Ashford Business Services Ltd

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
9 November 2026	10:30 am	Walk-in fridge	3°c	0–5°C	
9 November 2026	10:30 am	Freezer	-19°c	-18°C or below	
9 November 2026	10:30 am	Hot hold / pass	68°c	63°C or above	
9 November 2026	10:30 am	Display fridge	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:** _____