

Harbour Kitchen, London

Food Safety Report - September 2026
Generated 2 Oct 2026, 09:30 by Morgan Jones - kitchen time (Europe/London)

This report was generated by lemon. Readings are recorded manually by staff; every time shown is on the kitchen's clock. Each unit is due a check twice a day on open days, and checks that were due but not recorded are listed under Missed Checks. Corrective action records reflect what was logged in the app at the time of export. Any out-of-range reading without a linked corrective action should be reviewed by a manager. A reading entered on a later date than the one it records is marked "Backfilled" with the date it was actually entered. A voided reading stays on the record, struck through, with the reason. Records should be retained for a minimum of 2 years in line with EHO guidance.

Closures

The kitchen was closed on the days below, as recorded by a manager in the app. No checks were due on a closed day, so their absence from the tables that follow is not a gap in the records.

When	Reason	Dates
Every Monday	Weekly closing day	7 Sept 2026, 14 Sept 2026, 21 Sept 2026, 28 Sept 2026

Units

Every unit is due one AM and one PM check on each open day before today. Limits are the unit's current settings.

Unit	Type	Limits	Checks due	Recorded	Missed
Walk-in fridge	Fridge	0°C to 5°C	52	52	0
Prep fridge	Fridge	0°C to 5°C	52	52	0
Chest freezer	Freezer	-25°C to -18°C	52	52	0
Hot-hold cabinet	Hot hold	63°C to 90°C	52	52	0

Missed Checks

Every check due in this period was recorded (26 open days).

Temperature Checks

"Time" is the kitchen clock when the reading was saved. "Period" is the check it counts for.

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
30 Sept 2026	18:25	Hot-hold cabinet HOT HOLD	PM	66.2°C	OK	None recorded	Priya Shah
30 Sept 2026	16:47	Chest freezer FREEZER	PM	-20.9°C	OK	None recorded	Priya Shah
30 Sept 2026	16:44	Prep fridge FRIDGE	PM	3.8°C	OK	None recorded	Priya Shah
30 Sept 2026	16:42	Walk-in fridge FRIDGE	PM	3.6°C	OK	None recorded	Priya Shah
30 Sept 2026	11:44	Hot-hold cabinet HOT HOLD	AM	68.2°C	OK	None recorded	Sam Patel

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
30 Sept 2026	07:48	Chest freezer FREEZER	AM	-19.1°C	OK	<i>None recorded</i>	Sam Patel
30 Sept 2026	07:47	Prep fridge FRIDGE	AM	3.8°C	OK	<i>None recorded</i>	Sam Patel
30 Sept 2026	07:45	Walk-in fridge FRIDGE	AM	3.5°C	OK	<i>None recorded</i>	Sam Patel
29 Sept 2026	18:30	Hot-hold cabinet HOT HOLD	PM	66.1°C	OK	<i>None recorded</i>	Priya Shah
29 Sept 2026	16:45	Chest freezer FREEZER	PM	-19.9°C	OK	<i>None recorded</i>	Priya Shah
29 Sept 2026	16:42	Prep fridge FRIDGE	PM	4.2°C	OK	<i>None recorded</i>	Priya Shah
29 Sept 2026	16:41	Walk-in fridge FRIDGE	PM	3.4°C	OK	<i>None recorded</i>	Priya Shah
29 Sept 2026	11:45	Hot-hold cabinet HOT HOLD	AM	66.6°C	OK	<i>None recorded</i>	Sam Patel
29 Sept 2026	07:55	Chest freezer FREEZER	AM	-19.2°C	OK	<i>None recorded</i>	Sam Patel
29 Sept 2026	07:54	Prep fridge FRIDGE	AM	4.5°C	OK	<i>None recorded</i>	Sam Patel
29 Sept 2026	07:51	Walk-in fridge FRIDGE	AM	3.4°C	OK	<i>None recorded</i>	Sam Patel
27 Sept 2026	18:12	Hot-hold cabinet HOT HOLD	PM	67.2°C	OK	<i>None recorded</i>	Morgan Jones
27 Sept 2026	16:54	Chest freezer FREEZER	PM	-20.1°C	OK	<i>None recorded</i>	Morgan Jones
27 Sept 2026	16:52	Prep fridge FRIDGE	PM	4.4°C	OK	<i>None recorded</i>	Morgan Jones
27 Sept 2026	16:49	Walk-in fridge FRIDGE	PM	3.6°C	OK	<i>None recorded</i>	Morgan Jones
27 Sept 2026	11:48	Hot-hold cabinet HOT HOLD	AM	66.1°C	OK	<i>None recorded</i>	Jamie Clarke
27 Sept 2026	07:56	Chest freezer FREEZER	AM	-19.3°C	OK	<i>None recorded</i>	Jamie Clarke
27 Sept 2026	07:53	Prep fridge FRIDGE	AM	3.9°C	OK	<i>None recorded</i>	Jamie Clarke
27 Sept 2026	07:51	Walk-in fridge FRIDGE	AM	3.1°C	OK	<i>None recorded</i>	Jamie Clarke
26 Sept 2026	18:28	Hot-hold cabinet HOT HOLD	PM	64.4°C	OK	<i>None recorded</i>	Morgan Jones
26 Sept 2026	16:49	Chest freezer FREEZER	PM	-21.1°C	OK	<i>None recorded</i>	Morgan Jones
26 Sept 2026	16:47	Prep fridge FRIDGE	PM	3.4°C	OK	<i>None recorded</i>	Morgan Jones
26 Sept 2026	16:45	Walk-in fridge FRIDGE	PM	2.9°C	OK	<i>None recorded</i>	Morgan Jones
26 Sept 2026	11:47	Hot-hold cabinet HOT HOLD	AM	64.6°C	OK	<i>None recorded</i>	Jamie Clarke
26 Sept 2026	07:54	Chest freezer FREEZER	AM	-20.1°C	OK	<i>None recorded</i>	Jamie Clarke

