**Sample Cooler Temperature Log**

**Name of farm:**

**Cooler Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Thermometer number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Please see the food safety plan for overall temperature control procedures and thermometer calibration instructions.**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Date** | **Thermometercalibration date** | **Recorded temperature** | **Corrective actions if necessary:** | **Result of corrective actions and date accomplished** | **Initials** |
| **AM** | **PM** |
| *9-17-20* | *8-30-13* | *38°F* | *46°F* | *Double checked door was sealing properly and reminded workers to make sure door is completely sealed after leaving the cooler.* | *Rechecked cooler before going home and temp was back down to 40°F.* | *GLW* |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

**Reviewed by:** **Title:** **Date:**

 **Confidential Record**