***VESSEL SANITATION***

***LOG 3***

**REFRIGERATION/FREEZER TEMPERATURE MONITORING**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **VESSEL:**  **AREA:** ...................................................…….  **WEEK COMMENCING:** ......................... **UNDERTAKEN BY:** ……............................... | | | | | | | | | | | | | | | | |
| **UNIT** | **Unit No.** | **MON** | | **TUES** | | **WED** | | **THUR** | | **FRI** | | **SAT** | | **SUN** | | **CORRECTIVE ACTION WHEN TEMP EXCEED TOLERANCES** |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Time |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Temp (°C) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Checked by** ................................................................. **Date** ..................................................... | | | | | | | | | | | | | | | | |

# Temperature control standards: Below -18ºC/0°F Frozen

**+5°C/41°F or below**

**All potentially hazardous foods**