Unit Name: Unit No:

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| **Instructions:** * Use this form for ambient food service, e.g. buffets or salad bars, without temperature

control or where service equipment is unable to maintain temperatures below 8oC (5oC in Ireland) or above 63oC.* Enter the type of service e.g. salad bar, mixed buffet, pie warmer, hot cabinet etc.
* Record the temperature at the start of service.
 | * Record the time food was removed from display and indicate whether food was discarded.
* Where food is not discarded at the end of service the guidance and rules in GHP6 must be adhered to and full details of further storage and/or use must be provided in the comments box.
* If food sold out before the maximum display period, note this in the comments box.
* The maximum ambient display period is 2 hours for hot food and 4 hours for cold food.
* For mixed hot and cold buffets, the maximum ambient display time is 2 hours.
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| **DATE** | **DESCRIPTION OF SERVICE** | **TYPE OF SERVICE** | **START OF DISPLAY** below 8oC(5oC in Ireland) or above+63ºC | **END OF DISPLAY**tick to indicate whether food was discarded  | **COMMENTS**Where food is not discarded at the end of display provide details here |
| e.g. buffet, salad bar  | **Hot** | **Cold** | **Mixed** | **Time** | **Temp** | **Init** | **Time** | **Discarded** | **Init** |
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| **CHECKED BY:**  | **DATE:**  |

Manager to check the record and sign before filing. Retain for 6 months