

Fridge / Freezer Temperature Log

audit-binder.com

HACCP Monitoring Record • Record temperatures at least twice daily (AM & PM)

HACCP Compliance Made Simple

Business Name: _____ Location / Unit: _____ Month / Year: _____

Acceptable Ranges: Fridge: 32-40°F (0-4°C) | Freezer: 0°F / -18°C or below |

Out of range = Corrective Action

#	Date	AM Temp	AM Time	AM Initials	PM Temp	PM Time	PM Initials	Generator	Comments
1									
2									
3									
4									
5									
6									
7									
8									
9									
10									
11									
12									
13									
14									
15									
16									
17									
18									
19									
20									
21									
22									

Corrective Actions Taken:

Reviewed By: _____ Date: _____

Cooking Temperature Log

Business Name: _____ Location: _____ Week / Date Range: _____

Minimum Internal Temps: Poultry 165°F (74°C) • Ground Meat 155°F (68°C) • Seafood/Pork/Eggs 145°F (63°C) • Reheated 165°F (74°C)

#	Date	Food Item	Target °F	Actual °F	Time	Initials	Generator	Pass / Corrective Action
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
16								
17								
18								
19								
20								
21								
22								

Corrective Actions Taken:

Reviewed By: _____ Date: _____

Receiving Temperature Log

Business Name: _____ **Location:** _____ **Month / Year:** _____

Reject If: Cold TCS foods above 41°F (5°C) | Frozen foods show signs of thawing | Hot TCS foods below 135°F (57°C)

#	Date	Item / Product	Supplier	Temp °F	Time	Initials	Generator	Accept / Reject / Action
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
16								
17								
18								
19								
20								
21								
22								

Corrective Actions Taken:

Reviewed By: _____ **Date:** _____