# HOUSE RULES TEMPERATURE CONTROL

Enter a statement of your House Rules in the table below. Please note: The Cooking and Cooling process steps require details of validation. The validation tables follow this House Rule.

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| **Process Step** | **Temperature Control Measure and Critical Limits** | **Monitoring Method, Frequency and Records used** |
| **Delivery** |  |  |
| **Refrigerated storage** (refrigerators/chills) |  |  |
| **Frozen storage** |  |  |
| **Preparation**  (Including defrosting) |  |  |
| **Cooking** |  |  |
| **Cooling** |  |  |
| **Reheating** |  |  |
| **Sale to customers** (Cold and hot display cabinets) |  |  |

My Corrective Actions

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Signed ………………………………………….........…. Date …………….............……. Position in the business …………..............................................………………

## The Temperature Control House Rules are an essential component of your HACCP based system and must be kept up to date at all times.

**Now write your Validation COOKING procedures in the table below. Note:** This is a one-off activity

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Date** | **Product details including product type/weight/**  **batch size/ equipment used and equipment settings** | **Time water started boiling** | **Time/temperature checks to achieve critical limit** | **Signature** |
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**Now write down your validation of COOLING procedures in the table below. Note:** This is a one-off activity

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| --- | --- | --- | --- | --- | --- | --- |
| **Date** | **Product Type & weight of joint** | **Cooling method** | **Time Out of cooker** | **Core temperature out of cooker** | **Time/ temperature checks to achieve critical limit** | **Signature** |
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