

Cold Food Temperature Log Form

This **cold food temperature log form** sample is designed to help ensure safe storage by accurately recording the temperatures of refrigerated items. Maintaining correct cold food temperatures is crucial for preventing bacterial growth and ensuring food safety. Use this form to consistently monitor and document temperature readings in your storage areas.

Date	Time	Food Item	Location / Storage Unit	Temperature (°F/°C)	Initials	Corrective Action (if necessary)
2024-06-01	9:00 AM	Milk	Walk-in Fridge #1	36°F	AB	-
2024-06-01	9:00 AM	Chicken Salad	Refrigerator #2	38°F	AB	-
2024-06-01	3:00 PM	Eggs	Walk-in Fridge #1	40°F	CD	Adjusted thermostat
2024-06-01	3:00 PM	Vegetables	Refrigerator #2	37°F	CD	-

Recommended safe cold storage temperature: 41°F (5°C) or below.