

Food Safety



Food safety records for food businesses Class 3

Class 3 Minimum records

Supplies (Record suppliers of **all food and drink** to your premises)

Type of food	Trading name of supplier	Address	Contact telephone number

Temperature rules

- Frozen foods should always be delivered and/or stored frozen hard (unless being defrosted)
- Potentially hazardous food must be delivered and/or stored at or below 5°C
- Potentially hazardous food must be delivered and/or stored at or above 60°C

Class 3 Minimum records

Goods in record (Check and record deliveries and pick-ups of high risk food from each supplier ONCE PER MONTH)

Date	Supplier	Food type	Temp °C	Problems & corrective actions taken

Temperature rules

Frozen foods should always be delivered and/or stored frozen hard (unless being defrosted)
Potentially hazardous food must be delivered and/or stored at or below 5°C
Potentially hazardous food must be delivered and/or stored at or above 60°C

Class 3 Minimum records

Cold storage record (Check all fridges and freezers containing high risk food ONCE PER WEEK)

Date	Unit	Temp °C	Problems & corrective actions taken

Temperature rules

Frozen foods should always be delivered and/or stored frozen hard (unless being defrosted)
Potentially hazardous food must be delivered and/or stored at or below 5°C
Potentially hazardous food must be delivered and/or stored at or above 60°C

Class 3 Minimum records

Hot storage record (Check all pie warmers, hot dogs etc, containing high risk food ONCE PER WEEK)

Date	Unit	Temp °C	Problems & corrective actions taken

Temperature rules

Frozen foods should always be delivered and/or stored frozen hard (unless being defrosted)
Potentially hazardous food must be delivered and/or stored at or below 5°C
Potentially hazardous food must be delivered and/or stored at or above 60°C

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(OPTIONAL) Thermometer accuracy Check **once per year** to ensure accuracy of records

Date	Thermometer ID	Temperature °C ice water (Should be between -1.0 and 1.0°C)	Temperature °C boiling water (Should be between 99°C and 101°C)

Corrective Action if temperature wrong: _____



Step 1



Step 2



Step 3



Step 4

Ice water check

1. Mix ice and water in a container. Let it sit for a few minutes. This will chill the water to 0°C.
2. Insert the thermometer for at least 10 seconds until the reading is stable.
3. An accurate thermometer will show a temperature between -1°C and +1°C.
4. If it shows a temperature greater or less than -1°C and + 1°C, the thermometer is inaccurate and needs to be replaced immediately.

Boiling water check

1. Boil some water.
2. Carefully insert the thermometer for at least 10 seconds until the reading is stable.
3. An accurate thermometer will show a temperature between 99°C and 101°C.
4. If it shows a temperature greater or less than 99°C and 101°C, the thermometer is inaccurate and needs to be replaced immediately.

Temperature rules

Frozen foods should always be delivered and/or stored frozen hard (unless being defrosted)
 Potentially hazardous food must be delivered and/or stored at or below 5°C
 Potentially hazardous food must be delivered and/or stored at or above 60°C