RESTAURANT NAME	RESTAURANT ADDRESS

Chilled storage checks

Instructions and monthly log for up to three units.

Set up the units

- Identify each fridge and the food stored in it.
- Enter the equipment setpoint, internal alert threshold and planned check times under the site procedure. The equipment alert threshold and the food acceptance criterion serve different purposes.
- If several kinds of food share one unit, set the operating conditions and organise the storage around the criteria for the foods in that unit.

Take and record readings

- Use the measurement point and frequency set by the site. Enter the unit of measurement and name the A and B check times. Use a further sheet for additional checks.
- Cross out dates or slots that do not apply. Record food measurements separately with the method used.

Respond to an exception

- Verify the reading, inform the person in charge and assess affected food under the food safety procedure before use. Record the decision and refer to log 10 when follow-up is needed.

FR | Distinguer la consigne de l’enceinte du critère applicable à la denrée. Renseigner les seuils et horaires du site.

RESTAURANT NAME	RESTAURANT ADDRESS

Monthly log - chilled storage

Define check times A and B and use the same temperature unit throughout.

Month / year _____

Check times A / B _____

Temperature unit (°C / °F) _____

Unit	ID / area	Setpoint	Alert threshold
Fridge 1			
Fridge 2			
Fridge 3			

Day	1 A	1 B	2 A	2 B	3 A	3 B	Exception / action or log 10 ref.	Initials
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
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