

Daily Refrigerator/ Freezer Temperature Log

Instructions: This log will be maintained for each refrigerator and freezer (both walk-in and reach-in units) in the facility. A designated foodservice employee will record the time, air temperature and their initials (preferably upon arrival) once in the morning and once (preferably just before leaving the facility) in the afternoon. It is not necessary to check temperatures of food products but touch several products to be sure they are cold and frozen items are solid to the touch. The foodservice manager will verify that foodservice employees have taken the required temperatures by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating this log each working day (or week). Maintain this log for a minimum of two years and until reviewed by WDE. 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 in an attached sheet of paper.

Month/Year: _____

Location/Unit Description: _____

Date	Time Temp Taken <AM>	Temp	Food Service Worker's Initials	Time Temp Taken <PM>	Temp	Food Service Worker's Initial	Manager's Initials & Date
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