

# Cold Storage Log CCP #2

**MONTH:** \_\_\_\_\_ **Temperatures must be recorded three times daily**  
**Cooler or Freezer (Circle ONE):** \_\_\_\_\_ Cooler Air Temperature: 34° to 39° F  
 \_\_\_\_\_ Freezer Air Temperature: -20° to 0° F

Date	OPENING			MID - DAY			CLOSING			Reason / Corrective Action	
	Time: _____			Time: _____			Time: _____			Manager or Chef must sign-off on corrective action	
	Temperature	Initial	Initial	Temperature	Initial	Initial	Temperature	Initial	Initial	Reason/Corrective Action	Initial
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Critical Limits: 1. Refrigerated items are stored in cooler at 34-39 degrees F. 2. Frozen products are stored in freezer at zero degrees F or lower. 3. Raw foods not to be stored above ready to eat. 4. Separate raw foods from cooked & ready to eat. 5. Refrigerated products held on shelves at least 6" off the floor. 6. Dry products stored on clean shelves in dry storage 6" off the floor.