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
26 Sept 2026	07:53	Prep fridge FRIDGE	AM	4.5°C	OK	<i>None recorded</i>	Jamie Clarke
26 Sept 2026	07:50	Walk-in fridge FRIDGE	AM	3.8°C	OK	<i>None recorded</i>	Jamie Clarke
25 Sept 2026	18:19	Hot-hold cabinet HOT HOLD	PM	66.8°C	OK	<i>None recorded</i>	Priya Shah
25 Sept 2026	16:45	Chest freezer FREEZER	PM	-20.9°C	OK	<i>None recorded</i>	Priya Shah
25 Sept 2026	16:43	Prep fridge FRIDGE	PM	4.1°C	OK	<i>None recorded</i>	Priya Shah
25 Sept 2026	16:42	Walk-in fridge FRIDGE	PM	3.4°C	OK	<i>None recorded</i>	Priya Shah
25 Sept 2026	11:49	Hot-hold cabinet HOT HOLD	AM	65.6°C	OK	<i>None recorded</i>	Jamie Clarke
25 Sept 2026	07:48	Chest freezer FREEZER	AM	-19.1°C	OK	<i>None recorded</i>	Jamie Clarke
25 Sept 2026	07:45	Prep fridge FRIDGE	AM	4.1°C	OK	<i>None recorded</i>	Jamie Clarke
25 Sept 2026	07:44	Walk-in fridge FRIDGE	AM	3.7°C	OK	<i>None recorded</i>	Jamie Clarke
24 Sept 2026	18:31	Hot-hold cabinet HOT HOLD	PM	64.7°C	OK	<i>None recorded</i>	Priya Shah
24 Sept 2026	16:54	Chest freezer FREEZER	PM	-18.8°C	OK	<i>None recorded</i>	Priya Shah
24 Sept 2026	16:52	Prep fridge FRIDGE	PM	4.1°C	OK	<i>None recorded</i>	Priya Shah
24 Sept 2026	16:49	Walk-in fridge FRIDGE	PM	3.6°C	OK	<i>None recorded</i>	Priya Shah
24 Sept 2026	11:42	Hot-hold cabinet HOT HOLD	AM	69.6°C	OK	<i>None recorded</i>	Sam Patel
24 Sept 2026	07:49	Chest freezer FREEZER	AM	-20.6°C	OK	<i>None recorded</i>	Sam Patel
24 Sept 2026	07:48	Prep fridge FRIDGE	AM	3.5°C	OK	<i>None recorded</i>	Sam Patel
24 Sept 2026	07:46	Walk-in fridge FRIDGE	AM	3.3°C	OK	<i>None recorded</i>	Sam Patel
23 Sept 2026	18:23	Hot-hold cabinet HOT HOLD	PM	67.1°C	OK	<i>None recorded</i>	Priya Shah
23 Sept 2026	16:55	Chest freezer FREEZER	PM	-21.1°C	OK	<i>None recorded</i>	Priya Shah
23 Sept 2026	16:52	Prep fridge FRIDGE	PM	3.2°C	OK	<i>None recorded</i>	Priya Shah
23 Sept 2026	16:50	Walk-in fridge FRIDGE	PM	3.2°C	OK	<i>None recorded</i>	Priya Shah
23 Sept 2026	11:40	Hot-hold cabinet HOT HOLD	AM	66.1°C	OK	<i>None recorded</i>	Sam Patel
23 Sept 2026	07:45	Chest freezer FREEZER	AM	-19.3°C	OK	<i>None recorded</i>	Sam Patel
23 Sept 2026	07:44	Prep fridge FRIDGE	AM	4.3°C	OK	<i>None recorded</i>	Sam Patel

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
23 Sept 2026	07:42	Walk-in fridge FRIDGE	AM	3.6°C	OK	<i>None recorded</i>	Sam Patel
22 Sept 2026	18:32	Hot-hold cabinet HOT HOLD	PM	65.1°C	OK	<i>None recorded</i>	Priya Shah
22 Sept 2026	16:47	Chest freezer FREEZER	PM	-19.9°C	OK	<i>None recorded</i>	Priya Shah
22 Sept 2026	16:44	Prep fridge FRIDGE	PM	4.1°C	OK	<i>None recorded</i>	Priya Shah
22 Sept 2026	16:42	Walk-in fridge FRIDGE	PM	2.9°C	OK	<i>None recorded</i>	Priya Shah
22 Sept 2026	11:40	Hot-hold cabinet HOT HOLD	AM	66.9°C	OK	<i>None recorded</i>	Sam Patel
22 Sept 2026	07:44	Chest freezer FREEZER	AM	-20.9°C	OK	<i>None recorded</i>	Sam Patel
22 Sept 2026	07:41	Prep fridge FRIDGE	AM	4.2°C	OK	<i>None recorded</i>	Sam Patel
22 Sept 2026	07:39	Walk-in fridge FRIDGE	AM	3.5°C	OK	<i>None recorded</i>	Sam Patel
20 Sept 2026	18:18	Hot-hold cabinet HOT HOLD	PM	65.4°C	OK	<i>None recorded</i>	Morgan Jones
20 Sept 2026	16:46	Chest freezer FREEZER	PM	-21.1°C	OK	<i>None recorded</i>	Morgan Jones
20 Sept 2026	16:44	Prep fridge FRIDGE	PM	3.9°C	OK	<i>None recorded</i>	Morgan Jones
20 Sept 2026	16:43	Walk-in fridge FRIDGE	PM	2.9°C	OK	<i>None recorded</i>	Morgan Jones
20 Sept 2026	11:50	Hot-hold cabinet HOT HOLD	AM	65.1°C	OK	<i>None recorded</i>	Jamie Clarke
20 Sept 2026	07:54	Chest freezer FREEZER	AM	-20.8°C	OK	<i>None recorded</i>	Jamie Clarke
20 Sept 2026	07:51	Prep fridge FRIDGE	AM	3.5°C	OK	<i>None recorded</i>	Jamie Clarke
20 Sept 2026	07:50	Walk-in fridge FRIDGE	AM	3.5°C	OK	<i>None recorded</i>	Jamie Clarke
19 Sept 2026	18:12	Hot-hold cabinet HOT HOLD	PM	65.6°C	OK	<i>None recorded</i>	Morgan Jones
19 Sept 2026	16:44	Chest freezer FREEZER	PM	-18.8°C	OK	<i>None recorded</i>	Morgan Jones
19 Sept 2026	16:42	Prep fridge FRIDGE	PM	4.4°C	OK	<i>None recorded</i>	Morgan Jones
19 Sept 2026	16:39	Walk-in fridge FRIDGE	PM	3.1°C	OK	<i>None recorded</i>	Morgan Jones
19 Sept 2026	11:32	Hot-hold cabinet HOT HOLD	AM	64.8°C	OK	<i>None recorded</i>	Jamie Clarke
19 Sept 2026	07:52	Chest freezer FREEZER	AM	-20.3°C	OK	<i>None recorded</i>	Jamie Clarke
19 Sept 2026	07:51	Prep fridge FRIDGE	AM	4.6°C	OK	<i>None recorded</i>	Jamie Clarke
19 Sept 2026	07:49	Walk-in fridge FRIDGE	AM	3.5°C	OK	<i>None recorded</i>	Jamie Clarke

