Freezer Chart

Instructions: A food service employee will record the date, time air temperature, corrective action and initials on this log for each freezer unit. The food service manager will verify that the food service employees have taken the required temperatures by visually monitoring food service employees during the shift, reviewing, initially, and dating this log each working day.

Arrange for temperatures to be taken daily during the summer if food is stored in this freezer over the summer.
Maintain this log for one year plus the current year.

Location/Unit Description: ____

Date	Time	Temperature	Corrective Action	Employee Initials	Manager Initials/Date