RESTAURANT NAME	RESTAURANT ADDRESS

Production time and temperature

Cooking, cooling, reheating or hot holding

Set the check before production

- Use one sheet per process step and control criterion. Identify the food or product family, the current procedure and the person taking the readings.
- Enter the site’s time and temperature criteria, unit, measurement point and frequency. Specify a core reading or another point as defined by the site procedure.
- Choose criteria that match the product, process and local requirements.

Record and respond

- Identify the batch or production reference. Enter the actual times and temperatures. For a spot check, record one reading and mark unused boxes N/A.
- Where more readings are required, add rows using the same reference. Link any follow-up to sheet 10.
- If a reading is outside the applicable criterion, identify the affected food and quantity, inform the person in charge and follow the site’s corrective action procedure before use.

FR | Une feuille par étape et critère. Renseigner les limites du site et relier les mesures au lot de production.

RESTAURANT NAME

RESTAURANT ADDRESS

Production monitoring log

One line per preparation or batch check. Add rows for repeated readings.

Date / service

Process step (one per sheet)

Procedure / version

Food / product family

Time and temperature criteria / unit

Measurement point / device

Preparation / batch	Start time / temp.	End time / temp.	Elapsed time	Within limit?	Exception, decision and action / log 10 ref.	Initials

Verified by / date