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
18 Sept 2026	18:16	Hot-hold cabinet HOT HOLD	PM	66.2°C	OK	<i>None recorded</i>	Priya Shah
18 Sept 2026	16:54	Chest freezer FREEZER	PM	-18.6°C	OK	<i>None recorded</i>	Priya Shah
18 Sept 2026	16:52	Prep fridge FRIDGE	PM	3.6°C	OK	<i>None recorded</i>	Priya Shah
18 Sept 2026	16:49	Walk-in fridge FRIDGE	PM	3.4°C	OK	<i>None recorded</i>	Priya Shah
18 Sept 2026	11:34	Hot-hold cabinet HOT HOLD	AM	69.8°C	OK	<i>None recorded</i>	Jamie Clarke
18 Sept 2026	07:50	Chest freezer FREEZER	AM	-19.1°C	OK	<i>None recorded</i>	Jamie Clarke
18 Sept 2026	07:48	Prep fridge FRIDGE	AM	4.1°C	OK	<i>None recorded</i>	Jamie Clarke
18 Sept 2026	07:45	Walk-in fridge FRIDGE	AM	3.8°C	OK	<i>None recorded</i>	Jamie Clarke
17 Sept 2026	18:13	Hot-hold cabinet HOT HOLD	PM	65.3°C	OK	<i>None recorded</i>	Priya Shah
17 Sept 2026	16:50	Chest freezer FREEZER	PM	-19.1°C	OK	<i>None recorded</i>	Priya Shah
17 Sept 2026	16:48	Prep fridge FRIDGE	PM	8.4°C	OUT OF RANGE	ISSUE: Door seal split at the bottom corner, door not closing fully. ACTION: Moved all stock to the walk-in fridge and probed high-risk items, all under 5°C. Called the engineer. Resolved 18 Sept 2026, 17:05 by Morgan Jones 3 follow-up updates - see Corrective Action Timelines	Priya Shah
17 Sept 2026	16:45	Walk-in fridge FRIDGE	PM	3.5°C	OK	<i>None recorded</i>	Priya Shah
17 Sept 2026	11:46	Hot-hold cabinet HOT HOLD	AM	67.2°C	OK	<i>None recorded</i>	Sam Patel
17 Sept 2026	07:54	Chest freezer FREEZER	AM	-18.7°C	OK	<i>None recorded</i>	Sam Patel
17 Sept 2026	07:51	Prep fridge FRIDGE	AM	3.8°C	OK	<i>None recorded</i>	Sam Patel
17 Sept 2026	07:49	Walk-in fridge FRIDGE	AM	3.9°C	OK	<i>None recorded</i>	Sam Patel
16 Sept 2026	18:14	Hot-hold cabinet HOT HOLD	PM	64.1°C	OK	<i>None recorded</i>	Priya Shah
16 Sept 2026	16:55	Chest freezer FREEZER	PM	-20.1°C	OK	<i>None recorded</i>	Priya Shah
16 Sept 2026	16:53	Prep fridge FRIDGE	PM	4.4°C	OK	<i>None recorded</i>	Priya Shah
16 Sept 2026	16:50	Walk-in fridge FRIDGE	PM	3.8°C	OK	<i>None recorded</i>	Priya Shah
16 Sept 2026	11:35	Hot-hold cabinet HOT HOLD	AM	68.8°C	OK	<i>None recorded</i>	Sam Patel

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
16 Sept 2026	07:52	Chest freezer FREEZER	AM	-20.3°C	OK	<i>None recorded</i>	Sam Patel
16 Sept 2026	07:50	Prep fridge FRIDGE	AM	4.3°C	OK	<i>None recorded</i>	Sam Patel
16 Sept 2026	07:47	Walk-in fridge FRIDGE	AM	4.2°C	OK	<i>None recorded</i>	Sam Patel
15 Sept 2026	18:25	Hot-hold cabinet HOT HOLD	PM	65.1°C	OK	<i>None recorded</i>	Priya Shah
15 Sept 2026	16:51	Chest freezer FREEZER	PM	-18.9°C	OK	<i>None recorded</i>	Priya Shah
15 Sept 2026	16:49	Prep fridge FRIDGE	PM	4.1°C	OK	<i>None recorded</i>	Priya Shah
15 Sept 2026	16:46	Walk-in fridge FRIDGE	PM	3.1°C	OK	<i>None recorded</i>	Priya Shah
15 Sept 2026	11:32	Hot-hold cabinet HOT HOLD	AM	67.9°C	OK	<i>None recorded</i>	Sam Patel
15 Sept 2026	07:49	Chest freezer FREEZER	AM	-20.1°C	OK	<i>None recorded</i>	Sam Patel
15 Sept 2026	07:47	Prep fridge FRIDGE	AM	3.3°C	OK	<i>None recorded</i>	Sam Patel
15 Sept 2026	07:46	Walk-in fridge FRIDGE	AM	3.1°C	OK	<i>None recorded</i>	Sam Patel
13 Sept 2026	18:22	Hot-hold cabinet HOT HOLD	PM	64.4°C	OK	<i>None recorded</i>	Morgan Jones
13 Sept 2026	16:44	Chest freezer FREEZER	PM	-20.3°C	OK	<i>None recorded</i>	Morgan Jones
13 Sept 2026	16:43	Prep fridge FRIDGE	PM	3.5°C	OK	<i>None recorded</i>	Morgan Jones
13 Sept 2026	16:40	Walk-in fridge FRIDGE	PM	3.1°C	OK	<i>None recorded</i>	Morgan Jones
13 Sept 2026	11:46	Hot-hold cabinet HOT HOLD	AM	67.2°C	OK	<i>None recorded</i>	Jamie Clarke
13 Sept 2026	07:52	Chest freezer FREEZER	AM	-19.5°C	OK	<i>None recorded</i>	Jamie Clarke
13 Sept 2026	07:50	Prep fridge FRIDGE	AM	3.6°C	OK	<i>None recorded</i>	Jamie Clarke
13 Sept 2026	07:48	Walk-in fridge FRIDGE	AM	4.2°C	OK	<i>None recorded</i>	Jamie Clarke
12 Sept 2026	18:23	Hot-hold cabinet HOT HOLD	PM	68.2°C	OK	<i>None recorded</i>	Morgan Jones
12 Sept 2026	16:56	Chest freezer FREEZER	PM	-20.9°C	OK	<i>None recorded</i>	Morgan Jones
12 Sept 2026	16:55	Prep fridge FRIDGE	PM	3.7°C	OK	<i>None recorded</i>	Morgan Jones
12 Sept 2026	16:52	Walk-in fridge FRIDGE	PM	3.5°C	OK	<i>None recorded</i>	Morgan Jones
12 Sept 2026	11:44	Hot-hold cabinet HOT HOLD	AM	68.4°C	OK	<i>None recorded</i>	Jamie Clarke
12 Sept 2026	07:44	Chest freezer FREEZER	AM	-19.2°C	OK	<i>None recorded</i>	Jamie Clarke

