

Long-term Cold Storage Units (walk-in coolers, walk-in freezers, etc.)

*Potentially hazardous foods must be stored at **41°F or below**. (If 42-45°F, label and use within 3 days; Discard if 45°F or above.) All frozen foods must be frozen solid at **0°F or below**. (Do not refreeze. Cook and properly cool or hold at 41°F or below.) **Temps must be checked and documented at least daily**. It is recommended that temps be checked at each shift change.

Date	Unit	Time/Temp 1	Time/Temp 2	Time/Temp 3	Corrective Actions	Initials
	1					
	2					
	3					
	1					
	2					
	3					
	1					
	2					
	3					
	1					
	2					
	3					
	1					
	2					
	3					
	1					
	2					
	3					
	1					
	2					
	3					

Unit 1	
Unit 2	
Unit 3	

Weekly Calibration	Date	Initials
Thermometer 1		
Thermometer 2		

Weekly Manager Review
Date
Initials