## **Teesdale Day Clubs – Food Safety and Environmental Control Record**

Club..... Please return this form to the Office at the end of each month

Year .....

		Closing	CLEANING	G SCHEDULE		SAFE COOKING TEMPERATURES			Supervised	Signed
Date	Checks	Checks	Opening	Closing	Record any problems or changes. What did you do?	Food Cooked	Temp °C	Seconds held at temp	by	

Look back over the last month. If you have had a serious problem, or the same thing went wrong twice or more, make a note of it below, find out why and make sure corrective action is taken. Did you have a serious problem or did something go wrong twice or more? Yes [] No []

Details	What action was taken?

**FIRST WORKING DAY OF EACH CALENDER MONTH TEMPERATURE PROBE MUST BE CHECKED Yes** [ ] Record the probe reading here.....°C Temperature must be between 99 -101°C pass [ ] fail [ ]