

Daily Fridge / Freezer Temperature Log

Instructions: This log will be maintained for all fridges and freezers (both walk-in and reach-in units) in the facility. A designated food service employee will record the time, air temperature, and their initials once each day. It is not necessary to check temperatures of food products but to ensure cold and frozen items are stored correctly. The food service supervisor at 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 two 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. Fridges should be between 2°C and 5°C. Freezers should be -18°C or colder.

Month: _____ **Year:** _____

Opening Check	Date	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6	Unit 7	Signature	Closing Check
☐	1									☐
☐	2									☐
☐	3									☐
☐	4									☐
☐	5									☐
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Supervisory Employee's Initials and Date: _____