

# Coldstore temperature log



Vessel name:	Vessel PLN:
Skipper:	

- Freezer refrigeration should be switched on and the store cooled to the target temperature (below -20°C) prior to any fish being stowed.
- The operating temperature of the hold should be recorded at least twice per day.
- Temperatures should be recorded from the display thermometer (if fitted) or taken manually. It is recommended to record the temperature immediately before any activity in the hold during fishing operations.
- The log should be filled in at all times when product is held in the coldstore.
- N/A should be entered on dates when the coldstore is empty.

Date		Temperature Log				Checked By:
Date	dd/mm/yy	Time (a.m.)	(°C)	Time (p.m.)	(°C)	
Eg	01/01/04	03.30	-20.4	17.15	-21.8	
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