SC2 – Fridge/Cold Room/Display Chill Temperature Records

Month: October Year: 2026

TEMPERATURE OF FRIDGE/COLD ROOM/DISPLAY CHILL* (insert name or number of units in shaded boxes)														
UNIT													COMMENTS/ACTION	SIGNED
DATE	AM	** PM	AM	** PM	AM	** PM	AM	** PM	AM	** PM	AM	** PM		
1st	2	4	5	4	3	3	-19	-17						FR
2nd	5	5	4	2	4	3	-18	-17						FR
3rd	4	5	2	5	4	2	-18	-18						FR
4th	5	5	4	5	4	3	-18	-18						FR
5th	5	3	3	3	2	5	-19	-18						FR
6th	4	4	5	4	2	3	-19	-19						FR
7th	5	4	2	5	3	4	-18	-19						FR
8th	3	3	3	4	3	4	-18	-19						FR
9th	5	4	3	4	5	4	-18	-17						FR
10th	5	4	3	3	4	3	-19	-18						FR
11th	5	2	5	3	2	2	-17	-19						FR
12th	5	3	2	4	4	2	-19	-17						FR
13th	5	5	5	3	5	2	-17	-19						FR
14th	2	4	2	3	4	4	-19	-19						FR
15th	5	2	2	3	3	2	-17	-17						FR
16th	4	2	5	5	2	4	-17	-17						FR
17th	3	2	2	5	2	4	-18	-17						FR
18th	3	2	2	4	2	5	-17	-19						FR
19th	5	5	5	3	5	2	-17	-17						FR
20th	5	5	3	4	2	3	-18	-18						FR
21st	4	2	3	3	4	5	-18	-17						FR
22nd	4	4	5	2	5	3	-19	-18						FR
23rd	5	3	5	2	3	4	-19	-18						FR
24th	4	5	4	2	5	3	-18	-18						FR
25th														
26th														
27th														
28th														
29th														
30th														
31st														

NOTE: Temperature of food must not exceed 8˚C. *Some businesses may wish to record freezer temperatures. **It is recommended that fridge temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.