

# Freezer HACCP Monitoring

- Freezer units **MUST** hold hazardous food items at -18°C (0°F) or less
- Freezer units **MUST** have a thermometer

Unit Location \_\_\_\_\_ Month \_\_\_\_\_

Date	Time	Temp	Initial	Time	Temp	Initial	Time	Temp	Initial	Corrective Action
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