Multi-Unit Kitchen Temperature Log Temperature (°F)

Up to six units on one sheet. Write each unit name at the top, then one morning and one afternoon reading per unit, each day. Temperatures are in °F unless you note otherwise.

Business / site _____ **Month / year** _____

Recorded by _____

Unit 1 name / location _____ **Unit 2 name / location** _____ **Unit 3 name / location** _____

Unit 4 name / location _____ **Unit 5 name / location** _____ **Unit 6 name / location** _____

TCS cold holding: **41°F (5°C) or less**. Frozen food shall be maintained frozen; Montana DPHHS CACFP freezer log: **0°F or below**.

Day	Unit 1		Unit 2		Unit 3		Unit 4		Unit 5		Unit 6		Init.	Corrective action
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM		
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TCS cold holding: 41°F (5°C) or less, FDA Food Code 2026, § 3-501.16(A)(2). Frozen food: maintained frozen, § 3-501.11. Montana DPHHS CACFP freezer log: 0ºF or below. The Food Code is a model; follow the version adopted where you work. Free from crewchecklist.com