



northern health
the northern way of caring

Cooler and Hot-Holding Temperatures Recording Sheet

Facility:

Month:

Year:

Unit name										
Date									Initial	Corrective Action
1										
2										
3										
4										
5										
6										
7										
8										
9										
10										
11										
12										
13										
14										
15										
16										
17										
18										
19										
20										
21										
22										
23										
24										
25										
26										
27										
28										
29										
30										
31										

Required temperatures: Coolers must be 4C (40F) or less Hot holding must be 60C (140F) or greater
All coolers and hot holding equipment must be equipped with an accurate thermometer
Check and record temperatures at least once a day and inform manager if temperatures are not within required ranges
Internal food temperatures must be checked with a cleaned and sanitized probe thermometer



northern health
the northern way of caring

Cooler and Hot-Holding Temperatures Recording Sheet

Facility:

Month:

Year:

Unit name										
Date									Initial	Corrective Action
1										
2										
3										
4										
5										
6										
7										
8										
9										
10										
11										
12										
13										
14										
15										
16										
17										
18										
19										
20										
21										
22										
23										
24										
25										
26										
27										
28										
29										
30										
31										

Required temperatures: Coolers must be 4C (40F) or less Hot holding must be 60C (140F) or greater
All coolers and hot holding equipment must be equipped with an accurate thermometer
Check and record temperatures at least once a day and inform manager if temperatures are not within required ranges
Internal food temperatures must be checked with a cleaned and sanitized probe thermometer