

**Fridge and freezer temperature log sheet**

**I'm not robot!**



When working in a commercial kitchen, you're required by law to follow a number of food safety procedures. One that's particularly important is keeping the temperatures of your fridges and freezers. Doing so can help you minimize bacterial growth and keep the food that you serve to customers safe. As controlling your fridge and freezer temperatures is such a critical step, it's important to carry out regular checks and keep clear records. Many places fail to follow this process, which means they could be at risk of running their fridges and freezers at unsafe and illegal temperatures. Using a temperature log is a simple and effective way to track the temperatures of your fridges and freezers, which demonstrates to enforcing authorities that you're following legal requirements. This article will explain how to use one and offers free downloadable templates, for both fridges and freezers, that you can use in your premises. Why Do I Need to Keep Temperature Logs? Keeping a temperature log sheet is crucial for ensuring that your commercial fridges and freezers consistently run at safe temperatures. It's an essential part of your HACCP process, which helps you to demonstrate due diligence to your local authority and protect your customers from harmful food. Regularly monitoring chilled or frozen food is a vital step in your food management system, which is often referred to as HACCP (Hazard Analysis and Critical Control Points). It enables you to check that temperatures are safe and, if not, to take corrective action. This would involve changing the temperature to what it should be and potentially discarding any unsafe food. You may even identify that equipment needs repairing. Whatever the case, it's essential to write all of this information down. Following this crucial part of your HACCP process enables you to prove due diligence, which is your best defence in the case of a legal dispute. Due diligence refers to proving that you took all reasonable steps to prevent safety issues. This is why keeping records is so important: when an EHO inspects your premises, they can check your temperature log sheets to see that you're doing everything to comply with safe temperatures. Click here to jump to our free fridge & freezer temperature record sheet templates. Safe Fridge Temperatures The law requires food businesses to keep chilled food at 8 °C or below. As best practice, we recommend you keep it at 5 °C or lower, so your food is well within the 8 °C or lower threshold. It also ensures that every part of the fridge remains at an acceptable temperature. Safe Freezer Temperatures While food safety law doesn't specifically state the required temperature of freezers, industry best practice is -18 °C or lower. It's vital to keep your freezer at a cold temperature, as it stops bacteria from growing. If your equipment runs at unsafe temperatures, harmful bacteria can quickly grow in food. This poses a serious risk to consumers' wellbeing. Failure to check and maintain your fridge and freezer temperatures can therefore easily lead to negative consequences. It only takes a few bad experiences to significantly affect your customer base and land your business in legal issues. How Often Should Fridge and Freezer Temperatures Be Taken? The Food Standards Agency recommends that you check and record your fridge and freezer temperatures at least once per day. Depending on the level of risk, you may want to check more frequently. For example, if your food business is open for long hours and people regularly use the fridge. In these cases, it would be useful to carry out three checks: Once when staff arrive. Once in the afternoon. A final check in the evening. In our temperature record sheet templates, we've included three sections for logging temperatures. You'll write the time of the check and what temperature the fridge or freezer is in each box. It's up to you whether you want to use one or all three. You may even decide that the number of checks you carry out depends on the day. At the very least, however, you should always aim to check them once a day. How Should I Fill in a Temperature Log Sheet? Once you've downloaded our temperature log sheet template, you can easily implement it into your routine checks. You can print and fill it in manually if you wish, but it's also editable online if you want to use a tablet or laptop while carrying out inspections. Following its structure ensures that you properly carry out the checks and keep a record of doing so. It also enables you to note any potential actions necessary and the people responsible for these checks. All of this information is important for due diligence. Here's a quick overview of how to complete each section: Location: specify the area that you keep your fridge or freezer in. Cabinet number: if you have more than one fridge or freezer, note which one you're checking. Time and temperature: fill these in during your checks. You should use a probe and/or the internal temperature gauge to check the temperatures. Remember that the fridge should be 5 °C or lower and the freezer should be -18 °C or lower. It's recommended that you alternate between a probe and the gauge and occasionally use both, to account for cases where one may be faulty. Action: make a note of any corrective actions you need to take if the temperatures are not right. For example, changing the temperature manually, discarding food, arranging for repairs, etc. Initials: make it clear who carried out the check. This person should have the necessary training to take readings and know who to report to if there's an issue. Supervisor: note who the supervisor in charge is. This is important for ensuring accountability, as they're responsible for signing off the temperature log sheet at the end of the day. With a proper recording process, your business will be capable of creating suitable temperature logs that demonstrate compliance. Most importantly, this diligence will keep your fridges and freezers running at the correct temperatures, meaning you'll provide customers with food that is safe to eat. Fridge and Freezer Temperature Log Sheets You can download our free fridge and freezer temperature log sheets below. Use these in your food establishment to track the temperature of your fridges and freezers at least once a day. If you prefer to keep your records online, you can simply download the templates onto your chosen device and fill them in there. Download Free Fridge and Freezer Temperature Record Sheet Templates What to Read Next: (Image credit: Getty Images) Knowing the right temperature for your freezer can save you from freeze-thawed food and prevent your freezer walls from forming ice. But what temperature should a freezer be, and how do you tell what the internal temperature is? Whether it's a chest or freestanding model, the best freezer (opens in new tab) will need to run at the right temperature to keep your frozen items safe. Doing this right can prevent freeze-thaw and keep that steak you've been saving for a special occasion in top condition. We've already covered what temperature a refrigerator should be (opens in new tab), so if you've got a french-door refrigerator (opens in new tab) or one of the best side-by-side refrigerators (opens in new tab), you can keep both your freezer and fridge sections running smoothly with our guidance. Your freezer should be running at 0°F, which is a nice and easy temperature to remember. At this temperature, the freezer will be able to hold off most bacteria from your frozen food. The packaging of most freezer food will advise you to freeze at 0°F, but be sure to check for more specific guidance when freezing your groceries.Any warmer than 0°F is less than ideal and can accelerate bacteria growth, but if it's below zero, your food will still be in safe hands. Sure, you may have to leave your turkey to thaw for even longer, but it will have been stored safely. Think of it this way: if your ice cream is ready to scoop from the second you take it out of the freezer, it's not cold enough! Some refrigerators include a temperature gauge that makes it easy to keep updated on how well it is freezing your foods. You can also monitor the internal temperature of your freezer by using an appliance thermometer. They are very affordable on Amazon.com (opens in new tab). A final option is to place a thermometer between bags of frozen fruits or veggies and leave it overnight to get an accurate reading. Check the temperature regularly. According to the FDA (opens in new tab), it should be at least once a week. While a too-cold freezer will raise your electricity bill, it won't negatively affect the quality of your food if the temperature stays consistent. (Image credit: GETTY)How long will a freezer stay cold without power?As soon as you realise your freezer is without power, you should try as hard as possible to not open the freezer door. This will release the residual cool from the inside of your freezer. If your freezer is full, this will help to maintain the internal temperature. Once the power is on once more you can check your freezer thermometer to see how much the temperature has been raised. Smell and appearance aside, the FDA recommends that 'if the food still contains ice crystals or is 40 °F or below, it is safe to refreeze or cook.' Don't risk it with food that has potentially been compromised. No meal is worth risking food poisoning for! If there's anything in your freezer you really don't want to risk spoiling, revise your dinner plans. You could end up with a last-minute steak dinner, washed down with a tub of your favorite ice cream, just to be on the safe side. Does a full freezer stay colder? The short answer is yes. In the same way that putting an ice pack inside your lunchbox will keep your sandwich cool, keeping frozen items in your freezer will act as insulation. Solid items that take a long time to thaw, like large cuts of meat and frozen vegetables, work as excellent insulation. Even something as simple as opening your freezer to add your groceries can change the temperature dramatically if it's on the empty side. Regular temperature fluctuations can cause freeze-thaw, which while not necessarily unsafe, is best avoided to keep your food in top condition. Long story short, a full freezer is a healthy freezer.Some of the more modern freezers come with app compatibility, which allows you to pair with your freezer and boost its freezing right before you add your groceries. This minimizes the opportunity for temperature fluctuations.Why does a freezer stop working? There are lots of reasons why a freezer may stop working. For one, it could just be down to old age. The average life expectancy of a freezer is around ten years, so it may just be that it's had its day. In that case, you can either take a look at your warranty and see if it is possible to replace it. If not though, here are some of the best freezer deals you can buy right now... Want to learn more? How do freezers work, and do they kill bacteria? (opens in new tab) | Which is best for food storage? Upright Freezers vs. Chest Freezers (opens in new tab)

