



SC2
refrigeration
records

SC2 refrigeration records



Food Safety
AUTHORITY OF IRELAND

This record book should be used for recording temperatures of fridges/freezers, etc. It is recommended that the temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently and may also wish to record freezer temperatures.

Measure the temperature of the food by:

- taking the temperature of a 'dummy' food (e.g. pre-packed jelly or water).
- measuring core or surface temperatures of food in fridge. When taking a core temperature, wash and disinfect the probe before and after use.

Measure the air temperature by:

- placing a thermometer probe inside the unit
- looking at the temperature of the display gauge.

Refer to advice on using a probe thermometer in Section 4 pg 25 of the Safe Catering Guide.

EXAMPLE:

SC2 - Fridge/Freezer/Chill Display Temperature Records

Month: June Year: 2008

Unit														Comments/Action	Sign
(Insert Name Or Number Of Units In Shaded Boxes Below)															
Unit	Cold room														
Date	AM	†PM	AM	†PM	AM	†PM	AM	†PM	AM	†PM	AM	†PM			
1 st	3°C	7°C 4°C												Gauge adjusted (Re-checked 1 hr later)	A Jones
2 nd															
3 rd															
4 th															
5 th															
6 th															
7 th															
8 th															
9 th															
10 th															
11 th															
12 th															

Chilled food: 0°C to 5°C; Frozen food: less than or equal to -18°C. †It is recommended that fridge/freezer temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.

Manager/Supervisor check on	8 / 06 / 08	/ /	/ /	/ /	/ /
Sign	EC				

SC2 - Fridge/Freezer/Chill Display Temperature Records



Month: Year:

Unit														Comments/Action	Sign
(Insert Name Or Number Of Units In Shaded Boxes Below)															
Unit															
Date	AM	†PM													
1 st															
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30 th															
31 st															

Chilled food: 0°C to 5°C; Frozen food: less than or equal to -18°C. †It is recommended that fridge temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.

Manager/Supervisor check on	/ /	/ /	/ /	/ /	/ /
Sign					