

Walk-in, fridge & freezer temperature log

kitchenonhand.com

Restaurant: _____

Unit / location: _____

Month: _____

LIMIT

Walk-in or fridge: 41°F or below

Freezer: 0°F or below

HOW TO CHECK

Read the unit thermometer. Write the time beside each reading.

OUT OF RANGE

Write the reading as it is, write what you did under Action taken, and tell a manager. What to do with food that was held too warm is for your health department to say — ask them.

[illegible]

Limits start from the FDA Food Code; your health department may set its own.