



Cold Holding Temperatures



operandio.com

The #1 Operations Management Platform

The template provided here has been created as a general guide by Operandio and may need to be adapted to cover all regulatory requirements for your business.

We recommend consulting your local food safety authority for clarification and assistance with your specific record-keeping requirements.

Cold Holding Temperatures



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: