

# Cooler/Freezer Recording Procedures

## Instructions

- Daily visual checks need to take place twice daily (when the first Food Service Staff arrives in the morning and when the last Food Service Staff leaves for the day) and recorded on the Cooler/Freezer temperature log.
- Paper records will be kept and retained.

## Cooler Temperatures

- Acceptable Range: 33°F to 41°F
- Unacceptable Range: OVER 41°F

## Freezer Temperatures

- Optimal Range: 10°F to -10°F
- Unacceptable Range: OVER 10°F

Date Implemented \_\_\_\_\_ By \_\_\_\_\_

Date Reviewed \_\_\_\_\_ By \_\_\_\_\_

Date Revised \_\_\_\_\_ By \_\_\_\_\_