Cooler Temperature Log

Month		Υe	ear Unit	
D	Definerator Temperature	ماملة:سام	Т:	0
1	Refrigerator Temperature	Initials	Time	Comments
·				
2		3		
3	**************************************		***************************************	
4		.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
5			****	
6				
7		- :		
8			·	
9				
10				
11	AMERICAN CONTRACTOR CO			
12				
13		NATIONAL CONTRACTOR OF STREET	CHRONOMETROSSICONOMINAS DE LA COMPANSIONA DEL COMPANSIONA DE LA CO	
14				
15			**************************************	
16				
17			***************************************	
18		***************************************		
19		maameestaa oo dhaalaa ahaa ahaa ahaa ahaa ahaa ahaa a	·····	
20				
21				
22		***************************************		
23				
24		*******************		
25				
26				
27				
28				
29				
30				
31				

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.