## Cold Food Record

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Temperature of Refrigerator Chill/Cold**   * **RECOMMENDED TWICE PER DAY**   **Function/Temperature of Freezer**   * **RECOMMENDED ONCE PER DAY** | | | | | | | | | | | **Month:** |  |
| **UNIT** |  | |  | |  |  |  | |  | |  |  |
|  |  | |  | |  |  |  | |  | |
| **DATE** |  |  |  |  |  |  |  |  |  |  |  |  |
| 1st |  |  |  |  |  |  |  |  |  |  |  |  |
| 2nd |  |  |  |  |  |  |  |  |  |  |  |  |
| 3rd |  |  |  |  |  |  |  |  |  |  |  |  |
| 4th |  |  |  |  |  |  |  |  |  |  |  |  |
| 5th |  |  |  |  |  |  |  |  |  |  |  |  |
| 6th |  |  |  |  |  |  |  |  |  |  |  |  |
| 7th |  |  |  |  |  |  |  |  |  |  |  |  |
| 8th |  |  |  |  |  |  |  |  |  |  |  |  |
| 9th |  |  |  |  |  |  |  |  |  |  |  |  |
| 10th |  |  |  |  |  |  |  |  |  |  |  |  |
| 11th |  |  |  |  |  |  |  |  |  |  |  |  |
| 12th |  |  |  |  |  |  |  |  |  |  |  |  |
| 13th |  |  |  |  |  |  |  |  |  |  |  |  |
| 14th |  |  |  |  |  |  |  |  |  |  |  |  |
| 15th |  |  |  |  |  |  |  |  |  |  |  |  |
| 16th |  |  |  |  |  |  |  |  |  |  |  |  |
| 17th |  |  |  |  |  |  |  |  |  |  |  |  |
| 18th |  |  |  |  |  |  |  |  |  |  |  |  |
| 19th |  |  |  |  |  |  |  |  |  |  |  |  |
| 20th |  |  |  |  |  |  |  |  |  |  |  |  |
| 21st |  |  |  |  |  |  |  |  |  |  |  |  |
| 22nd |  |  |  |  |  |  |  |  |  |  |  |  |
| 23rd |  |  |  |  |  |  |  |  |  |  |  |  |
| 24th |  |  |  |  |  |  |  |  |  |  |  |  |
| 25th |  |  |  |  |  |  |  |  |  |  |  |  |
| 26th |  |  |  |  |  |  |  |  |  |  |  |  |
| 27th |  |  |  |  |  |  |  |  |  |  |  |  |
| 28th |  |  |  |  |  |  |  |  |  |  |  |  |
| 29th |  |  |  |  |  |  |  |  |  |  |  |  |
| 30th |  |  |  |  |  |  |  |  |  |  |  |  |
| 31st |  |  |  |  |  |  |  |  |  |  |  |  |

**Write your Critical Limits here:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Critical Limit** | **Notes** | **Corrective Action Examples:** | |
| Refrigerator(s) |  |  | Recheck temperature  Consider if food is safe to use.  Dispose of food which may be contaminated.  Review staff training  Call the engineer | |
|  |  |  |
| Chill(s) |  |  |
| Cold Display(s) |  |  |
| Freezer(s) |  |  |
| **Have the corrective actions been carried out?** | | **Date checked by Manager/Supervisor:** | | **Initials** |
| **Yes / No / Not Applicable**  (delete as applicable) | |  | |  |

Fridges below 5°C (legal limit below 8°C). Take corrective action if above critical temperatures.

Freezers -18°C.