

Rollover Hot Dog temperature monitoring chart



Unit Name: _____

Steamer No: _____

Week Commencing: _____

Location: _____

Day/Date:	Mon	Tues	Weds	Thurs	Fri	Sat	Sun	
Temperatures Must Be Recorded Every Two Hours to ensure that product is being held at or above 63°C								
Time Temp Taken	Recorded Temp °C	Recorded Temp °C	Recorded Temp °C	Recorded Temp °C	Recorded Temp °C	Recorded Temp °C	Recorded Temp °C	Comments/Actions
7.00								
8.00								
9.00								
10.00								
11.00								
12.00								
13.00								
14.00								
15.00								
16.00								
17.00								
18.00								
19.00								
20.00								
21.00								
22.00								
Staff Signature								

Weekly Sign Off Signature: _____