HACCP Refrigeration Log

MULTNOMAH COUNTY Health Department

Hazard Analysis and Critical Control Points (HACCP) is a preventive approach to assuring food safety.

Refrigeration Unit	Date	Time	Temp	Corrective Action taken? (If yes = specify what action taken)	Initials	Verified by/date
EXAMPLE	July 18, 2012	8:00 AM	38 F	NO	MD	CS / July 18

Instructions: Employee will record the required information on this chart. If refrigeration temperature measures abouve 41°F implement the Corrective Actions - refer to the HACCP Plan Worksheet. Maintain this chart for 1 year.