**HOUSE RULES** HOT & COLD TEMPERATURE CONTROL **3.18**

**TEMPERATURE CONTROL HOUSE RULES**

Enter a statement of your **Temperature Control House Rules** in the table below:

|  |  |  |
| --- | --- | --- |
| Process Step | Temperature Control Measure and Critical Limits | Monitoring Method, Frequency, Record Used |
| INCOMING STOCK |  |  |
| STORAGE |  |  |
| PREPARATION |  |  |
| COOKING |  |  |

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**HOUSE RULES** HOT & COLD TEMPERATURE CONTROL **3.19**

|  |  |  |
| --- | --- | --- |
| Process Step | Temperature Control Measure and Critical Limits | Monitoring Method, Frequency, Record Used |
| COOLING |  |  |
| REHEATING |  |  |
| HOT HOLDING/ HOT DISPLAY |  |  |
| COLD DISPLAY |  |  |

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

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

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