

Daily Freezer/Refrigerator Temperature Log

Instructions: This log will be maintained for each refrigerator and freezer (both walk-in and reach-in units) in the facility. A designated food service employee will record the time, air temperature and their initials. The food service supervisor for each facility will verify that food service employees have taken the required temperatures by visually monitoring food service employees and reviewing, initialing, and dating a sample of logs each month. Maintain this log for a minimum of three years and until given permission to discard it. If corrective action is required on any day, circle the date in the first column and explain the action taken on the back of the chart or on an attached sheet of paper. Dry Storage: 40-70°F. Refrigerators should be between 36°F and 41°F. Freezers should be between -10°F and 0°F.

Month/Year: _____ Site: _____ Refrigeration/Freezer Unit: _____

Date	Time Temp. Taken (AM)	Temperature	Food Service Worker's Initials	Time Temp. Taken (PM)	Temperature	Food Service Worker's Initials
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Supervisory Employee's Initials and Date: _____