

Client Name:

Date:

Address:



Site Dynamic Risk Assessment  
Temperature Check Record Sheet

Access to premises:	Answer:	Comments:
Is there sufficient space to bring equipment onto site?		
Are walkways free from slip and trip hazard?		
Is there a safe place to park your vehicle?		
Is lighting adequate?		
Equipment & Menu checks:	Answer:	Comments:
Does equipment appear well maintained and safe to use? E.g damaged equipment (hob, oven, appliance) (Any issues to be photographed so 'time stamped' and sent to the events team or uploaded to system with invoice).		
Do you have the correct equipment to undertake the job safely?		
Do you have access to a first aid kit? (Responsibility of chefs to take with them).		
Has the work area been cleaned as required (Reference Private Chef Food Safety Guide)		
Do you have access to cleaning equipment?		
Allergens and dietary requirements:	Answer:	Comments:
Have you checked all allergens and dietaries with the lead guest?		
Have you identified the specific guests with allergies and dietaries?		
Fire:	Answer:	Comments:
Have you familiarised yourself with the nearest escape route?		
Are you aware you must not attempt to tackle fires?		
Miscellaneous:	Answer:	Comments:
Are there young persons present? If so, are controls in place to ensure they do not enter the working area?		
Are there any aggressive pets present?		
Is there a risk of violence, aggression, or challenging behaviour?		
Are open wounds (cuts on your hands) protected with a suitable dressing?		
Are you wearing your branded apron and have hair tied back/hat as appropriate?		
At the end of the event:	Answer:	Comments:
Have you taken photographs of the workspace after clear down? Have you removed all left-over food or ingredients that weren't consumed?		
Chef Comments:		
Enter any comments relating to health and safety here.		

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*Dine In Dulye*

Bringing the Restaurant to You

Site Dynamic Risk Assessment  
Temperature Check Record Sheet

<u>Stage</u>	<u>Requirements</u>	<u>Supplier/Method/Product</u>	<u>Temperature Record</u>	<u>Any issues?</u>	<u>Resolution</u>	<u>Date</u>
Supplier purchasing	Temp checks on receipt of all fresh chilled /frozen goods - Chilled Foods Target +5 (°C) or Cooler Reject if Warmer Than 8 (°C), Frozen Foods Target - 18(°C) to - 23(°C) Reject if Warmer Than -15 (°C)					
Daily Temperature record for prep fridge	Chillers: Target Limit 5(°C), Action Limit 8(°C)	N/A				
Daily Temperature record for prep freezer	Freezers: Target Limit -18(°C), Action Limit - 14(°C)	N/A				
End of cooking/reheating checks - PREP	Action Limit 75(°C)	Product: Method:				
End of cooking/reheating checks – EVENT	Action Limit 75(°C)	Product: Method:				
Cooling records - PREP	Target Limits – 5(°C) in 1½ hours – Action Limits - 8(°C) in 4 hours					
In transit/ Transportation of goods	Temp checks on all fresh chilled /frozen goods - Chilled Foods Target +5 (°C) or Cooler Reject if Warmer Than 8 (°C), Frozen Foods Target - 18(°C) to - 23(°C) Reject if Warmer Than -15 (°C)					