Temperature checking Incoming Goods

Date	supplier	Delivery note	🌡️ *1)	Best before date *2)	📦 *3)	🚚 *4)	Comment on correction measures (In case of deviation: Refuse acceptance of delivery and register complaint with supplier)	Signature supplier/ driver (in case of deviation)	Employee's initials
							No objection: ☑, otherwise refuse acceptance and register complaint with supplier		
28/02/2018	Bäko	ab123	7 °C	✓	✓	✓	–	*Franz Müller*	ksch

	Deep-freeze	Meat, sausage	Furred game	Wild rabbit	Poultry	Fish	Pasteurized dairy products/cheese	Eggs
	-18	2	3	4	5	6	7	10

🌡️ Actual temp. in °C   📦 Condition of goods   🚚 Delivery

*1) For every delivery, check whether temperature limit values have been adhered to.
*2) For every delivery, check whether best before date hhas been exceeded.
*3) For every delivery sensory test (appearance, mould growth, flavour, dirt, consistency, odour) of the goods, and visual assessment of packaging.
*4) Visual assessment of delivery vehicle and driver for cleanliness, vermin and temperature.

Checklist storage
(refrigeration-mandatory foods)

Month: _____

Date	Deep-freezer −18 °C	Icebox −18 °C	Refrigerator 4 °C	Refrigerator 7 °C	Refrigerator > 4 °C	Deep-freezer −18 °C	Icebox −18 °C	Refrigerator 4 °C	Refrigerator 7 °C	Refrigerator > 4 °C	Deep-freezer −18 °C	Icebox −18 °C	Refrigerator 4 °C	Refrigerator 7 °C	Refrigerator > 4 °C	Deep-freezer −18 °C	Icebox −18 °C	Refrigerator 4 °C	Refrigerator 7 °C	Refrigerator > 4 °C	Deep-freezer −18 °C	Icebox −18 °C	Refrigerator 4 °C	Refrigerator 7 °C	Refrigerator > 4 °C	Comment on correction measures (in case of deviation)	Employee's initials
	✕ Deep-freezer 1 *1)					*1)					*1)					*1)					*1)						
28/02/2018	−18 °C																									–	ksch

Important temperature limit values of refrigeration appliances in °C

Deep-freeze	Meat, sausage	Furred game	Wild rabbit	Poultry	Fish	Pasteurized dairy products/cheese	Eggs
−18	2	3	4	5	6	7	10

Deep-freezer/icebox | Refrigerator | Dry goods store

*1) Please select refrigeration appliance and enter description.

Temperature checking production and service

Date	Food	Production		Issue		Comment on measures (in case of deviation)	Employee's initials
		🌡️	🕐	🌡️	🕐		
28/02/2018	Meat patties	82 °C	12:30h	68 °C	12:45h	–	ksch

Temperature limit values food production in °C

Cooling to storage temp. within 30 mins.	Cooling down within 60 mins.	Warm foods (beef, roast beef)	Fish, ground meat, fresh meat, poultry must be cooked to 72 °C (min. 10 min)	Fish, ground meat, fresh meat, poultry must be cooked to 80 °C (min. 3 min)	Eggs
3	≤ 10	≤ 72	≥ 72	≥ 80	Boiling

🌡️ Actual temp. in °C 🕐 Time

Temperature limit values food service in °C

Ice cream	Cold dishes: Delicatessen, crudités, cold cuts, non-preserved salads, dressings (milk, egg), desserts	Hot food for serving soon
≤ -12	≤ 7	≥ 65

Incoming goods

In Incoming Goods, the result of the checks must be documented in the lists provided for this purpose. If limit values have been adhered to, a check mark is sufficient. If the limit values have been exceeded, the goods must be rejected. This must be confirmed by the signature of the supplier (driver).

Test points	Limit values	Implementation of risk control	Implementation of correction measures
Deep-frozen goods	≤ -18 °C	Temperature check, if non-compliance is suspected spot check of core temperature	In case of limit value violation or if optical or sensory defects are detected, acceptance of the delivery must be refused and a complaint registered with the supplier.
Meat/sausage	≤ 7 °C		
Furred game	≤ 6 °C		
Wild rabbit	≤ 4 °C		
Poultry	≤ 4 °C		
Fish	≤ 2 °C, melting ice		
Pasteurized milk	≤ 10 °C		
Dairy products	≤ 10 °C		
Cheese	≤ 10 °C		
Eggs	≤ 5 °C		
Fruit/vegetables	Individual recommendation	See above, sensory check	
Condition of goods	No sensory objections	For every delivery visual and sensory check (appearance, mould growth, flavour, dirt, consistency, odour, vermin)	
Condition of packaging	Hygienically in order and undamaged		
Best before date	Best before date not yet reached		
Vermin	No infestation		
Delivery vehicle, driver	Clean, no infestion by vermin, adherence to prescribed temperature		

Storage

The goods must be stored correctly to conserve their value. The temperature of the refrigeration appliances must be checked daily and entered into the list. All correction measures must be documented.

Test points	Limit values	Implementation of risk control	Implementation of correction measures
Deep-freezers	≤ -18 °C	Daily temperature check	In case of exceedance of storage temperature, dispose of goods.
Refrigerators	≤ 6 °C		
Fish refrigeration cell	≤ 2 °C		
Best before date	Best before date	Constant visual check	In case of exceedance of best before date, dispose of goods
Deep-frozen products	Clean, suitable containers	Constant visual check	Vacuum packaging, original packaging suitable for deep-freezing
Fish products	Temperature, melting ice	Constant sensory check	Storage on ice

Foods	Food preparation				Food service			
	🌡	♨	🕐	Actions	🌡	▼	🕐	Actions
Poultry (roasted, grilled)	≥ 80 °C	min. 3 mins		Extension of cooking time	≥ 60 °C		3 h	Heat serving unit to ≥ 80 °C
	≥ 72 °C	min. 10 mins						
Fresh meat (roasted and grilled) cooked through	≥ 80 °C	min. 3 mins			≥ 65 °C		3 h	
	≥ 72 °C	min. 10 mins						
Ground meat must be cooked through	≥ 80 °C	min. 3 mins			≥ 65 °C		3 h	
	≥ 72 °C	min. 10 mins						
Warm foods (beef tenderloin, roast beef)	≤ 72 °C	min. 3 mins		Immediate service (max. 2h) then cook through	≤ 72 °C		2 h	Immediate service within max. 2h, then cook through
Fish	≥ 80 °C	min. 3 mins		Extension of cooking time	≥ 60 °C		*	Poss. disposal
	≥ 72 °C	min. 10 mins						

🌡 Temperature 🕐 Time ▣ Condition of goods/packaging/vermin infestation 🚚 Delivery ♨ Food production ▼ Food service ▦ Storage 🚚 Incoming goods

*Keep fish dishes warm only for short periods, otherwise danger of drying.