Organisation name Site or unit		REGISTER Food temperature and hygiene check register	
Document ID	NUT-REG-002	**Version**	1.0
Status	Blank form, to adapt	**Issue date**	
Review date		**Replaces**	
Owner		**Approved by**	
Signature			

Standards › **Standard 40** › **Registers and logs**

Register · NUT-REG-002 · Version 1.0 · Approved by the ASF Expert Committee

Supports: 40.5

1. Purpose

Records each shift's food temperature and hygiene checks, and any food removed from service.

2. How to complete

- Record hot and cold holding temperatures on each shift.
- Record the hygiene check.
- Record any food removed from service and the action.

3. Checks

Check	Entry
Shift, date and person checking	Yes
Hot and cold holding temperatures	Yes
Hygiene check	Yes
Food removed and action	Yes

4. Evidence

Reference	Note
E-009	Based on the ESPEN guideline on clinical nutrition and hydration (2019), the WHO Five Keys to Safer Food (2006), and the ASF Hospital and Long-Term Care standards for nutrition care.
E-006	ASF Policy Framework v1.2. Adapted.
E-009	ASF Expert Committee consensus.

5. Change history

Version	Date	What changed	Approval
1.0	the date of approval	First version	set Expert Committee approval

6. References

- Accréditation Sans Frontières (2026). ASF Policy Framework v1.2. (E-006)
- Accréditation Sans Frontières (2026). ASF Expert Committee consensus on Standard 1. (E-009)

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