Temperature Monitoring Chart

Date: _____

Cold Holding

Storage Unit	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Corrective Action	Initials

Manager Review	
Date	
Initials	

Guidelines:
Cold foods must be stored at 41ºF or below.
For short-term cold storage, check temperatures every 2 hours. If food is above 41ºF for 4 or more hours, it must be discarded.
For long-term cold storage, check and document temperatures at least daily. All frozen foods must be frozen solid at 0ºF or below.