

## Cooler Temperature Log

Month		Year		Unit
Day	Refrigerator Temperature	Initials	Time	Comments
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### Temperature

Refrigerated food is to be stored at 33° F to 40° F. Fresh meat, fish and poultry products keep best at 28° F to 32° F. Thermometer should be placed for easy reading and should be secured. Never leave door open longer than necessary.

### Storage

Store cooked food about raw food, especially raw meat to avoid cross-contamination. Rotate foods on a regular basis. Sanitize on a regular basis.

### Maintenance

Use comment section to show when you rotated, defrosted etc., or show any corrective action.