Cold Storage Chart

Date	Storage Unit	Food Item	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	*Corrective Actions	Initials

Weekly Manager Review
Date
Initials

*Potentially hazardous foods must be stored at 41ºF or below. For short-term cold storage, check temps every 2 hours, or Check every 4 hours (Discard if above 45ºF). For long term cold storage, temps must be checked and documented at least daily. It is recommended that temps be checked at each shift change. All frozen foods must be frozen solid at 0ºF or below. (Do not refreeze. Cook and properly cool or hold at 41ºF or below.)