

Cooler Temperature Log

	Month		Year		Unit
Day	Refrigerator Temperature	Initials	Time		Comments
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Temperature

Refrigerated food is to be stored at 33° F to 40° F. Fresh meat, fish and poultry products keep best at 28° F to 32° F. Thermometer should be placed for easy reading and should be secured. Never leave door open longer than necessary.

Storage

Store cooked food about raw food, especially raw meat to avoid cross-contamination. Rotate foods on a regular basis. Sanitize on a regular basis.

Maintenance

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