

Cold Storage Temperature Log

कोल्ड स्टोरेज तापमान लॉग

Code: TEMP_COLD_001 · Safety · Daily · FSMS — HACCP / FSSAI compliance record

LOGO
(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	Twice-daily temperature log for all chillers and freezers. Chiller acceptable 0-5°C, freezer $\leq -18^{\circ}\text{C}$ per FSSAI Schedule 4.
	चलिर 0-5°C, फ्रीज़र $\leq -18^{\circ}\text{C}$ पर रखें। AM (opening) और PM (closing) — दनि में 2 बार पढ़ें।
REQUIRED BY	FSSAI Schedule 4, cl. 5.3.1.1 (time / temperature control) · HACCP CCP
	कौन भरे: लाइन स्टाफ

Standard: chiller 0-5°C · freezer $\leq -18^{\circ}\text{C}$

Unit / No.	Target	Mon		Tue		Wed		Thu		Fri		Sat		Sun	
		AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Checked by (init.)															

Write each unit once, then record a reading per column. AM = opening, PM = closing. Ring / mark any out-of-range value and log its CA# below.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

TEMP_COLD_001 · FSMS - Culirect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.