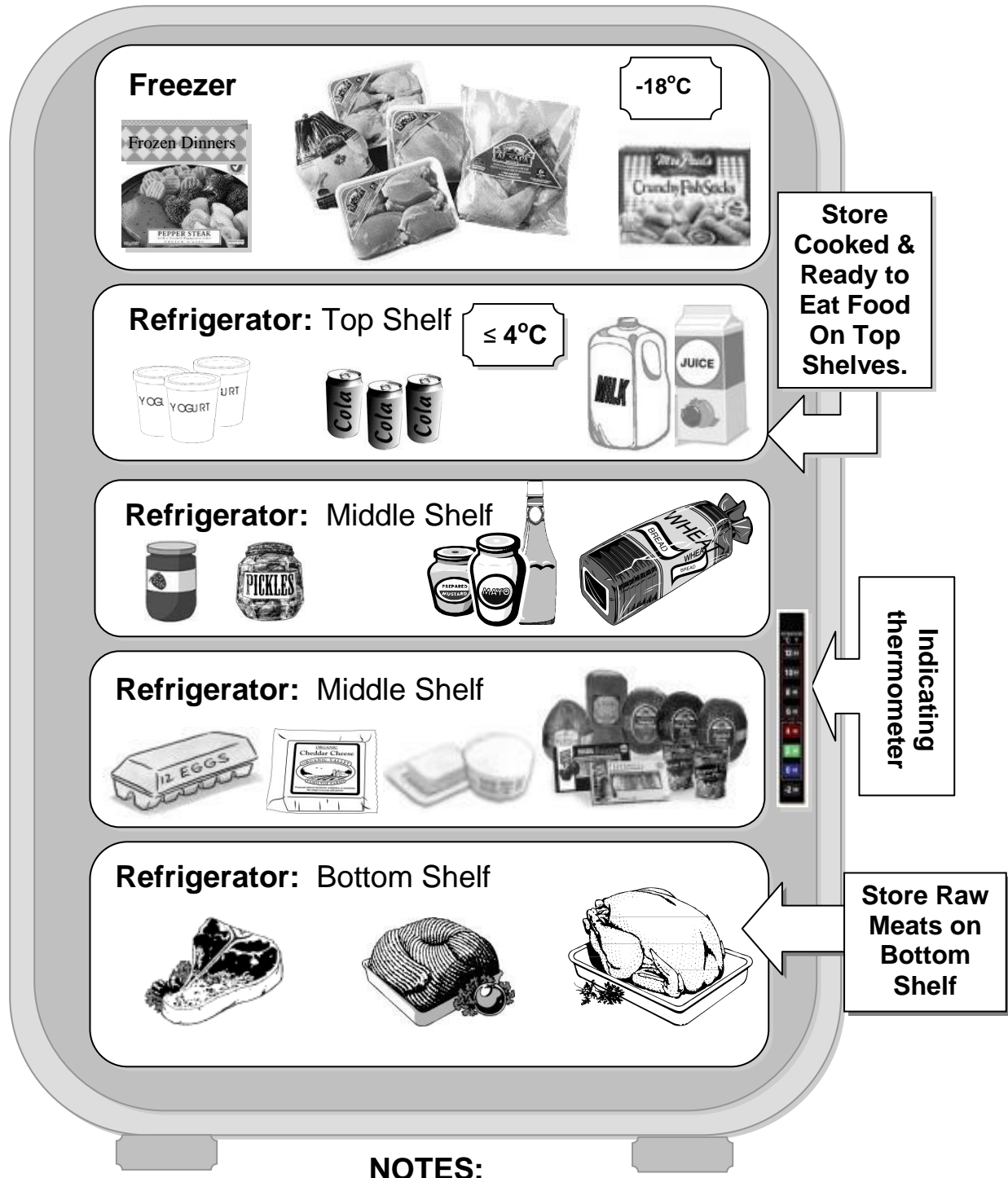


Where to Store Food in the Refrigerator



- An accurate indicating thermometer must be located in each refrigerator and freezer.
- Don't overload the units.

03/2011

Refrigerator Temperature Log Sheet

Proper refrigeration is a key component of food safety. Ensuring that your refrigerator is in good working order will help discourage the growth of foodborne bacteria. Monitoring your refrigerator's temperature is an important part of good maintenance.

Tips:

- Place thermometer on the middle shelf of the refrigerator. Do NOT place in the door.
- Adjust the refrigerator's temperature controls to a position that is cold enough to maintain an internal food temperature of 4°C (40°F) or colder.
- Monitor the temperature daily. Temperature should be between 0°C and 4°C.

Instructions for Log Sheet Use: **POST ON REFRIGERATOR**

1. Record the date, time and temperature each day. Describe any corrective action taken.
2. Keep this log sheet for the duration of the school year.

Month: _____

Date	Time	Temperature (°C)	Corrective Action Taken (if yes, explain)	Initials