Food Temperature Log

Daily fridge, freezer, cooking, cooling and hot-holding temperatures with corrective actions.

Day

Premises *	
Date *	_____ / _____ / _____
Checked by *	

Readings

Readings 1

Check type *	
Unit / food item *	
Time *	_____ : _____
Temperature (°C) *	
Within limit? (fridge <=5°C, freezer <=-18°C, cook >=75°C, hot hold >=63°C) *	☐ Yes ☐ No
Corrective action	

Readings 2

Check type *	
Unit / food item *	
Time *	_____ : _____
Temperature (°C) *	
Within limit? (fridge <=5°C, freezer <=-18°C, cook >=75°C, hot hold >=63°C) *	☐ Yes ☐ No
Corrective action	

Readings 3

Check type *	
Unit / food item *	
Time *	_____ : _____

Temperature (°C) *	
Within limit? (fridge <=5°C, freezer <=-18°C, cook >=75°C, hot hold >=63°C) *	☐ Yes ☐ No
Corrective action	

Sign-off

Manager signature	

* Required