[Company name]

How to use this document: delete this paragraph before saving, sharing, or circulating it. Every part shown in blue is yours to replace: type your own details over each blue [field] until no blue remains. Then select all (Ctrl+A) and set the font colour to the same dark colour throughout. What is left is your finished document.

Restaurant food safety temperature log

Daily temperature checks for fridges, freezers and hot holding - the log your inspector asks for first.

Week starting: _____

Checked by: _____

Temperature checks

Date	Time	Unit	Reading	Safe range	Initials
[Date]	[Time]	Walk-in fridge	[e.g. 3°C]	0–5°C	
[Date]	[Time]	Freezer	[e.g. -19°C]	-18°C or below	
[Date]	[Time]	Hot hold / pass	[e.g. 68°C]	63°C or above	
[Date]	[Time]	Display fridge	[e.g. 4°C]	0–5°C	

Notes: If a reading is outside the safe range, record what you did (e.g. stock moved, engineer called) in the Notes column of a new row.

Sign-off

Name: _____ **Signature:** _____ **Date:** _____