



Cold Holding Temperatures



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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: