

# Refrigerator Temperature Log

Food Safety Standard: Potentially Hazardous Foods (PHFs\*\*) must be stored at a temperature of 4°C/40°F or below at all times!

Month \_\_\_\_\_ 20\_\_\_\_

Refrigerator - Name/ Location \_\_\_\_\_ / \_\_\_\_\_

Date	Time AM/PM	Temperature	Recorded By	Corrective Action
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**Monitoring Procedure:**

- Check thermometer of all coolers and freezers at least twice/day and record temperature in log.
- If cooler thermometer reads higher than 4°C/40°F, take temperature of a PHF in the cooler with metal stem thermometer.
- If temperature of PHF is above 4°C/40°F, take immediate corrective action and record in log.

**Corrective Action:**

- If temperature of PHF is 7 °C/45°F or above - Discard all PHFs and repair cooler.
- If temperature of PHF is 5°C-6°C (41°F -44 °F) - Immediately relocate PHFs to another cooler (must be at 4 °C/40°F or below) and repair cooler.

\*\* PHF = POTENTIALLY HAZARDOUS FOODS INCLUDE: MEATS, POULTRY, SEAFOOD, DAIRY PRODUCTS, COOKED PASTA, RICE, VEGETABLES, SUSHI PRODUCTS