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Cold Holding Temperatures

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Record the temperature of food being stored in cold wells, chillers or other cold storage. Chilled food must be kept **below 5°C (41°F)** to stop bacteria growth.

Unit name: **Month:**   **Location:**

Day	1		2		3		4		5		6		7		8	
Time	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Gauge temp																
Product temp																
Actions / Notes																

Day	9		10		11		12		13		14		15		16	
Time	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Gauge temp																
Product temp																
Actions / Notes																

Day	17		18		19		20		21		22		23		24	
Time	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Gauge temp																
Product temp																
Actions / Notes																

Day	25		26		27		28		29		30		31			
Time	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM		
Gauge temp																
Product temp																
Actions / Notes																

Completed by: **Signature:**   **Date:**

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