

Daily Refrigerator / Freezer Temperature Log

Instructions: This log will be maintained for ALL refrigerators and freezers (both walk-in and reach-in units) in the Cafe. A designated barista will record *their initials in the appropriate column (AM or PM) and the temperature for each fridge/freezer in the corresponding AM/PM column.* AM should be done before the Cafe opens and PM should be done after the Cafe closes to the public. The Cafe Owner/Supervisor will verify that baristas have taken the required temperatures by visually monitoring baristas & reviewing the log for completion and following up on any corrective action taken. The Cafe Owner/Supervisor will then initial and date the completed log at the end of each month and file it with their records. These logs should be maintained for a minimum of two years or until given permission, by your local Health Department, 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 between 33°F and 41° - Freezers should be between -20° and 0°.

Month:

Year:

Date	Initials		Fridge #1		Fridge #1		Fridge #3		Fridge #4		Freezer #1		Freezer #2	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
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Supervisor's Initials and Date (at end of month): _____