

Fridge & freezer temperature log

Download a free fridge and freezer temperature log template as a printable PDF or editable Excel sheet. Two checks a day, named units, corrective action column included.

VENUE / SITE

WEEK COMMENCING

MANAGER ON DUTY

Unit name e.g. Walk-in chill, Prep fridge 2	Type Chill / Freezer	Target 0–5°C / –18°C or below	AM temp °C	AM initials	PM temp °C	PM initials	In range? Y / N	Corrective action taken What you did, and who you told

Record a reading even when the unit is empty – a gap in the log looks like a missed check.

Any reading outside target needs an entry in the corrective action column, not just a circle around the number.

Keep completed sheets for the retention period your own food safety management system specifies.