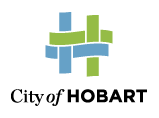
**Fridge/ Freezer Temperature Record Sheet**



|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Date** | **Time** | **Initials** | **Temperature ˚C & Unit Number** | | | | | | **Action required** | **Action completed**  **Y/N** | **Supervisor** |
| **1** | **2** | **3** | **4** | **5** | **6** |
| Monday  / / |  |  |  |  |  |  |  |  |  |  |  |
| Tuesday  / / |  |  |  |  |  |  |  |  |  |  |  |
| Wednesday  / / |  |  |  |  |  |  |  |  |  |  |  |
| Thursday  / / |  |  |  |  |  |  |  |  |  |  |  |
| Friday  / / |  |  |  |  |  |  |  |  |  |  |  |
| Saturday  / / |  |  |  |  |  |  |  |  |  |  |  |
| Sunday  / / |  |  |  |  |  |  |  |  |  |  |  |

Foods kept in a refrigerator needs to be kept at 5°C or less. Foods kept in the freezer are required to be kept at 18°C or lower.