

Temperature Monitoring (4-Hour Intervals)

Code: TEMP_MONITORING_4H - Category: Temperature Monitoring - Frequency: Daily
Food Safety Management System - HACCP / FSSAI compliance record

LOGO
(affix / print here)

Outlet / Kitchen: _____

Week commencing: ____ / ____ / ____

Shift / Meal: _____

WHY / PURPOSE	Rolling temperature monitoring every 4 hours across chiller, freezer and hot holding equipment.
REQUIRED BY	FSSAI Schedule 4, cl. 5.3.1.1 · HACCP monitoring · Who fills: Supervisor

Standard: Chiller temperature (acceptable 0–5°C): 0–5 °C · Freezer temperature (acceptable -30–18°C): -30 to -18 °C · Hot holding equipment (if in use) (acceptable 60–90°C): 60–90 °C

Unit / area	Target	Mon _/_		Tue _/_		Wed _/_		Thu _/_		Fri _/_		Sat _/_		Sun _/_	
		AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Checked by (init.)															

Write each unit once, then record a reading per column. AM = opening, PM = closing. Ring / mark any out-of-range value and log its CA# below.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Unit / item	Problem found	Corrective action taken	By

Recorded by: _____

Verified by / Supervisor: _____

Date: ____ / ____ / ____