Fridge and freezer temperature log

Business name: _____

Location (premises, vehicle): _____

Year, month: _____

Limit chilled (°C): _____

Limit frozen (°C): _____

Write the limits from your HACCP plan at the top of the sheet. They depend on the food and on the rules in your country. If a value is out of range, record what you did in the corrective action log.

Day	Fridge 1 °C	Fridge 2 °C	Fridge 3 °C	Freezer 1 °C	Freezer 2 °C	Freezer 3 °C	Checked by (name, signature)	Note
Name								
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
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15								
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30								
31								

Free template: www.ezlinego.com/en/haccp-templates. Easier on your phone with the EZLineGo app. Keep the records as long as your HACCP plan and the rules in your country require.