TEMPERATURE &
AUS FOOD SAFETY STANDARD 3.2.2A

STARTING 8TH DECEMBER 2023

HLP Controls

What businesses will it effect?

Business Type - Category One

A caterer or food service that make and serve unpackaged, potentially hazzardous, ready to eat food:

- Restaurants and Cafes
- Bakeries
- Fast Food Outlets
- Mobile food Vans
- Hospitals and Aged care
- Childcare centres

What do businesses need to do?

A food business must, at food premises where potentially hazardous food is handled, have a temperature measuring device that:

- is calibrated, working & readily accessible.
- that can accurately measure the temperature of potentially hazardous food with an accuracy of +/−1°C.

A food business must:

- Keep a record of food temperature for deliveries and storage of potentially hazardous food for a period of 3 months minimum.

Ask for HLP Controls HACCP approved Thermometers

1800 500 160 | hlpsupport@hlpcontrols.com.au

HACCP APPROVED

Use HACCP approved Thermometers with an accuracy of one degree or less.

HACCP APPROVED

Automatically log fridge Temperature data with Temp Zone WiFi (W1).

Temperature WiFi Sensor
model: Temp Zone W1
www.hlpcontrols.com.au
HLP Controls

Eliminates manual daily temperature recording

- Wi-Fi Data Logger
- Up to 5 Years Cloud Storage for Data.
- No Additional Base Station Required
- 24/7 Online Monitoring Access
- SMS & Email Alarming
- Automated Email Reports (Daily/Weekly/Monthly)

ChefSmart™

Say goodbye to all that paper work and keep compliance with total peace of mind.

- Streamline HACCP audits
- Save Time & Money
- Eliminate paper work
- All data stored for up to 7 years

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