

20-MINUTE COMPLIANCE CHECK

Temperature compliance report

Kestrel Moor Cold Store (example)

BRCGS Food

Food hygiene

PREPARED FOR

Gareth Penhale
Kestrel Moor Cold Store (example)

SCOPE

BRCGS Global Standard for Food Safety, Issue 9; Food hygiene law and FSA guidance (England)

PREPARED BY

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JTF Wireless · 19 October 2026

BASIS

What you told us on the call. We have not inspected your records.

SUMMARY

Your records are strong, but overnight alerts and response evidence need attention.

68%

overall, across 14 questions answered

7

gaps to close

2

regimes covered by one set of answers

Your check scored 68%. Records, review and written procedures give you a sound base.

The main gaps concern overnight alerts and evidence of alarm responses when nobody is on site.

Your top three risks

1. Alarm responses are not recorded **Not met**
2. Overnight alarms may go unheard **Not met**
3. Chilled chambers have overnight gaps **Partly**

YOUR SCORE

By section

SECTION		SCORE	MET	PARTLY	NOT MET	NOT KNOWN
Records and review		92%	5	1	0	0
Alarms and out of hours		17%	0	1	2	0
Calibration and traceability		50%	0	1	0	0
Excursions and CAPA		75%	1	1	0	0
Documentation		75%	1	1	0	0

By regime

Each answer counts for every regime it applies to, so you were asked each question once.

REGIME		SCORE	QUESTIONS
BRCGS Food BRCGS Global Standard for Food Safety, Issue 9		56%	9
Food hygiene Food hygiene law and FSA guidance (England)		77%	11

Why they matter

Alarm responses are not recorded Not met

Customer audits have asked for alarm response records, but responses are not recorded. The records need to show who acknowledged each alarm, when they acted and what they did.

BRCGS Food 2.11.1 and 6.1.6: Documented corrective action when a limit is missed, including the affected product; procedures to establish product safety after equipment failure.

Food hygiene Article 5(2)(e): Corrective actions when a control point is not under control.

Overnight alarms may go unheard Not met

The panel alarm sounds in an empty office at night. If a door is left open, no one may hear the alarm or be able to act promptly to protect the stock.

BRCGS Food 4.15.3: Temperature recording with suitable alarms, or manual checks often enough to intervene before product exceeds its limits.

Chilled chambers have overnight gaps Partly

Freezers are monitored continuously, but chilled chambers have two manual checks a day. An overnight event could go undiscovered until the next check, without a record of how long the chamber was out of range.

BRCGS Food 4.15.3: Temperature recording with suitable alarms on all storage, or recorded manual checks, typically at least every 4 hours.

Food hygiene FSA SFBB chilled storage: Check fridge temperatures at least once a day.

COVERAGE

Each answer, under every regime it counts for

QUESTION	BRCGS FOOD	FOOD HYGIENE
How are temperatures recorded: continuously, including nights and weekends, or at manual checks only?	Partly	Partly
Is every temperature-controlled unit and area listed, with its acceptable range and an ID that matches its sensor?	Met	Met
Is the monitoring independent of each unit's own controller, with its own sensor rather than the fridge's display or control probe?	.	Met
How long are temperature records kept, is that the longest period any rule or customer agreement asks for, and how quickly can you pull up a given week?	Met	Met
Are the records reviewed and signed off at a set frequency, showing who reviewed them, when, and whether any issue was found?	.	Met
Does every unit have alarm limits set just inside its range, so a named person is told before the stock goes out?	Partly	.
Who is alerted out of hours, how, and what happens if they do not acknowledge in time?	Not met	.
For each alarm, is there a record of who acknowledged it, when, and what they did?	Not met	Not met
Is every monitoring sensor calibrated at least yearly, traceable to national standards (UKAS accredited where a regulator, standard or customer requires it), at points that bracket the operating range and the alarm set points, on the whole measuring system?	Partly	.
Is there a written procedure for an excursion: what to do first, who is told, who decides about the stock, what to record?	Met	Met
Are causes trended and corrective and preventive actions (CAPA) tracked to close, so the same failure does not repeat?	.	Partly
Are monitoring, alarm, calibration and excursion procedures written down, version-controlled and current?	.	Met
Are temperature control points in the HACCP plan, with critical limits, monitoring and corrective actions?	Partly	Partly
Is chilled food held at 8 °C or below (fridges set at 5 °C or below), with the checks recorded?	.	Met

