



Temperature log

Equipment / food: _____ Location: _____

Contents / batch: _____ Date / period: _____

Target / limit: _____ Check frequency: _____

Record actual readings. Specify whether you checked air, food core or another point. Report a failed limit and record the action and recheck.

Date / time	Reading °C	Point / check type	Action and recheck (time / °C)	Initials

Typical targets: fridge 5°C or below; freezer -18°C or below; hot-held food 63°C or above. Cooking: 75°C for 30 seconds or safe equivalent. Reheating in Scotland: normally at least 82°C.

Reviewed by: _____ Date: _____ Signature: _____