[Company name]

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Restaurant food safety temperature log

Daily temperature checks for fridges, freezers and hot holding - the log your inspector asks for first.

Week starting	[Date]
Checked by	[Name]

Temperature checks

Date	Time	Unit	Reading	Safe range	Initials
[Date]	[Time]	Walk-in fridge	[e.g. 3°C]	0–5°C	
[Date]	[Time]	Freezer	[e.g. -19°C]	-18°C or below	
[Date]	[Time]	Hot hold / pass	[e.g. 68°C]	63°C or above	
[Date]	[Time]	Display fridge	[e.g. 4°C]	0–5°C	

Notes

If a reading is outside the safe range, record what you did (e.g. stock moved, engineer called) in the Notes column of a new row.

Sign-off

Name	Signature	Date