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
12 Sept 2026	07:41	Prep fridge FRIDGE	AM	4.4°C	OK	None recorded	Jamie Clarke
12 Sept 2026	07:40	Walk-in fridge FRIDGE	AM	2.9°C	OK	None recorded	Jamie Clarke
11 Sept 2026	18:24	Hot-hold cabinet HOT HOLD	PM	68.7°C	OK	None recorded	Priya Shah
11 Sept 2026	16:51	Chest freezer FREEZER	PM	-21.1°C	OK	None recorded	Priya Shah
11 Sept 2026	16:48	Prep fridge FRIDGE	PM	3.9°C	OK	None recorded	Priya Shah
11 Sept 2026	16:47	Walk-in fridge FRIDGE	PM	3.6°C	OK	None recorded	Priya Shah
11 Sept 2026	11:37	Hot-hold cabinet HOT HOLD	AM	64.9°C	OK	None recorded	Jamie Clarke
11 Sept 2026	07:48	Chest freezer FREEZER	AM	-18.8°C	OK	None recorded	Jamie Clarke
11 Sept 2026	07:46	Prep fridge FRIDGE	AM	3.4°C	OK	None recorded	Jamie Clarke
11 Sept 2026	07:45	Walk-in fridge FRIDGE	AM	4.1°C	OK	None recorded	Jamie Clarke
10 Sept 2026	18:26	Hot-hold cabinet HOT HOLD	PM	65.5°C	OK	None recorded	Priya Shah
10 Sept 2026	16:49	Chest freezer FREEZER	PM	-20.1°C	OK	None recorded	Priya Shah
10 Sept 2026	16:48	Prep fridge FRIDGE	PM	3.7°C	OK	None recorded	Priya Shah
10 Sept 2026	16:45	Walk-in fridge FRIDGE	PM	4.1°C	OK	None recorded	Priya Shah
10 Sept 2026	11:38	Hot-hold cabinet HOT HOLD	AM	64.1°C	OK	None recorded	Sam Patel
10 Sept 2026	07:50	Chest freezer FREEZER	AM	-21.1°C	OK	None recorded	Sam Patel
10 Sept 2026	07:47	Prep fridge FRIDGE	AM	4.1°C	OK	None recorded	Sam Patel
10 Sept 2026	07:45	Walk-in fridge FRIDGE	AM	3.6°C	OK	None recorded	Sam Patel
9 Sept 2026	18:11	Hot-hold cabinet HOT HOLD	PM	67.6°C	OK	None recorded	Priya Shah
9 Sept 2026	16:42	Chest freezer FREEZER	PM	-20.9°C	OK	None recorded	Priya Shah
9 Sept 2026	16:40	Prep fridge FRIDGE	PM	3.6°C	OK	None recorded	Priya Shah
9 Sept 2026	16:39	Walk-in fridge FRIDGE	PM	4.1°C	OK	None recorded	Priya Shah
9 Sept 2026	11:38	Hot-hold cabinet HOT HOLD	AM	68.1°C	OK	None recorded	Sam Patel
9 Sept 2026	07:44	Chest freezer FREEZER	AM	-20.9°C	OK	None recorded	Sam Patel
9 Sept 2026	07:43	Prep fridge FRIDGE	AM	4.1°C	OK	None recorded	Sam Patel

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
9 Sept 2026	07:40	Walk-in fridge FRIDGE	AM	3.4°C	OK	<i>None recorded</i>	Sam Patel
8 Sept 2026	18:16	Hot-hold cabinet HOT HOLD	PM	65.1°C	OK	<i>None recorded</i>	Priya Shah
8 Sept 2026	16:45	Chest freezer FREEZER	PM	-19.8°C	OK	<i>None recorded</i>	Priya Shah
8 Sept 2026	16:42	Prep fridge FRIDGE	PM	4.2°C	OK	<i>None recorded</i>	Priya Shah
8 Sept 2026	16:41	Walk-in fridge FRIDGE	PM	3.8°C	OK	<i>None recorded</i>	Priya Shah
8 Sept 2026	11:35	Hot-hold cabinet HOT HOLD	AM	69.4°C	OK	<i>None recorded</i>	Sam Patel
8 Sept 2026	07:43	Chest freezer FREEZER	AM	-20.5°C	OK	<i>None recorded</i>	Sam Patel
8 Sept 2026	07:42	Prep fridge FRIDGE	AM	4.3°C	OK	<i>None recorded</i>	Sam Patel
8 Sept 2026	07:40	Walk-in fridge FRIDGE	AM	3.6°C	OK	<i>None recorded</i>	Sam Patel
6 Sept 2026	18:31	Hot-hold cabinet HOT HOLD	PM	66.8°C	OK	<i>None recorded</i>	Morgan Jones
6 Sept 2026	16:44	Chest freezer FREEZER	PM	-18.6°C	OK	<i>None recorded</i>	Morgan Jones
6 Sept 2026	16:43	Prep fridge FRIDGE	PM	3.7°C	OK	<i>None recorded</i>	Morgan Jones
6 Sept 2026	16:41	Walk-in fridge FRIDGE	PM	3.1°C	OK	<i>None recorded</i>	Morgan Jones
6 Sept 2026	11:44	Hot-hold cabinet HOT HOLD	AM	64.3°C	OK	<i>None recorded</i>	Jamie Clarke
6 Sept 2026	07:42	Chest freezer FREEZER	AM	-20.7°C	OK	<i>None recorded</i>	Jamie Clarke
6 Sept 2026	07:41	Prep fridge FRIDGE	AM	3.4°C	OK	<i>None recorded</i>	Jamie Clarke
6 Sept 2026	07:38	Walk-in fridge FRIDGE	AM	3.7°C	OK	<i>None recorded</i>	Jamie Clarke
5 Sept 2026	18:31	Hot-hold cabinet HOT HOLD	PM	67.3°C	OK	<i>None recorded</i>	Morgan Jones
5 Sept 2026	16:49	Chest freezer FREEZER	PM	-18.7°C	OK	<i>None recorded</i>	Morgan Jones
5 Sept 2026	16:47	Prep fridge FRIDGE	PM	4.4°C	OK	<i>None recorded</i>	Morgan Jones
5 Sept 2026	16:46	Walk-in fridge FRIDGE	PM	4.2°C	OK	<i>None recorded</i>	Morgan Jones
5 Sept 2026	11:49	Hot-hold cabinet HOT HOLD	AM	67.8°C	OK	<i>None recorded</i>	Jamie Clarke
5 Sept 2026	07:50	Chest freezer FREEZER	AM	-19.9°C	OK	<i>None recorded</i>	Jamie Clarke
5 Sept 2026	07:47	Prep fridge FRIDGE	AM	3.9°C	OK	<i>None recorded</i>	Jamie Clarke
5 Sept 2026	07:46	Walk-in fridge FRIDGE	AM	3.9°C	OK	<i>None recorded</i>	Jamie Clarke

