## **Cold and Frozen Storage Temperature Log**

Business Name:											

Cold Storage Units should be operating at 5.0°C or below to keep foods inside at or below 5.0°C – A selected food item in each fridge is to be recorded at a minimum each day, recommended twice daily, and each to be a minimum 6hrs apart, then signed off with initials of the person taking the recording. Add additional fridges/freezers as required. If you have a dishwasher, temperatures is taken during the rinse cycle – not the wash cycle – and should be above 80°C.

Date	Food Temp Fridge #1		Food Temp Fridge #2		Temp of Freezer #1		Temp of Freezer #2		Food in Cold Display		Food in Hot Display		Dishwasher Rinse (>80°C)		Corrective Actions (if necessary)	Staff Initials
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM		