



## SC2 – Fridge/Cold Room/Display Chill Temperature Records

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

TEMPERATURE OF FRIDGE/COLD ROOM/DISPLAY CHILL *														COMMENTS/ACTION	SIGNED
(insert name or number of units in shaded boxes)															
UNIT															
DATE	AM	**PM	AM	**PM	AM	**PM	AM	**PM	AM	**PM	AM	**PM	AM	**PM	
1 <sup>st</sup>															
2 <sup>nd</sup>															
3 <sup>rd</sup>															
4 <sup>th</sup>															
5 <sup>th</sup>															
6 <sup>th</sup>															
7 <sup>th</sup>															
8 <sup>th</sup>															
9 <sup>th</sup>															
10 <sup>th</sup>															
11 <sup>th</sup>															
12 <sup>th</sup>															
13 <sup>th</sup>															
14 <sup>th</sup>															
15 <sup>th</sup>															
16 <sup>th</sup>															
17 <sup>th</sup>															
18 <sup>th</sup>															
19 <sup>th</sup>															
20 <sup>th</sup>															
21 <sup>st</sup>															
22 <sup>nd</sup>															
23 <sup>rd</sup>															
24 <sup>th</sup>															
25 <sup>th</sup>															
26 <sup>th</sup>															
27 <sup>th</sup>															
28 <sup>th</sup>															
29 <sup>th</sup>															
30 <sup>th</sup>															
31 <sup>st</sup>															

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					