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
4 Sept 2026	18:25	Hot-hold cabinet HOT HOLD	PM	65.9°C	OK	None recorded	Priya Shah
4 Sept 2026	16:47	Chest freezer FREEZER	PM	-19.1°C	OK	None recorded	Priya Shah
4 Sept 2026	16:46	Prep fridge FRIDGE	PM	3.9°C	OK	None recorded	Priya Shah
4 Sept 2026	16:43	Walk-in fridge FRIDGE	PM	4.1°C	OK	None recorded	Priya Shah
4 Sept 2026	11:32	Hot-hold cabinet HOT HOLD	AM	68.9°C	OK	None recorded	Jamie Clarke
4 Sept 2026	07:49	Chest freezer FREEZER	AM	-18.9°C	OK	None recorded	Jamie Clarke
4 Sept 2026	07:48	Prep fridge FRIDGE	AM	3.6°C	OK	None recorded	Jamie Clarke
4 Sept 2026	07:46	Walk-in fridge FRIDGE	AM	4.2°C	OK	None recorded	Jamie Clarke
3 Sept 2026	18:26	Hot-hold cabinet HOT HOLD	PM	65.5°C	OK	None recorded	Priya Shah
3 Sept 2026	16:48	Chest freezer FREEZER	PM	-19.3°C	OK	None recorded	Priya Shah
3 Sept 2026	16:45	Prep fridge FRIDGE	PM	3.8°C	OK	None recorded	Priya Shah
3 Sept 2026	16:44	Walk-in fridge FRIDGE	PM	3.6°C	OK	None recorded	Priya Shah
3 Sept 2026	11:39	Hot-hold cabinet HOT HOLD	AM	65.4°C	OK	None recorded	Sam Patel
3 Sept 2026	07:44	Chest freezer FREEZER	AM	-20.9°C	OK	None recorded	Sam Patel
3 Sept 2026	07:42	Prep fridge FRIDGE	AM	3.3°C	OK	None recorded	Sam Patel
3 Sept 2026	07:41	Walk-in fridge FRIDGE	AM	3.1°C	OK	None recorded	Sam Patel
2 Sept 2026	18:23	Hot-hold cabinet HOT HOLD	PM	68.2°C	OK	None recorded	Priya Shah
2 Sept 2026	16:40	Chest freezer FREEZER	PM	-19.2°C	OK	None recorded	Priya Shah
2 Sept 2026	16:39	Prep fridge FRIDGE	PM	3.4°C	OK	None recorded	Priya Shah
2 Sept 2026	16:37	Walk-in fridge FRIDGE	PM	4.1°C	OK	None recorded	Priya Shah
2 Sept 2026	11:51	Hot-hold cabinet HOT HOLD	AM	69.6°C	OK	None recorded	Sam Patel
2 Sept 2026	07:53	Chest freezer FREEZER	AM	-19.4°C	OK	None recorded	Sam Patel
2 Sept 2026	07:52	Prep fridge FRIDGE	AM	3.9°C	OK	None recorded	Sam Patel
2 Sept 2026	07:50	Walk-in fridge FRIDGE	AM	3.7°C	OK	None recorded	Sam Patel
1 Sept 2026	18:14	Hot-hold cabinet HOT HOLD	PM	66.9°C	OK	None recorded	Priya Shah

Date	Time	Unit	Period	Temp	Status	Corrective action	Recorded by
1 Sept 2026	16:58	Chest freezer FREEZER	PM	-19.5°C	OK	<i>None recorded</i>	Priya Shah
1 Sept 2026	16:55	Prep fridge FRIDGE	PM	4.1°C	OK	<i>None recorded</i>	Priya Shah
1 Sept 2026	16:54	Walk-in fridge FRIDGE	PM	3.2°C	OK	<i>None recorded</i>	Priya Shah
1 Sept 2026	11:47	Hot-hold cabinet HOT HOLD	AM	69.2°C	OK	<i>None recorded</i>	Sam Patel
1 Sept 2026	07:51	Chest freezer FREEZER	AM	-20.1°C	OK	<i>None recorded</i>	Sam Patel
1 Sept 2026	07:49	Prep fridge FRIDGE	AM	4.6°C	OK	<i>None recorded</i>	Sam Patel
1 Sept 2026	07:47	Walk-in fridge FRIDGE	AM	2.9°C	OK	<i>None recorded</i>	Sam Patel

Food Checks

Cooking, cooling, reheating and hot-holding temperatures measured in the food itself, as distinct from the unit checks above. A hot-hold reading here is the food's temperature; a hot-hold unit's own check is under Temperature Checks.

Date	Time	Food	Check	Target	Temp	Status	Recorded by
30 Sept 2026	15:21	Tomato sauce	Cool	8°C or below within 90 min	5.1°C	OK	Priya Shah
30 Sept 2026	12:12	Chicken satay skewers	Cook	75°C or above	84.4°C	OK	Sam Patel
29 Sept 2026	15:43	Beef short rib	Reheat	82°C or above	86.9°C	OK	Priya Shah
29 Sept 2026	12:10	Chicken thighs	Cook	75°C or above	82.8°C	OK	Sam Patel
27 Sept 2026	15:44	Sticky toffee pudding	Hot-hold	63°C or above	68.7°C	OK	Morgan Jones
27 Sept 2026	12:18	Beef burger patties	Cook	75°C or above	81.4°C	OK	Jamie Clarke
26 Sept 2026	19:20	Sticky toffee pudding	Hot-hold	63°C or above	67.1°C	OK	Morgan Jones
26 Sept 2026	15:22	Roast potatoes	Hot-hold	63°C or above	67.4°C	OK	Morgan Jones
26 Sept 2026	12:39	Beef burger patties	Cook	75°C or above	77.2°C	OK	Jamie Clarke
25 Sept 2026	19:26	Fish pie	Hot-hold	63°C or above	69.6°C	OK	Priya Shah
25 Sept 2026	15:42	Fish pie	Hot-hold	63°C or above	67.1°C	OK	Priya Shah
25 Sept 2026	12:10	Lamb rump	Cook	75°C or above	81.8°C	OK	Jamie Clarke
24 Sept 2026	19:25	Roast potatoes	Hot-hold	63°C or above	70.6°C	OK	Priya Shah
24 Sept 2026	15:34	Roast potatoes	Hot-hold	63°C or above	69.2°C	OK	Priya Shah
24 Sept 2026	12:38	Pork belly	Cook	75°C or above	81.8°C	OK	Sam Patel
23 Sept 2026	15:23	Rice, batch cooked	Cool	8°C or below within 90 min	3.9°C	OK	Priya Shah
23 Sept 2026	12:24	Chicken thighs	Cook	75°C or above	77.9°C	OK	Sam Patel

