



SC2  
refrigeration  
records

# SC2 refrigeration records



Food  
Standards  
Agency  
[food.gov.uk](http://food.gov.uk)

This record book should be used for recording temperatures of fridges, etc. It is recommended that the temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently and may also wish to record freezer temperatures.

Measure the temperature of the food by:

- taking the temperature of a 'dummy' food (e.g. pre-packed jelly or water).
- measuring core or surface temperatures of food in fridge. When taking a core temperature, wash and disinfect the probe before and after use.

Measure the air temperature by:

- placing a thermometer probe inside the unit
- looking at the temperature of the display gauge.

Refer to advice on using a probe thermometer in Section 4 pg 22 of the Safe Catering Guide.

## EXAMPLE:

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

Month: June Year: 2007

Temperature Of Fridge/Cold Room/Display Chill*															
(Insert Name Or Number Of Units In Shaded Boxes Below)															
Unit													Comments/Action	Sign	
Date	AM	†PM	AM	†PM	AM	†PM	AM	†PM	AM	†PM	AM	†PM			
1 <sup>st</sup>	3°C	10°C 7°C											Gauge adjusted (Re-checked 1 hr later)	A Jones	
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Manager/Supervisor check on	/ /	/ /	/ /	/ /	/ /
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# SC2 - Fridge/Cold Room/Display Chill Temperature Records



Month: ..... Year: .....

Temperature Of Fridge/Cold Room/Display Chill*														Comments/Action	Sign
(Insert Name Or Number Of Units In Shaded Boxes Below)															
Unit															
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