

PEST CONTROL DETAILS

TEMPLATE

Name of company:

Contact details:

What is being treated?

How often is treatment needed?

Last treatment date:

What chemicals are being used?

What is the location of baits if used?

Are there any precautions that need to be carried out before or after treatment?

Please attach receipts to this form. Talk to your pest control operator to help you develop a pest control program suitable for your premises.



Dedicated to a better Brisbane

WASTE COLLECTION DETAILS

TEMPLATE

Name of collection company	Phone number	Type of waste	Collection day

CA17-192267-05-3528 ©Brisbane City Council 2018



Dedicated to a better Brisbane

WASTE CLEANING

TEMPLATE

Job description	Cleaning tools and products	Cleaning procedures	How often
<i>clean kitchen bins</i>	<i>sanitiser, brush, soapy water</i>	<i>Remove waste products. Rinse and scrub with soapy water. Spray sanitizer and allow to dry.</i>	<i>weekly</i>

CA17-192267-05-3528 ©Brisbane City Council 2018



Dedicated to a better Brisbane

TRAINING RECORDS

TEMPLATE

Name	Date of training	Type of training	Length of training	Qualification/result achieved

CA17-192267-05-3528 ©Brisbane City Council 2018



Dedicated to a better Brisbane

PRODUCT RECEIPT

TEMPLATE

Date	Time	Supplier	Product	Packaging	Temperature	Action	Signature
E.g. 20/07/2010	8:15AM	Bob's Butcher	Mince beef	shrink wrap	15°C	Rejected	John Smith

CA17-192267-05-3528 ©Brisbane City Council 2018



- Perishable items: at or below 5°C
- Frozen items: between -15°C and -12°C
- Hot items: at or above 60°C



Dedicated to a better Brisbane

PRODUCT TEMPERATURE RECORD

TEMPLATE

Date	Time	Item recorded	Temperature	Action	Signature

CA17-192267-05-3528 ©Brisbane City Council 2018



- Perishable items: at or below 5°C
- Frozen items: between -15°C and -12°C
- Hot items: at or above 60°C



Dedicated to a better Brisbane

TRANSPORTATION TEMPERATURE RECORD

TEMPLATE

Date	Item	Leaving time	Temperature	Action	Arrival time	Temperature	Action	Signature

CA17-192267-05-3528 ©Brisbane City Council 2018



- Perishable items: at or below 5°C
- Frozen items: between -15°C and -12°C
- Hot items: at or above 60°C

