



Commercial Refrigeration Temperature and Inspection Log

Temperature recording under the site's approved food-safety program

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RESTAURANT / SITE NAME

UNIT / ASSET ID

UNIT TYPE / LOCATION

APPROVED OPERATING RANGE

RANGE SOURCE / PROCEDURE

MEASURING DEVICE ID / VERIFICATION DATE

TEMPERATURE LOG - USE SITE-APPROVED RANGES AND METHODS

DATE	TIME	UNIT / LOCATION	DISPLAY	INDEPENDENT	APPROVED RANGE	ALARM	IN RANGE	INITIALS

Temperature limits, monitoring frequency, product handling, and disposition decisions must come from the restaurant's approved food-safety program, the equipment manufacturer, and the applicable authority - not from this blank form.



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Visual inspection, out-of-range response, and return-to-service record

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RESTAURANT / SITE NAME

UNIT / ASSET ID

INSPECTION DATE AND TIME

VISUAL INSPECTION

OBSERVATION	OK	MONITOR	SERVICE	URGENT	N/A
Door or lid closes completely; gasket appears intact and clean.	☐	☐	☐	☐	☐
Hinges, latches, handles, light, and display operate normally.	☐	☐	☐	☐	☐
Airflow paths are not blocked by stored product.	☐	☐	☐	☐	☐
No excessive visible frost or ice is observed.	☐	☐	☐	☐	☐
No standing water, condensate overflow, or leakage is observed.	☐	☐	☐	☐	☐
No unusual sound, vibration, odor, or heat is observed.	☐	☐	☐	☐	☐
Condenser or ventilation area appears unobstructed.	☐	☐	☐	☐	☐
Drain area appears clear and sanitary.	☐	☐	☐	☐	☐
Interior surfaces appear intact and cleanable.	☐	☐	☐	☐	☐
No recurring alarm or fault is observed.	☐	☐	☐	☐	☐

OUT-OF-RANGE ESCALATION AND AUTHORIZED DISPOSITION

OBSERVATION / DEFICIENCY / IMMEDIATE PROTECTIVE ACTION

PERSON NOTIFIED AND TIME

SERVICE PROVIDER / WORK ORDER

FOLLOW-UP OWNER AND TARGET DATE

MANAGER REVIEW / DATE

TECHNICIAN REVIEW / DATE

COMPLETION / RETURN-TO-SERVICE DATE