## SC2 - Fridge/Cold Room/Display Chill Temperature Records

Month: . Year:

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

NOTE: Temperature of food must not exceed $8^{\circ} \mathrm{C}$. ${ }^{* S o m e}$ 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.

| Manager/Supervisor check on | $/ /$ | $/ / /$ | $/ / /$ | $/ / /$ | $/ /$ |
| ---: | ---: | ---: | ---: | ---: | :--- |
| Initials |  |  |  |  |  |

