# Fridge and freezer temperature log

Business _____ Month _____ Year _____

Fridges, cold rooms and chilled displays: 8 °C or colder by law in England, Wales and Northern Ireland; aim for 5 °C or below. Freezers: -18 °C or colder.
Check each unit at opening and at closing. If a reading is too high, write what you did (moved food, adjusted the thermostat, called an engineer) and check again.

| | Unit 1: _____ max ____ °C | | Unit 2: _____ max ____ °C | | Unit 3: _____ max ____ °C | | Unit 4: _____ max ____ °C | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| **Day** | **Open** | **Close** | **Open** | **Close** | **Open** | **Close** | **Open** | **Close** | **Initials** | **Action if out of range** |
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Free template from everlongapps.com/cheflog. Limits are a starting point: check them against your own food safety plan.
Cheflog keeps these records on a tablet, with reminders, signed entries and a PDF for the inspector.