

## Daily Refrigerator / Freezer / Storage Room 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 (preferably upon arrival) once in the morning. The supervisor or director 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 two months and/or 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. Refrigerators should be 40°F or lower. Freezers should be 0°F or lower. Dry Storage should be 50°F - 70°F.

Month/Year: \_\_\_\_\_ Location/Unit Description: \_\_\_\_\_

Date	Time Temp. Taken <AM>	Temperature	Food Service Worker's Initials
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3			
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Supervisor Initials and Date: \_\_\_\_\_