**Sample Cooler Temperature Log**

**Name of farm:**

**Cooler Number Thermometer number**

**Please see the food safety plan for overall temperature control procedures and thermometer calibration instructions.**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Date** | **Thermometer calibration date** | **Recorded temperature** | | **Corrective actions if necessary:** | **Result of corrective actions and date accomplished** | **Initials** |
| **AM** | **PM** |
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**Reviewed by:** **Title:** **Date:**

**Confidential Record**