

Cooler temperature log

One unit per sheet. Record actual readings—not thermostat settings.

Facility: _____ Date: _____

Unit ID / location: _____ Thermometer ID: _____

Monitoring schedule / action limits (per your plan): _____

Food temperature and unit air temperature are separate measurements.

Time	Food / container and location checked	Measured food °F	Unit air °F NOT food	Air device / sensor location	Initials	Action note reference #

Corrective action & recheck

Note #, action/time, person in charge notified, recheck time + °F (identify food or air).

Reviewed by: _____ Date/time: _____ Follow-up ref: _____

General cold holding: TCS food at 41°F (5°C) or below, subject to specific exceptions. Follow your approved plan and local requirements for monitoring frequency and response; use extra sheets as needed.

Escalate unexplained excursions to the person in charge promptly. Consult the local health department as needed. A normal recheck does not establish prior food safety. Repair service does not decide food safety.

Educational aid; not an official form, cooling log or compliance guarantee.

Sources reviewed October 5, 2026 • FDA / NC Food Code §3-501.16 (exceptions apply)

<https://www.fda.gov/files/2024-12-20-fodecode2022-print-0743.pdf>

<https://ehs.dph.ncdhhs.gov/faf/docs/coldhold/CHC-Changes.pdf>

Full instructions & NC code: commercialcoolerrepair.com/resources/cooler-temperature-log/