What the rules ask

GAP	ANSWER	REGULATION AND SOURCE
For each alarm, is there a record of who acknowledged it, when, and what they did? You said: Responses not recorded	Not met	BRCGS Food 2.11.1 and 6.1.6: Documented corrective action when a limit is missed, including the affected product; procedures to establish product safety after equipment failure. Source Food hygiene Article 5(2)(e): Corrective actions when a control point is not under control. Source
Who is alerted out of hours, how, and what happens if they do not acknowledge in time? You said: Panel alarm in an empty office at night	Not met	BRCGS Food 4.15.3: Temperature recording with suitable alarms, or manual checks often enough to intervene before product exceeds its limits. Source
How are temperatures recorded: continuously, including nights and weekends, or at manual checks only? You said: Freezers continuous; chilled chambers manual twice a day	Partly	BRCGS Food 4.15.3: Temperature recording with suitable alarms on all storage, or recorded manual checks, typically at least every 4 hours. Source Food hygiene FSA SFBB chilled storage: Check fridge temperatures at least once a day. Source
Does every unit have alarm limits set just inside its range, so a named person is told before the stock goes out? You said: Freezers only	Partly	BRCGS Food 4.15.3: Temperature recording with suitable alarms, or recorded manual checks. Source
Is every monitoring sensor calibrated at least yearly, traceable to national standards (UKAS accredited where a regulator, standard or customer requires it), at points that bracket the operating range and the alarm set points, on the whole measuring system? You said: Probes checked in ice water, no certificates	Partly	BRCGS Food 6.4.1 to 6.4.4: Measuring devices listed and checked at a risk-based frequency, traceable to a national or international standard where possible; action recorded when one is found out of limits. Source
Are temperature control points in the HACCP plan, with critical limits, monitoring and corrective actions? You said: HACCP plan names hand checks as the monitoring	Partly	Food hygiene Article 5(2): HACCP: critical limits, monitoring, corrective actions, records. Source BRCGS Food 2.9 to 2.11: The food safety plan (HACCP): measurable, validated critical limits, monitoring and corrective action. Source
Are causes trended and corrective and preventive actions (CAPA) tracked to close, so the same failure does not repeat? You said: Door incidents handled one by one	Partly	Food hygiene Article 5(2)(f): Verification that the controls work. Source

What to do, in order

Quick wins

1. Start an alarm response log that records who acknowledged each alarm, when they acted, what they found and what they did.
2. Name an out-of-hours responder and a backup, then write down how each will be contacted.
3. Test an overnight door-alarm scenario and record whether the right person receives it and can act.
4. Review recent chilled-chamber checks and agree who signs off any missed check or out-of-range reading.

Bigger changes

1. Extend continuous recording to the chilled chambers so overnight events have a time record.
2. Set alarms for the chilled chambers and arrange out-of-hours notification and escalation when an alarm is not acknowledged.
3. Review sensor calibration across the measuring systems, with certificates and checks at the operating and alarm points.

If you want a hand closing the gaps

JTF has monitored temperature since 2012.

Temperature mapping alongside monitoring and calibration is available to examine chilled-chamber coverage.

Next steps with us

If useful, we can arrange a follow-up call to walk through the overnight door scenario and your alarm response log.

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SOURCES

BRCGS Food	BRCGS Global Standard for Food Safety, Issue 9 https://www.brcgs.com/
Food hygiene	The Food Safety and Hygiene (England) Regulations 2013, Schedule 4 (temperature control) https://www.legislation.gov.uk/uksi/2013/2996/schedule/4
Food hygiene	Regulation (EC) No 852/2004, Article 5 (HACCP) https://www.legislation.gov.uk/eur/2004/852/article/5
Food hygiene	FSA: Safer food, better business (SFBB) https://www.gov.uk/government/publications/safer-food-better-business-sfbb/safer-food-better-business-sfbb

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