



Temperature should be taken for each refrigerator prior to start of operation and throughout the day. **Best Practice:** Check food temperature every 2 hours to allow time for corrective action (ways to quickly bring the temp down). TAKE INTERNAL TEMPERATURES OF FOOD WITH A PROBE THERMOMETER.

Name/location of refrigerator: \_\_\_\_\_

Maintain food temperature at 41°F or below.
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DATE	TIME	FOOD	TEMP (°F)	Corrective Action	INITIALS

Notes: \_\_\_\_\_

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