Fridge and freezer temperature log

Business: _____ Site / area: _____ Week / month: _____

How often: At least once a day, starting with your opening checks. A second check later in the day, for example at close, gives you earlier warning that a unit is struggling.

Date	Time	Unit	Temp (°C)	Action taken	Initials

Checked by manager (name / signature / date): _____

How to use this fridge and freezer temperature log

What to record

- Date and time of the check
- Which unit you checked (name or number every fridge, freezer and chilled display)
- The temperature reading in °C
- How you took it: unit display, fridge thermometer or probe between packs
- Whether the reading was within your target
- What you did if it was not, and the result of a recheck
- Initials of the person who checked

Common mistakes

- Filling in a whole week of readings at once, often with the same number every day
- Recording a high reading with no corrective action or recheck written next to it
- Trusting the door display for months without checking it against a probe
- Using a probe that has never been checked in iced and boiling water
- Not naming units, so nobody can tell which fridge the reading came from

Sources

- GOV.UK (Food Standards Agency): Chilling and freezing food: https://www.gov.uk/food-hygiene-businesses/chilling-and-freezing
- SFBB safe method: Chilled storage and displaying chilled food (PDF): https://assets.publishing.service.gov.uk/media/69c52d4cb66ff902f4544276/sfbb-chilling-01-chilled-storage-and-display_4.pdf
- SFBB safe method: Prove it (probes, -18°C freezers, probe accuracy checks) (PDF): https://assets.publishing.service.gov.uk/media/69c53b364a06660f085442a1/sfbb-management-02-prove-it_4.pdf
- GOV.UK (Food Standards Agency): Safer food, better business for caterers: https://www.gov.uk/government/publications/safer-food-better-business-for-caterers
- legislation.gov.uk: Regulation (EC) No 852/2004, Article 5 (HACCP and records): https://www.legislation.gov.uk/eur/2004/852/article/5