**CCP2 – CHILLER/FREEZER TEMPERATURE RECORD LOG**

**FORM 12**

**Hotel:**

**Week commencing: Location:**

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| **Fridge/Freezer Reference** | **Monday** | | **Tuesday** | | **Wednesday** | | **Thursday** | | **Friday** | | **Saturday** | | **Sunday** | | **Comments and/or Corrective Action** |
|  | **am** | **pm** | **am** | **pm** | **am** | **pm** | **am** | **pm** | **am** | **pm** | **am** | **pm** | **am** | **pm** |  |
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| **Date coding**  **Check carried out** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Initials** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

**Critical Limits Corrective Action**

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| Chilled food | 5˚C or below (unless otherwise specified by local laws) |  | * Recheck temperature * Consider if food is safe to use * Dispose of unsafe food * Review staff training |
| Frozen food | -18˚C or below (unless otherwise specified by local laws) |  |
| Date coding | Food must not be beyond its "use by" or "best before" date |  |