

Short-term Cold Storage Units (prep tables, frequently used reach-in units, etc.)

*Potentially hazardous foods must be stored at 41°F or below. Check every 2 hours OR Check every 4 hours (Discard if above 45° F).

| Date | Unit | Food Item | 8:00 | 10:00 | 12:00 | 2:00 | 4:00 | 6:00 | 8:00 | 10:00 | *Corrective Actions | Initials |
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| Unit 1 | |
| Unit 2 | |
| Unit 3 | |

Weekly Manager Review

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| Date | |
| Initials | |