Monthly Refrigerator Temperature Log

One line a day, morning and afternoon. Write the air temperature of the unit, your initials, and any corrective action.

Business / site _____ **Unit / location** _____

Month / year _____ **Make / model** _____

Cold-holding limit for time/temperature control for safety (TCS) food: **41°F (5°C) or less**. Your target temperature: _____ °F

Day	AM		PM		Corrective action
	Temperature (°F)	Initials	Temperature (°F)	Initials	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
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14					
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27					
28					
29					
30					
31					

Source: FDA Food Code 2026, § 3-501.16(A)(2): time/temperature control for safety food shall be maintained at 5°C (41°F) or less, except during preparation, cooking, or cooling, or when time is used as the public health control. The Food Code is a model; follow the version adopted where you work. Free from crewchecklist.com