

8.2 COLD FOOD RECORD

Temperature of Refrigerator/Chill/Cold Display - 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)			<ul style="list-style-type: none"> • 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