Refrigeration Log

Instructions: A designated food service employee will record the date, time, air temperature, corrective action, and initials on this log for each holding unit. Holding units include walk-in coolers, refrigerators and milk coolers. The food service manager will verify that food service employees have taken the required temperatures by visually monitoring food service employees during the shift and reviewing, initialing, and dating this log each working day. Maintain this log for a minimum of one year.

Location/Unit Description:					
Date	Time	Temperature	Corrective Action	Food Worker Initials	Manager Initials/ Date
				1	
				1	
				+	