Temperature Log: Coolers & 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: $0^{o}C – 4^{o}C$ ($32^{o}F – 40^{o}F$)

Freezer: at or below $-18^{o}C$ ($0^{o}F$)

If the temperature of the equipment 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 $4^{o}C$ ($40^{o}F$) for less than two hours, immediately move all PHFs to a properly functioning cooler.
- If the temperature of the food has been higher than $4^{o}C$ ($40^{o}F$), 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 $0^{o}C$ (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 $4^{o}C$ ($40^{o}F$) 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 $4^{o}C$ for longer than two hours, discard it.