Date	Time	Food	Check	Target	Temp	Status	Recorded by
22 Sept 2026	15:46	Beef short rib	Reheat	82°C or above	86.3°C	OK	Priya Shah
22 Sept 2026	12:35	Pork belly	Cook	75°C or above	85.3°C	OK	Sam Patel
20 Sept 2026	15:39	Fish pie	Hot-hold	63°C or above	67.9°C	OK	Morgan Jones
20 Sept 2026	12:15	Beef burger patties	Cook	75°C or above	79.1°C	OK	Jamie Clarke
19 Sept 2026	19:41	Sticky toffee pudding	Hot-hold	63°C or above	65.4°C	OK	Morgan Jones
19 Sept 2026	15:45	Sticky toffee pudding	Hot-hold	63°C or above	67.7°C	OK	Morgan Jones
19 Sept 2026	12:31	Beef burger patties	Cook	75°C or above	82.3°C	OK	Jamie Clarke
18 Sept 2026	19:40	Sticky toffee pudding	Hot-hold	63°C or above	65.5°C	OK	Priya Shah
18 Sept 2026	15:20	Fish pie	Hot-hold	63°C or above	71.1°C	OK	Priya Shah
18 Sept 2026	12:36	Pork belly	Cook	75°C or above	80.1°C	OK	Jamie Clarke
17 Sept 2026	19:23	Braised red cabbage	Hot-hold	63°C or above	65.2°C	OK	Priya Shah
17 Sept 2026	15:11	Sticky toffee pudding	Hot-hold	63°C or above	69.2°C	OK	Priya Shah
17 Sept 2026	12:20	Beef burger patties	Cook	75°C or above	82.4°C	OK	Sam Patel
16 Sept 2026	19:13	Sticky toffee pudding	Hot-hold	63°C or above	68.1°C	OK	Priya Shah
16 Sept 2026	15:24	Braised red cabbage	Hot-hold	63°C or above	68.4°C	OK	Priya Shah
16 Sept 2026	12:32	Hake fillet	Cook	75°C or above	82.2°C	OK	Sam Patel
15 Sept 2026	15:49	Beef short rib, braised	Cool	8°C or below within 90 min	5.1°C	OK	Priya Shah
15 Sept 2026	12:37	Beef burger patties	Cook	75°C or above	82.6°C	OK	Sam Patel
13 Sept 2026	15:05	Tomato soup	Reheat	82°C or above	88.3°C	OK	Morgan Jones
13 Sept 2026	12:20	Chicken satay skewers	Cook	75°C or above	83.3°C	OK	Jamie Clarke
12 Sept 2026	19:33	Roast potatoes	Hot-hold	63°C or above	70.6°C	OK	Morgan Jones
12 Sept 2026	15:40	Beef short rib	Reheat	82°C or above	85.9°C	OK	Morgan Jones
12 Sept 2026	12:29	Hake fillet	Cook	75°C or above	84.6°C	OK	Jamie Clarke
11 Sept 2026	19:22	Sticky toffee pudding	Hot-hold	63°C or above	65.4°C	OK	Priya Shah
11 Sept 2026	15:43	Fish pie	Reheat	82°C or above	84.3°C	OK	Priya Shah
11 Sept 2026	12:23	Pork belly	Cook	75°C or above	81.4°C	OK	Jamie Clarke
10 Sept 2026	19:49	Braised red cabbage	Hot-hold	63°C or above	65.6°C	OK	Priya Shah
10 Sept 2026	15:22	Fish pie	Reheat	82°C or above	86.8°C	OK	Priya Shah
10 Sept 2026	12:24	Beef burger patties	Cook	75°C or above	85.8°C	OK	Sam Patel

Date	Time	Food	Check	Target	Temp	Status	Recorded by
9 Sept 2026	19:31	Sticky toffee pudding	Hot-hold	63°C or above	70.9°C	OK	Priya Shah
9 Sept 2026	15:48	Chicken stock	Reheat	82°C or above	83.9°C	OK	Priya Shah
9 Sept 2026	12:15	Lamb rump	Cook	75°C or above	85.8°C	OK	Sam Patel
8 Sept 2026	15:11	Braised red cabbage	Hot-hold	63°C or above	70.8°C	OK	Priya Shah
8 Sept 2026	12:17	Chicken thighs	Cook	75°C or above	82.1°C	OK	Sam Patel
6 Sept 2026	15:14	Lamb shoulder, braised	Cool	8°C or below within 90 min	5.4°C	OK	Morgan Jones
6 Sept 2026	12:29	Lamb rump	Cook	75°C or above	79.9°C	OK	Jamie Clarke
5 Sept 2026	19:17	Sticky toffee pudding	Hot-hold	63°C or above	65.4°C	OK	Morgan Jones
5 Sept 2026	15:41	Chicken stock	Cool	8°C or below within 90 min	4.1°C	OK	Morgan Jones
5 Sept 2026	12:25	Beef burger patties	Cook	75°C or above	84.1°C	OK	Jamie Clarke
4 Sept 2026	19:24	Roast potatoes	Hot-hold	63°C or above	66.7°C	OK	Priya Shah
4 Sept 2026	15:18	Rice, batch cooked	Cool	8°C or below within 90 min	4.9°C	OK	Priya Shah
4 Sept 2026	12:29	Lamb rump	Cook	75°C or above	79.1°C	OK	Jamie Clarke
3 Sept 2026	19:18	Sticky toffee pudding	Hot-hold	63°C or above	66.2°C	OK	Priya Shah
3 Sept 2026	15:18	Chicken stock	Cool	8°C or below within 90 min	5.6°C	OK	Priya Shah
3 Sept 2026	12:11	Beef burger patties	Cook	75°C or above	82.1°C	OK	Sam Patel
2 Sept 2026	19:28	Roast potatoes	Hot-hold	63°C or above	69.5°C	OK	Priya Shah
2 Sept 2026	15:16	Lamb shoulder, braised	Cool	8°C or below within 90 min	4.1°C	OK	Priya Shah
2 Sept 2026	12:28	Lamb rump	Cook	75°C or above	79.3°C	OK	Sam Patel
1 Sept 2026	15:54	Chicken stock	Reheat	82°C or above	87.6°C	OK	Priya Shah
1 Sept 2026	12:14	Lamb rump	Cook	75°C or above	85.8°C	OK	Sam Patel

Corrective Action Timelines

Follow-up entries recorded against an issue after it was first reported, in the order they were made. A timeline stops when the issue is marked resolved.

Prep fridge - 17 Sept 2026

Reported by Priya Shah - Door seal split at the bottom corner, door not closing fully.

18 Sept 2026, 08:20 - Morgan Jones

Engineer booked for 10:30. Prep fridge kept empty overnight.

18 Sept 2026, 11:45 - Morgan Jones

Door seal replaced by the engineer. Fridge running empty to settle.

18 Sept 2026, 17:00 - Priya Shah

Recheck 3.6°C. Stock moved back from the walk-in.

Resolved 18 Sept 2026, 17:05 by Morgan Jones

Deliveries

"Received" is the arrival time reported by the person logging the delivery. "Logged" is the server's own clock at the moment the record was created, and cannot be edited. Deliveries recorded before 22 July 2026 predate that field and show "-". Notes explain any delivery that was not in good condition.

