Temperature Log

Date	Time	Temperature	Initials	Comments

Temperature

Refrigerated food is to be stored at 33° - 39° F. Maintain freezer at 0° F or below. Thermometer should be placed for easy reading and should be secured. Internal thermometers are required, even if the unit has an external thermometer display. Never leave door open longer than necessary.

Storage

In refrigerator store cooked food above raw food, especially raw meat to avoid cross-contamination. Rotate foods on a regular basis. Sanitize on a regular basis. Upright freezers - Items should be rotated newest stock in back, oldest in front. Chest freezers - items should be rotated so newest stock is at the bottom of freezer. Plastic, paper sack or cardboard cartons can be used to keep like products together.

Maintenance

Use comment section to show when you rotated, defrosted etc., or show any corrective action.

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