**Temperature/Cleaning Log for Milk Cooler/Refrigeration Unit**

**Month/Year:**

**Unit Name/Number (e.g. cooler 1):**

**Instructions:** Complete this daily log each month of operation to document milk storage temperatures are monitored in accordance with the Wisconsin Food Code. Initial to note the date the unit was cleaned, at least once each week (and more frequently, when necessary).

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| **Date** | **Time** | **Temp. in °F** | **Corrective Action Taken** | **Initials of person who cleaned unit** | **Initials of person recording temp.** |
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