Date	Received	Logged	Supplier	Products	Temp	Expiry	Condition	Vehicle	Recorded by
29 Sept 2026	07:25	07:36	Fresh Fish Ltd	Hake, cod loins, mussels Earliest use-by: 2 Oct 2026	1.6°C	Yes	Good	Yes	Sam Patel
25 Sept 2026	08:41	08:51	Brakes	Beef short rib, lamb rump, cream Earliest use-by: 1 Oct 2026 Notes: Replaces the 24 Sept delivery.	3.2°C	Yes	Good	Yes	Jamie Clarke
24 Sept 2026	09:44	09:56	Brakes	Beef short rib, lamb rump, cream Earliest use-by: 29 Sept 2026 Notes: Chilled goods at 9.4°C. Rejected and returned to the driver.	9.4°C	Yes	Issue	Yes	Sam Patel
22 Sept 2026	07:22	07:33	Fresh Fish Ltd	Hake, squid, king prawns Earliest use-by: 25 Sept 2026	2.3°C	Yes	Good	Yes	Sam Patel
19 Sept 2026	08:26	08:37	Borough Greens	Tomatoes, salad leaves, lemons Earliest use-by: 23 Sept 2026	4.4°C	Yes	Good	Yes	Jamie Clarke
17 Sept 2026	09:52	10:04	Brakes	Chicken thighs, burrata, butter, eggs Earliest use-by: 23 Sept 2026	3.4°C	Yes	Good	Yes	Sam Patel
15 Sept 2026	07:27	07:37	Fresh Fish Ltd	Hake, cod loins, mussels Earliest use-by: 18 Sept 2026	1.9°C	Yes	Good	Yes	Sam Patel
10 Sept 2026	10:06	10:11	Brakes	Beef short rib, chicken thighs, cream Earliest use-by: 16 Sept 2026	3.3°C	Yes	Good	Yes	Sam Patel

Date	Received	Logged	Supplier	Products	Temp	Expiry	Condition	Vehicle	Recorded by
8 Sept 2026	07:19	07:26	Fresh Fish Ltd	Hake, squid, king prawns Earliest use-by: 11 Sept 2026	2.2°C	Yes	Good	Yes	Sam Patel
5 Sept 2026	08:32	08:42	Borough Greens	Tomatoes, salad leaves, herbs Earliest use-by: 9 Sept 2026	4.8°C	Yes	Good	Yes	Jamie Clarke
3 Sept 2026	09:48	09:53	Brakes	Chicken thighs, cream, butter, eggs Earliest use-by: 9 Sept 2026	3.6°C	Yes	Good	Yes	Sam Patel
1 Sept 2026	07:24	07:31	Fresh Fish Ltd	Hake, cod loins, mussels Earliest use-by: 4 Sept 2026	1.8°C	Yes	Good	Yes	Sam Patel

Checklists

Closing Checks - 30 Sept 2026, 22:38

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 30 Sept 2026, 08:23

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 29 Sept 2026, 22:42

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 29 Sept 2026, 08:08

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Weekly EHO Checklist - 27 Sept 2026, 22:49

Completed by Morgan Jones - for week 39 of 2026

- [Yes] New staff training including induction rules
- [Yes] Formal training/retraining rules
- [Yes] Other training
- [Yes] Hand washing rules
- [Yes] Protective clothing rules
- [Yes] Staff illness rules
- [Yes] Cleaning schedule followed
- [Yes] Clear and clean as you go
- [Yes] Waste disposal
- [Yes] No signs of pests
- [Yes] Pest-proofing maintained
- [Yes] Chilling rules
- [Yes] Cooking rules
- [Yes] Cooling rules
- [Yes] Reheating rules
- [Yes] Hot holding rules
- [Yes] Physical and chemical contamination prevention
- [Yes] Allergen management rules
- [Yes] Food storage rules

Closing Checks - 27 Sept 2026, 22:29

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 27 Sept 2026, 08:08

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Weekly Deep Clean - 26 Sept 2026, 23:27

Completed by Priya Shah - for week 39 of 2026

- [Yes] Fridges cleaned inside and out, including seals
- [Yes] Freezers defrosted and cleaned
- [Yes] Oven, fryer and grill deep cleaned
- [Yes] Extraction hood and filters cleaned
- [Yes] Prep surfaces and chopping boards cleaned and sanitised
- [Yes] Floors and drains cleaned
- [Yes] All bins cleaned and disinfected
- [Yes] Dry store tidied, shelves wiped, out-of-date items discarded

Closing Checks - 26 Sept 2026, 22:20

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 26 Sept 2026, 08:13

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today - Probe checked in iced water, 0.1°C
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 25 Sept 2026, 22:45

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 25 Sept 2026, 08:22

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 24 Sept 2026, 22:46

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered - Short rib cooled and labelled for Friday
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 24 Sept 2026, 08:12

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 23 Sept 2026, 22:42

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 23 Sept 2026, 08:19

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 22 Sept 2026, 22:24

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 22 Sept 2026, 08:13

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Weekly EHO Checklist - 20 Sept 2026, 22:44

Completed by Morgan Jones - for week 38 of 2026

- [Yes] New staff training including induction rules
- [Yes] Formal training/retraining rules
- [Yes] Other training
- [Yes] Hand washing rules
- [Yes] Protective clothing rules
- [Yes] Staff illness rules
- [Yes] Cleaning schedule followed
- [Yes] Clear and clean as you go
- [Yes] Waste disposal
- [Yes] No signs of pests
- [Yes] Pest-proofing maintained
- [Yes] Chilling rules - Prep fridge seal replaced 18 Sept, see issue
- [Yes] Cooking rules
- [Yes] Cooling rules
- [Yes] Reheating rules
- [Yes] Hot holding rules
- [Yes] Physical and chemical contamination prevention
- [Yes] Allergen management rules
- [Yes] Food storage rules

Closing Checks - 20 Sept 2026, 22:24

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 20 Sept 2026, 08:20

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Weekly Deep Clean - 19 Sept 2026, 23:38

Completed by Morgan Jones - for week 38 of 2026

- [Yes] Fridges cleaned inside and out, including seals
- [Yes] Freezers defrosted and cleaned
- [Yes] Oven, fryer and grill deep cleaned
- [Yes] Extraction hood and filters cleaned
- [Yes] Prep surfaces and chopping boards cleaned and sanitised
- [Yes] Floors and drains cleaned
- [Yes] All bins cleaned and disinfected
- [Yes] Dry store tidied, shelves wiped, out-of-date items discarded

Closing Checks - 19 Sept 2026, 22:37

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 19 Sept 2026, 08:11

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 18 Sept 2026, 22:38

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 18 Sept 2026, 08:11

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled - Prep fridge stock relabelled after the move back
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 17 Sept 2026, 22:32

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running - Prep fridge empty, stock in the walk-in until the engineer visit
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 17 Sept 2026, 08:20

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 16 Sept 2026, 22:25

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 16 Sept 2026, 08:12

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 15 Sept 2026, 22:43

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Pest Control Check - 15 Sept 2026, 14:52

Completed by Morgan Jones - for September 2026

- [Yes] No signs of pest activity (droppings, gnaw marks, smears, flies)
 - [Yes] Bait stations and traps in place and undamaged
 - [Yes] Pest-proofing intact, no gaps around doors, pipes or vents
 - [Yes] Food stored off the floor and in sealed containers
- Pest contractor visit (company and date, if visited) - Cleankill, routine monthly visit
- Details of any activity found and action taken - None found

Opening Checks - 15 Sept 2026, 08:10

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 13 Sept 2026, 22:42

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 13 Sept 2026, 08:17

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Weekly Deep Clean - 12 Sept 2026, 23:37

Completed by Priya Shah - for week 37 of 2026

- [Yes] Fridges cleaned inside and out, including seals
- [Yes] Freezers defrosted and cleaned
- [Yes] Oven, fryer and grill deep cleaned
- [Yes] Extraction hood and filters cleaned
- [Yes] Prep surfaces and chopping boards cleaned and sanitised
- [Yes] Floors and drains cleaned
- [Yes] All bins cleaned and disinfected
- [Yes] Dry store tidied, shelves wiped, out-of-date items discarded

