

Hygivo

Fridge and freezer temperature log

Business: _____ Location: _____ Week commencing: _____

FSAI guidance: Chilled food 0–5 °C. Frozen -18 °C or colder.

Write the actual reading. If it is out of range, write what you did (moved food, called for repair, discarded) and check it again.

Date	Fridge / freezer	AM time	AM °C	AM initials	PM time	PM °C	PM initials	If out of range: what was done	Manager check

Free template from hygivo.com. The FSAI figures are guidance: use the limits and actions in your own food safety management system (HACCP plan). Hygivo is not affiliated with or endorsed by the FSAI.