

# Daily Temperature Log for Refrigerators and Freezers

**Instructions:**

- Use one temperature log for each refrigerator and freezer unit
- Food should be held at safe temperature: 36 - 41°F for refrigerators and -10 to 0°F for freezers
- Temperatures should be taken twice per day when the agency is open, and at least once per week if the agency is not operating.
- If temperatures are out of range, on the back of this log detail actions taken to maintain food safety
- Keep temperature logs on site for 5 years.



Month / Year: \_\_\_\_\_ Unit Description: Freezer / Cooler Unit # \_\_\_\_\_

Date	Time 1	Temperature	Initials	Time 2	Temperature	Initials
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Supervisory Employee's Initials and Date: \_\_\_\_\_