AND COLD STORAGE (AT LEAST ONCE A DAY)**

UNIT NAME	TIME	TEMPERATURE	CORRECTIVE ACTION TAKEN IF >5C OR <60c

### **RECORD 3 – MY COOKING TEMPERATURE CHECK (AT LEAST ONE PRODUCT MONTHLY)**

PRODUCT NAME	INTERNAL COOKING TEMP REACHED IS GREATER THAT 75C? ( √ or X )	ANY CHANGES TO COOKING PRACTICE TO REACH >75C

The following additional records should also be maintained and kept with your Food Safety Program:

RECORD 1 – APPROVED SUPPLIERS LIST

RECORD 4 – HOW I USE THE 2 HOUR 4 HOUR RULE FOR HIGH RISK FOODS (IF APPLICABLE)

Complete this record if your business keeps high-risk food on display in the **temperature danger zone of 5°C to 60°C**. You will need to comply with the 2 hour/4 hour rule. It uses time and temperature control to keep food safe.

RECORD 5 – PROBE THERMOMETER ACCURACY CHECKS (AT LEAST ONCE EVERY 12 MONTHS)