Closing Checks - 12 Sept 2026, 22:24

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 12 Sept 2026, 08:11

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today - Probe checked in iced water, 0.2°C
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 11 Sept 2026, 22:32

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 11 Sept 2026, 08:19

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 10 Sept 2026, 22:28

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 10 Sept 2026, 08:18

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 9 Sept 2026, 22:39

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 9 Sept 2026, 08:17

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 8 Sept 2026, 22:45

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 8 Sept 2026, 08:23

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 6 Sept 2026, 22:46

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 6 Sept 2026, 08:14

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Weekly Deep Clean - 5 Sept 2026, 23:33

Completed by Morgan Jones - for week 36 of 2026

- [Yes] Fridges cleaned inside and out, including seals
- [Yes] Freezers defrosted and cleaned
- [Yes] Oven, fryer and grill deep cleaned
- [Yes] Extraction hood and filters cleaned
- [Yes] Prep surfaces and chopping boards cleaned and sanitised
- [Yes] Floors and drains cleaned
- [Yes] All bins cleaned and disinfected
- [Yes] Dry store tidied, shelves wiped, out-of-date items discarded

Closing Checks - 5 Sept 2026, 22:24

Completed by Morgan Jones

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen - Bins out for the 23:00 collection
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 5 Sept 2026, 08:22

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 4 Sept 2026, 22:40

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 4 Sept 2026, 08:08

Completed by Jamie Clarke

- [Yes] Probe thermometer checked / calibrated today
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels) - Paper towels restocked from the dry store
- [Yes] Food prep surfaces clean and sanitised

Closing Checks - 3 Sept 2026, 22:40

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately - Raw fish moved to the bottom shelf of the walk-in, below the desserts and dairy

Opening Checks - 3 Sept 2026, 08:09

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today - Probe wiped and checked against the spare probe, both reading within 0.2°C
- [Yes] All food items correctly date-labelled
- [Yes] Handwashing stations stocked (soap, paper towels) - Soap and paper towels restocked at both basins, spare cartridges added to the Brakes order
- [Yes] Food prep surfaces clean and sanitised - Bread section benches sanitised again after the flour delivery was put away

Closing Checks - 2 Sept 2026, 22:32

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered - Short rib and chicken stock blast-chilled, covered and labelled for Thursday service
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating
- [Yes] All surfaces and equipment cleaned and sanitised - Grill and plancha scraped down and degreased, oven racks left to soak overnight
- [Yes] All waste removed from the kitchen
- [Yes] All fridges / freezers closed and running - Walk-in door seal wiped down and checked, closing fully, holding steady at 3.5°C
- [Yes] Raw and ready-to-eat foods stored separately

Opening Checks - 2 Sept 2026, 08:16

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today - Probe checked against the spare after a drop on the pass, both reading within 0.2°C
- [Yes] All food items correctly date-labelled - Two tubs of aioli past their day-three label, binned and written on the waste sheet
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised - Larder bench and slicer sanitised before the burrata and tomato prep for lunch

Closing Checks - 1 Sept 2026, 22:47

Completed by Priya Shah

- [Yes] Cooked / cooling food correctly stored and covered - Fish pie mix and short rib covered, labelled and on the middle shelf of the walk-in
- [Yes] Cooling food at room temp for less than 90 mins before refrigerating - Short rib into the blast chiller by 21:15
- [Yes] All surfaces and equipment cleaned and sanitised
- [Yes] All waste removed from the kitchen - Bins out for the 23:00 collection, cardboard flattened and stacked for recycling
- [Yes] All fridges / freezers closed and running
- [Yes] Raw and ready-to-eat foods stored separately - New shelf labels up in the walk-in: raw fish and meat bottom, dairy and desserts top

Probe Calibration - 1 Sept 2026, 08:41

Completed by Morgan Jones - for September 2026

- Ice-water reading (should be between -1°C and 1°C) - 0.1°C
- Boiling-water reading (should be between 99°C and 101°C) - 99.8°C
- [Yes] Probe accurate within 1°C in both tests
- [Yes] Probe wipes / sanitiser in stock and used between readings
- If the probe failed: recalibrated or replaced (record which) - Not needed, probe passed

Opening Checks - 1 Sept 2026, 08:19

Completed by Sam Patel

- [Yes] Probe thermometer checked / calibrated today - Monthly calibration done this morning before service, see the Probe Calibration record
- [Yes] All food items correctly date-labelled - Day-dot labels checked on everything in the prep fridge, nothing past its date
- [Yes] Handwashing stations stocked (soap, paper towels)
- [Yes] Food prep surfaces clean and sanitised - Pass and larder bench deep-cleaned after the Monday closure, fresh sanitiser made up

ALLERGEN MATRIX - HARBOUR KITCHEN, LONDON - 2 OCT 2026

8 dishes · 14 regulated allergens

C Contains M May contain · Not listed

Not listed means the record does not name it. This matrix is not a free-from declaration.

DISH	CEL 3	GLU 5	CRU 1	EGG 3	FSH 2	LUP 0	MLK 6	MOL 2	MUS 3	NUT 1	PNT 1	SES 1	SOY 1	SUL 3	CONFIRMED
● Sourdough, salted butter	·	C	·	·	·	·	C	·	·	·	·	M	·	·	Morgan Jones 2 Sept 2026
● Crispy squid, lemon aioli	·	C	M	C	M	·	·	C	C	·	·	·	·	·	Morgan Jones 2 Sept 2026

DISH	CEL 3	GLU 5	CRU 1	EGG 3	FSH 2	LUP 0	MLK 6	MOL 2	MUS 3	NUT 1	PNT 1	SES 1	SOY 1	SUL 3	CONFIRMED
Burrata, heritage tomatoes, hazelnut pesto	.	.	.	.	.	.	C	.	.	C	.	.	.	.	Priya Shah 19 Sept 2026
Chicken satay skewers	.	C	.	.	.	.	.	.	.	.	C	C	C	.	Morgan Jones 2 Sept 2026
Hake, mussels, white wine sauce	C	.	.	.	C	.	C	C	.	.	.	.	.	C	Morgan Jones 2 Sept 2026
Fish pie	C	C	C	C	C	.	C	.	C	.	.	.	.	.	Priya Shah 8 Sept 2026
Beef short rib, mash, red wine jus	C	.	.	.	.	.	C	.	C	.	.	.	.	C	Morgan Jones 24 Sept 2026
Sticky toffee pudding, vanilla ice cream	.	C	.	C	.	.	C	.	.	M	.	.	.	C	Priya Shah 8 Sept 2026

CEL Celery

GLU Cereals containing gluten

CRU Crustaceans

EGG Eggs

FSH Fish

LUP Lupin

MLK Milk

MOL Molluscs

MUS Mustard

NUT Tree nuts

PNT Peanuts

SES Sesame

SOY Soya

SUL Sulphur dioxide and sulphites