SITE survey. APP

SITE SURVEY REPORT

Food Temperature Log

Prepared for	Old Granary Kitchen Ltd
Date	26 Sep 2026
Site	The Old Granary Cafe, Skipton
Prepared by	D. Lister

FORM

Food Temperature Log

1. Details

Project	The Old Granary Cafe, Skipton: food temperature log (completed example)
Business	Old Granary Kitchen Ltd
Kitchen or premises	The Old Granary Cafe
Address	3 Wharf Street, Skipton BD23 1PN
Date	26 Sep 2026
Which check is this?	Other
Checked by	D. Lister, head chef
Probe thermometer used	Probe 2 (blue handle)
Was the probe cleaned and disinfected before use and between foods?	Yes
Has the probe been checked in iced water and boiling water this week?	Yes, within ±1 °C

> England. Under Schedule 4 of the Food Safety and Hygiene (England) Regulations 2013 it is an offence to keep food that needs chilling above 8 °C, or to keep cooked or reheated food for hot holding below 63 °C. The other UK nations have their own regulations. The Food Standards Agency recommends setting fridges between 0 and 5 °C and freezers at around -18 °C.

2. Fridges and freezers

Fridges and freezers 1: Walk-in fridge

Unit	Walk-in fridge
Type	Cold room
Temperature (°C)	7
Time	07:45

> Above the 0 to 5 °C the Food Standards Agency recommends, though within the 8 °C legal limit. Check the door seal, how full the unit is and the setting, and check again in an hour.

Action taken	Door found ajar. Closed, rechecked 08:45 at 4 °C

Fridges and freezers 2: Prep fridge, under counter

Unit	Prep fridge, under counter
Type	Fridge
Temperature (°C)	3
Time	07:50

Fridges and freezers 3: Cake display

Unit	Cake display
Type	Display chiller
Temperature (°C)	5
Time	07:55

Fridges and freezers 4: Chest freezer

Unit	Chest freezer
Type	Freezer
Temperature (°C)	-19
Time	08:00
Units checked	4
Units above 8 °C	0
Units above 5 °C	1

3. Cooking and reheating

Did you probe any cooked or reheated food?	Yes

Cooked and reheated food 1: Chicken thighs, tray 1

Food	Chicken thighs, tray 1
Cooked or reheated	Cooked
Core temperature (°C)	68
Time	11:40

Below 75 °C. Unless it has been held at one of the equivalent times and temperatures below, keep cooking and probe again.

Cooked and reheated food 2: Chicken thighs, tray 1, back in the oven

Food	Chicken thighs, tray 1, back in the oven
Cooked or reheated	Cooked
Core temperature (°C)	79
Time	11:52

Cooked and reheated food 3: Beef chilli

Food	Beef chilli
Cooked or reheated	Reheated
Core temperature (°C)	81
Time	11:45
Cooked or reheated items below 75 °C	1

> The Food Standards Agency says food is fully cooked when the middle reaches 70 °C for 2 minutes, or an equivalent: 60 °C for 45 minutes, 65 °C for 10 minutes, 75 °C for 30 seconds or 80 °C for 6 seconds.

4. Hot holding and cold display

Is any food being hot held or displayed out of chill?	Yes

Food on display or held 1: Beef chilli, bain-marie

Food	Beef chilli, bain-marie
How is it kept?	Hot holding
Temperature (°C)	71
Out since	12:00

Food on display or held 2: Tomato soup, soup kettle

Food	Tomato soup, soup kettle
How is it kept?	Hot holding
Temperature (°C)	59
Out since	12:00

> Below 63 °C. The England regulations allow food for service to be below 63 °C for a single period of less than two hours. Food Standards Agency guidance for businesses is that after 2 hours it should be cooled as quickly as possible to 8 °C or below, or thrown away. Food can only be reheated once.

Action taken	Below 63 °C at 13:30, under 2 hours since 12:00. Made fresh this morning, so reheated once on the hob until steaming hot and back in the kettle at 75 °C at 13:45. Kettle thermostat reset.
Held items outside 63 °C hot or 8 °C cold	1

5. Cooling and deliveries

Was any cooked food cooled for later use?	Yes

Food cooled 1: Chicken stock

Food	Chicken stock
Cooking finished	14:00
Into the fridge	15:10
Temperature into the fridge (°C)	18
How was it cooled?	Shallow trays

> Cool cooked food as quickly as possible, ideally within 90 minutes, using shallow trays, smaller portions or a blast chiller, then put it in the fridge.

Were there any deliveries of chilled or frozen food?	Yes

Deliveries 1: Dalesway Foods

Supplier	Dalesway Foods
What was delivered	Chicken, bacon, frozen chips
Chilled food temperature (°C)	4
Frozen food	Hard frozen
Result	Accepted

Deliveries 2: Ridgeway Dairy

Supplier	Ridgeway Dairy
What was delivered	Milk, cream, butter
Chilled food temperature (°C)	10

Frozen food	None in this delivery
Result	Part rejected
Why?	Cream at 10 °C, above 8 °C. Sent back and credit requested

6. Problems and sign-off

Were there any problems today?	Yes
What happened, what was done and who was told?	Walk-in fridge at 7 °C at 07:45, door left ajar overnight. Food probed, all at 8 °C or below, kept. Door closed and back to 4 °C by 08:45. Chicken tray 1 read 68 °C, cooked on to 79 °C. Soup in the kettle at 59 °C at 13:30, under 2 hours below 63 °C and not reheated before, so reheated once and the kettle thermostat reset. Cream delivery at 10 °C sent back. Manager told.

Photos





Name	D. Lister, head chef
Checker signature	D. Lister
Checked by manager	F. Greenwood
Manager signature	F. Greenwood