SC2 – Fridge/Cold Room/Display Chill Temperature Records

Month:..... Year:.....

TEMPERATURE OF FRIDGE/COLD ROOM/DISPLAY CHILL* (insert name or number of units in shaded boxes)														
UNIT													**COMMENTS/ACTION**	**SIGNED**
DATE	**AM**	****PM**	**AM**	****PM**	**AM**	****PM**	**AM**	****PM**	**AM**	****PM**	**AM**	****PM**		
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NOTE: Temperature of food must not exceed 8°C. *Some businesses may wish to record freezer temperatures. **It is recommended that fridge temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.

Manager/Supervisor check on	/ /	/ /	/ /	/ /	/ /
Initials					

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