

Food Temperature Record

Record temperature checks through the day against the limits in your own documented process, with the corrective action recorded beside the failure.

Temperature checks recorded through the day, against the limits written in your own documented process.

WRITE YOUR OWN LIMITS AT THE TOP

No temperatures, times, shelf lives or products are printed on this sheet. Food safety limits are set by the rules where you are and by your own documented process — write yours in the header. This sheet records what you did; it does not tell you what to do.

Business

Date

Recorded by

Thermometer ID

Where your limits come from

Probe last checked

Time	Stage	Item	Reading	Within your limit	Action taken if not	Initials
	your own			yes / no		

Anything discarded, and why

Checked by