

## **HAZ6 – Temperature Monitoring**

Failure to manage temperatures of food can lead to multiplication of pathogenic bacteria as well as food-spoilage organisms.

### **Controls:**

**All refrigerators and freezers will be subject to daily monitoring by continuous monitor, with logging of temperatures. Logs will be retained indefinitely for inspection by authorised officers or customers.**

**Management decision to move from 2 large chest freezers to one large and two smaller freezers to increase versatility. A breakdown of one of the larger freezers prompted this decision and we anticipate moving to 4 smaller freezers when the remaining large chest freezer fails.**

Management of failure:

- a. Minor variation in temperature is acceptable as logged. Occasional variation will be managed by changes to the temperature control of the fridge and actions logged on monitoring charts.
- b. Excessively high temperature (or freezing temperature in the body of a refrigerator) will be managed by taking the equipment out of service, moving food items to other equipment and assessing, repairing or discarding.
- c. In the case of a freezer where defrosting has occurred, decisions will be taken over which items can be moved to refrigerator space for use within 2 to 3 days and which items will need to be discarded.
- d. Sufficient capacity will be maintained such that 50% of any one piece of equipment could be moved to alternative items of equipment, albeit moving some from frozen to defrosting ready for use.

**Temperature monitoring of prepared foods are covered by HAZ2**