

Classroom Refrigerator Temperatures

ST. JOSEPH ACADEMY
(SJA)

Department:	Food & Nutrition
Number:	600.1
Effective Date:	October 12, 2010
Review Date:	January 7, 2021
Revised Date:	January 7, 2021
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- I. Policy: To develop and implement procedures for monitoring and recording classroom refrigerator temperatures. Monitoring and recording temperatures of cold storage units is a practice of a safe operating program in compliance with all state and federal guidelines.
- II. Procedure:
 - A. The temperature log forms are to be used daily for each classroom. Logs may be requested from direct Supervisors or Food Service Manager. (Copy of log form is attached.)
 - B. Teachers of each classroom are to monitor and record refrigerator temperatures daily assuring that the temperature range is between 40 degrees F and 32 degrees F.
 - C. If temperature is not performing at proper temperature, a work order must be filled out by supervisor of department and submitted to Maintenance department. At the end of each month, the completed log must be returned to Food Service Manager.
 - D. The Food Service Manager must keep hard copy on file for 6 months.

Approved by: _____

President/CEO

Date

1/8/2021

Daily Fridge Temperature Checks					
Appropriate Temp Range 30-40 degrees					
Is everything labeled and dated					
Month:					
1		11		21	
2		12		22	
3		13		23	
4		14		24	
5		15		25	
6		16		26	
7		17		27	
8		18		28	
9		19		29	
10		20		30/31	

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