Temperature Log: Coolers and Freezers

Temperatures should be checked and recorded at the end of each shift. Check both the built-in thermometer and the portable thermometer to ensure they agree. Temperatures should be:

Cooler: 0°C – 4°C (32°F – 40°F) **Freezer: at or below -18°C (0°F)**

If the temperature of the equipment is not in this range, take corrective action and notify the supervisor immediately.

Date	Time	Thermometer 1	Thermometer 2	Checked by (initial)	Corrective Action taken?

Cooler:

- If the temperature of the cooler is above 4°C (40°F), use a stem thermometer to check the temperature of any potentially hazardous foods in the cooler.
- If the temperature of the food has been above 4°C (40°F) for less than two hours, immediately move all PHFs to a properly functioning cooler.
- If the temperature of the food has been higher than 4°C (40°F), discard all PHFs.

Freezer:

- If the temperature of the freezer is above -18°C (0°F), use a stem thermometer to check the temperature of foods.
- If the temperature of the food is below 0°C (still frozen), move the food to a properly operating freezer.
- Adjust the freezer thermostat and recheck temperatures before placing food back in the freezer.
- If the food is thawed or thawing but has been below 4°C (40°F) for less than two hours, move the food to a properly functioning cooler. If the food is thawed and has been at a temperature above 4°C for longer than two hours, discard it.