CULINARY KEY

Fridge & Freezer Temperature Log

Business name Month / Year Unit names: Fridge 1 Fridge 2 Freezer

Date	Fridge 1 AM °C	Fridge 1 PM °C	Fridge 2 AM °C	Fridge 2 PM °C	Freezer AM °C	Freezer PM °C	Checked by (initials)	Action taken if out of range
1								
2								
3								
4								
5								
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Safe temperatures

Fridges: 5°C or below (legal limit 8°C).

Freezers: -18°C or below

Out of range? Check again after 30 minutes, move food to another unit if it stays high, and write what you did.

Free template from Culinary Key. Fed up with paper logs? Culinary Key reminds your team and records every check with a name and time. **culinarykey.co.uk/signup**