

Daily Temperature Log

Week Commencing _____		Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Refrigeration/ Freezer Unit: _____	Comments/ Action Required
Monday	A.M.									
	P.M.									
Tuesday	A.M.									
	P.M.									
Wednesday	A.M.									
	P.M.									
Thursday	A.M.									
	P.M.									
Friday	A.M.									
	P.M.									
Saturday	A.M.									
	P.M.									
Sunday	A.M.									
	P.M.									

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

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

Reviewed by: _____