It would be best if you drafted this log to make sure that you record the temperature in the freezer and refrigerator compartments of your vaccine storage unit each day. Moreover, you can document improper events, like exposure to the temperature, outside the room temperature, and recommended ranges when you discover a problem. 2019/3/27 · In our temperature record sheet templates, we've included three sections for logging temperatures. You'll write the time of the check and what temperature the fridge or freezer is in each box. It's up to you whether you want to use one or all three. You may even decide that the number of checks you carry out depends on the day. It would be best if you drafted this log to make sure that you record the temperature in the freezer and refrigerator compartments of your vaccine storage unit each day. Moreover, you can document improper events, like exposure to the temperature, outside the room temperature, and recommended ranges when you discover a problem. Follow the step-by-step instructions below to design your fridge freezer temperature log: Select the document you want to sign and click Upload. Choose My Signature. Decide on what kind of signature to create. There are three variants; a typed, drawn or uploaded signature. Create your signature and click Ok. Press Done. 2021/11/26 · Temperature Monitoring Log. This temperature monitoring log template is a tool used to maintain refrigerators and freezers in the facility. ... 2019/3/27 · In our temperature record sheet templates, we've included three sections for logging temperatures. You'll write the time of the check and what temperature the fridge or freezer is in each box. It's up to you whether you want to use one or all three. You may even decide that the number of checks you carry out depends on the day. Follow the step-by-step instructions below to design your fridge freezer temperature log: Select the document you want to sign and click Upload. Choose My Signature. Decide on what kind of signature to create. There are three variants; a typed, drawn or uploaded signature. Create your signature and click Ok. Press Done. 2021/11/26 · Temperature Monitoring Log. This temperature monitoring log template is a tool used to maintain refrigerators and freezers in the facility. Designated staff can use this to record daily freezer/refrigerator temperature logs and complete it by affixing signatures. Maximize using this template with a bluetooth thermometer and customize this ... 2021/11/26 · Temperature Monitoring Log. This temperature monitoring log template is a tool used to maintain refrigerators and freezers in the facility. Designated staff can use this to record daily freezer/refrigerator temperature logs and complete it by affixing signatures. Maximize using this template with a bluetooth thermometer and customize this ... Follow the step-by-step instructions below to design your fridge freezer temperature log: Select the document you want to sign and click Upload. Choose My Signature. Decide on what kind of signature to create. There are three variants; a typed, drawn or uploaded signature. Create your signature and click Ok. Press Done. 2019/3/27 · In our temperature record sheet templates, we've included three sections for logging temperatures. You'll write the time of the check and what temperature the fridge or freezer is in each box. It's up to you whether you want to use one or all three. You may even decide that the number of checks you carry out depends on the day. It would be best if you drafted this log to make sure that you record the temperature in the freezer and refrigerator compartments of your vaccine storage unit each day. Moreover, you can document improper events, like exposure to the temperature, outside the room temperature, and recommended ranges when you discover a problem.

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