Ontario refrigerator and freezer temperature log

Record the air temperature of each unit at opening and at close, in °C. If a unit is at or above the limit you work to, probe the food, take action and re-check. Confirm targets with your public health unit. This sheet is not official Ontario stationery.

Business / site _____ Page _____ Week beginning _____

Date	Unit	Type	AM time	AM temp °C	AM init.	PM time	PM temp °C	PM init.	Action / re-check

Targets (confirm locally — do not treat this line as a legal limit)

O. Reg. 493/17 s.27: potentially hazardous food 4°C or lower, or 60°C or higher (internal temperature). s.28: frozen food kept frozen — write your practical freezer target here (often −18°C, not a number in s.28). Confirm with your public health unit.

Manager review

Name _____ Date _____ Notes _____

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