

Fridge and freezer temperature log

Business: _____

Month: _____

Year: _____

Chilled food: FSA guidance says keep it at 8°C or below (England, Wales, NI); set fridges at 5°C or below.

Freezers: use the target in your food-safety system (commonly -18°C or colder).

Out of range? Re-check, move food if needed, and write what you did under "Action taken".

Day	Fridge 1: _____		Fridge 2: _____		Freezer: _____		Checked by	Action taken (if any)
	AM °C	PM °C	AM °C	PM °C	AM °C	PM °C		
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