

# COLD HOLDING TEMPERATURE

**Cold Holding Temperature Log Instructions:** This log will be maintained for each refrigerator unit in the facility. A designated food service employee will record the time, temperature and their initials. The food service supervisor for each facility will verify that food service employees have taken the required temperatures by visually monitoring food service employees and reviewing, initialing, and dating a sample of logs each month. Maintain this log for a minimum of three years and until given permission to discard it. If corrective action is required on any day, circle the date in the first column and explain the action taken on the back of the chart or on an attached sheet of paper. Cold Holding temperature should be between 41°F or below.

Month/Year: \_\_\_\_\_

Establishment Name: \_\_\_\_\_

Date	Refrigerator Unit Description (example: walk in cooler, reach in, undercounter ref, etc.)	Time	Type of Food	Temperature	Food Service Employee Initials

Verified by (PIC or manager on duty initials): \_\_\_\_\_

Date: \_\_\_\_\_

Corrective Actions:

Date	Refrigerator Unit Description (example: walk in cooler, reach in, undercounter ref, etc.)	Time	Type of Food	Temperature	Food Service Employee Initials

Verified by (PIC or manager on duty initials): \_\_\_\_\_ Date: \_\_\_\_\_

Corrective Actions: