Refrigerator and freezer temperature log

Record the air temperature of each unit at opening and at close. Probe the food if a unit is at or above the limit you work to. Do not guess a reading. Confirm target temperatures with your local health department.

Business / site _____ Page _____ Week beginning _____

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

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

Cold-holding TCS food: 41°F (5°C) or less is a common Food Code reference. Freezer: keep frozen; 0°F (−18°C) is a common practical target. Confirm both locally.

Manager review

Name _____ Date _____ Notes _____

A practical record for US restaurant kitchens. Not official FDA or health-department stationery, and not a claim of compliance with the FDA Food Code or any state or local rule. 41°F (5°C) or less is a common Food Code reference for cold-holding TCS food; many kitchens use 0°F (−18°C) as a practical freezer target. Confirm both figures, and how long to keep this sheet, with your local health department. hosmere.com/us/guides/fridge-freezer-temperature-log/

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