



RESTAURANTHUB TEMPERATURE CONTROL SHEET.

- The temperature control sheet assists me to keep track of all equipment that is supposed to maintain a specific temperature.
- To maintain the cold chain for frozen and defrosting food items is not the only reason to keep a temperature control sheet.
- By keeping the temperature control sheet up to date will also show you in time when equipment is not working optimally and before you have a costly breakdown you can save money and downtime by cost-effective maintenance.
- Specifically on refrigeration units when you do not achieve goal temperatures you can do fault finding through cleaning dirty condenser units before calling out costly technicians.
- For good measure and preventative maintenance, you can incorporate the condenser check into your daily equipment checks.
- The temperature of the geyser feeding warmed water to your dishwasher is imperative. If the water is warmed to 50 degrees then your dishwasher element will only work between 50 and 75 degrees so you might be saving up to 65% of the electricity that the dishwasher might draw normally.
- The warm water fed into your dishwasher water tank comes from a geyser that is warmed by a heat pump that takes the heat generated by your freezers to pre-warm the water in the geyser. You might call this “free energy” used to save.

RESTAURANTHUB TEMPERATURE CONTROL SHEET	07:00	09:00	12:00	15:00	18:00	21:00	23:00	COMMENTS AND MAINTENANCE
ITEM	WALK THROUGH	CHECK1	CHECK2	CHECK3	CHECK4	CHECK5	WALK THROUGH	PERSON RESPONSIBLE
WALK-IN FRIDGE 1								
WALK-IN FRIDGE 2								
WALK-IN FREEZER 1								
WALK-IN FREEZER 2								
UNDERBAR FRIDGE 1								
UNDERBAR FRIDGE 2								
UNDERBAR FRIDGE 3								
UNDERBAR FRIDGE 4								
UNDERBAR FRIDGE 5								
CHEST FREEZER 1								
CHEST FREEZER 2								
CHEST FREEZER 3								
CHEST FREEZER 4								
CHEST FREEZER 5								
FRYERS 1								
FRYERS 2								

RESTAURANTHUB TEMPERATURE CONTROL SHEET	07:00	09:00	12:00	15:00	18:00	21:00	23:00	COMMENTS AND MAINTENANCE
ITEM	WALK THROUGH	CHECK1	CHECK2	CHECK3	CHECK4	CHECK5	WALK THROUGH	PERSON RESPONSIBLE
FRYERS 3								
FRYERS 4								
FRYERS 5								
GEYSER 1								
GEYSER 2								
GEYSER 3								
BAINE-MARINE 1								
BAINE-MARINE 2								
ICE CREAM MACHINE								
CREAM MACHINE								
COFFEE MACHINE								
GRILL 1								
GRILL 2								
GRILL 3								
OVEN 1								
OVEN 2								
OVEN 3								
OTHER 1								
OTHER 2								
OTHER 3								
OTHER4								
OTHER 5								
OTHER 6								
OTHER 7								
OTHER 9								
OTHER 10								