



Storage 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.

Storage Temperatures



Check the temperature of your refrigerators, cool rooms, freezers, bain maries or hot boxes once a day. Record both the temperature and the time it was taken.

Month:

Shift:

Day	Unit:		Unit:		Unit:		Unit:		Unit:		Unit:		Actions / Notes
	Time:	Temp:	Time:	Temp:	Time:	Temp:	Time:	Temp:	Time:	Temp:	Time:	Temp:	
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Day	Unit:		Unit:		Unit:		Unit:		Unit:		Unit:		Actions / Notes
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Checked by:

Signature:

Date: