CANTEEN CK KITCHENS

Cold Storage Tempurature Log

Branch Name:	

Cold Storage Temperature Log

Week of (Starting on a Monday:	Refrigerator/Freezer ID:

	Open time / Closing time	Time/Temp	Initials	Time/Temp	Initials	Time/Temp	Initials	Time/Temp	Initials	Time/Temp	Initials	Corrective Action
Mon	/	/ F		/ F		/ F		/ F		/ F		
Tues	/	/ F		/ F		/ F		/ F		/ F		
Wed	/	/ F		/ F		/ F		/ F		/ F		
Thurs	/	/ F		/ F		/ F		/ F		/ F		
Fri	/	/ F		/ F		/ F		/ F		/ F		
Sat	/	/ F		/ F		/ F		/ F		/ F		
Sun	/	/ F		/ F		/ F		/ F		/ F		

Standard:

Refrigeration temperature must be maintained at 40°F/4.4°C or below.

Ideal freezer temperature is 0°F/-17.7°C. Product temperature may not exceed 15°F/-9.4°C

Check temperature readings every 4 hours: at open, during mid-shifts, and before closing the warehouse.

Food must be discarded if over 40°F/4.4°C for more than 4 hours. Contact Canteen Food Safety for guidance if needed.

Corrective Action (refer to QAS04 for detailed instructions):

"A" - Relocated food to another cooler

"B" - Discarded food (If product temperature is over 40oF for more than 4 hours)

"C" - Recheck temperature in 30 minutes an verify temperature is acceptable.

Manager's Signature: _____Date:_____