

Temperature checks of cooked hot food kept for service

Business	Month and year	Service point (counter, bain-marie, hot box)
Instrument (type, ID no.)	Calibrated until	

[illegible]

- Min. °C: as set in your HACCP plan, typically at least +60 °C. Probe the centre of the food.
- Write the "Serve by" time as soon as the dish is ready, based on your HACCP plan.
- If the temperature drops below the minimum or the time is up, reheat or discard and record the action.

Reviewed by (manager): _____ Date: _____ Signature: _____

How to use this form

1. For every hot dish on service write the date, the dish and the minimum temperature from your HACCP plan.
2. Record the time it was ready and straight away the “Serve by” time.
3. Probe the centre of the food at least twice during service, more often for long service periods.
4. If the temperature is too low or time is up, reheat or discard and record what you did on the line.
5. The manager reviews and signs the sheet monthly.

Limits and regulations

- EU law requires hot food to be kept at temperatures that do not create a health risk and sets no single figure (Regulation 852/2004, Annex II, Ch. IX).
- National rules set the minimum. Slovakia: at least +60 °C for solid and +65 °C for liquid dishes, served within 4 hours (Decree 533/2007, § 9). Czechia: at least +60 °C within the operator’s time limit (Decree 121/2023, § 3).
- Check the rule in your country and write the minimum into the form.

Limits summarise the regulations in force as of 10/2026. Your HACCP plan and the manufacturer label take precedence. National rules may add stricter limits.

What inspectors look for

- Completeness: an entry for every check, no missing days.
- Truthfulness: real times and values, not a whole week in one pen.
- A corrective action for every value out of limit.
- An instrument with a valid calibration you can point to.

Tired of filling this in?

TempeStorm measures and records by itself, continuously 24/7. On a breach it sends an alarm to your phone and creates the HACCP protocol for an inspection in one click. Every probe arrives with an accredited calibration certificate included. Configure the price for your business at tempestorm.sk/en/cennik.