

# 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.

[illegible]