

## VideoSOP

To be used together with these written SOPs:

'Introduction to Video SOPs' video. [Tap here to play](#) 

'Chemicals' video. [Tap here to play](#) 

'Personal Protective Equipment (PPE)' video. [Tap here to play](#) 

- 1** The unique SOP reference number and the SOP title. For each SOP the code and colour of the banner will relate to the specific area as follows -

**Blue** - Code = B0000 - Bar & Customer Areas

**Yellow** - Code = K0000 - Kitchen

**Green** - Code = C0000 - Cellar

**Red** - Code = OF0000 - Office and Back of House

**2 Cloth**

Which colour coded cloth must be used for the task.

**3 PPE**

Which Personal Protective Equipment must be worn when completing the task.

**4 Chemicals**

Which chemicals are required to complete the task.

**5 Reference**

Which manuals and documents are relevant to the task. These will provide further information for each SOP.

**6 Equipment**

Which equipment is required to complete the task. All equipment must be clean and in good condition.

**7 VideoSOP**

Link to the video SOP which supports the written SOP.

**8 Steps**

Each SOP is broken down into a series of steps. All steps must be adhered to when completing the SOP.

**9 Photography**

Photographs are included to help illustrate the practical aspect of the task or show a key feature of the Step. The photographs are a guide only.

**10 Version**






This is the version number of the SOP, the date of issue and the business owner. The business owner will be responsible for any future updates to the SOP.

**11 Alert**

This alert symbol indicates important points to note when completing the SOP. These must be read and actioned.

**12 Private and confidential**

The SOP is a JDW private and confidential document. This information must not be disclosed to any external party other than an enforcement officer requesting information relating to an inspection at your pub.

SOP – K0006		How to use a temperature probe
<b>2 Cloth</b>	N/A	
<b>3 PPE</b>	N/A	
<b>4 Chemicals</b>	• Sterile probe wipes • Sanitiser	
<b>5 Reference</b>	• Safety policies • COSHH Manual • DMLB • SOP - K0007 - How to calibrate a probe • Dish specification cards	
<b>6 Equipment</b>	• A minimum of 2 working probes • Spare batteries • Blue roll	
<b>7 VideoSOP</b>	To be used together with this written SOP. <a href="#">Tap here to play</a> 	
<b>Step 1</b>		<ul style="list-style-type: none"> <li>Probes must be cleaned before and after use.</li> <li>To clean the probe casing, use blue roll and sanitiser. To clean the probe tip, use a probe wipe.</li> <li>Probe wipes must only be used once.</li> <li>Probes and probe wipes must be stored in a clean designated container. No other items are to be stored in this container.</li> <li>Ensure that probes and probe wipes are stored away from any heat source.</li> </ul>
<b>Step 2</b>		<ul style="list-style-type: none"> <li>To take a temperature reading place the sanitised stainless steel tip of the probe into the thickest part of the food.</li> <li>Leave the probe in the food until the temperature reading stabilises.</li> <li>The temperature will be shown on the digital display.</li> <li>Hot food must reach a core temperature of 82°C or above (unless specified on the dish specification card). If the correct core temperature is not achieved, further cooking must be completed.</li> <li>If probing steaks or burgers and the core temperature does not reach 63°C or above, further cooking must be completed. The probe used for this task must be cleaned using a sterile probe wipe and then not used again for a minimum of 2 minutes in order allow sufficient contact time.</li> <li>Food stored in a fridge must reach a core temperature of 8°C (5°C in ROI) or below (ideally below 5°C).</li> <li>Food held in a hot holding unit must maintain a core temperature of 63°C or above.</li> </ul>
<b>Step 3</b>		<ul style="list-style-type: none"> <li>Temperature checks must be completed throughout the day and recorded in the DMLB according to the guidelines below:</li> <li>Hot food temperatures - 4 checks recorded per day.</li> <li>Cold food temperatures - 4 checks recorded per day.</li> <li>Hot Holding temperatures - a minimum of 1 check recorded per day whenever the hot hold is used.</li> <li>Delivery temperatures - recorded on each delivery.</li> </ul>
<b>Step 4</b>		<ul style="list-style-type: none"> <li>If cooked food does not achieve a core temperature of 82°C or above (unless specified on the dish specification card) it must undergo additional cooking until the target temperature is achieved.</li> <li>If food held in hot holding equipment falls below 63°C it must be disposed of immediately.</li> <li>If food stored in a fridge records a core temperature of above 8°C (above 5°C in ROI) it must be disposed of immediately. This does not apply to any food which has been labelled with a 4 hour shelf life.</li> <li>Report any issues regarding temperature probes to the Duty Manager.</li> <li>If any fault on the probe is noted, the probe must be replaced immediately.</li> <li>Dispose of faulty probes.</li> <li>Each probe must be calibrated weekly to make sure they are recording accurate temperatures. Refer to SOP - K0007 - How to calibrate a temperature probe.</li> </ul>
Private and confidential – <b>12</b> ternal use only <b>wetherspoon</b> <b>10</b> V6 November 2020 - Owner - Retail Audit		