Cooler Temperature Log

Unit / location: _____ Month: _____ Target: cold-held TCS food at 41°F (5°C) or below - FDA Food Code 2022, 3-501.16(A)(2).

Date	AM time	AM °F	PM time	PM °F	OK? Y/N	Corrective action (if above 41°F)	Initials

If above 41°F: check product temperatures with a calibrated probe thermometer, move food to a working unit, call for service, and record what you did. Check frequency is your choice (e.g., twice per shift). FDA Food Code 2022 is a model code; follow your local health department, whose rules take priority. Free from Kitchen Log Kit - kitchenlogkit.netlify.app