

Approve the monitoring plan

Fresh-milk fridge log

GOV.UK recommends setting fridges at 5°C or below; chilled food is normally required to be at 8°C or below in England, Wales and Northern Ireland, subject to applicable exceptions. Scotland and specialist sites must check their own requirements. Use the tighter applicable product and site limits.

Site / fridge / asset ID:

Milk product / storage instructions:

Approved range and action limit (°C):

Measurement method / location:

Monitoring frequency / responsible role:

Thermometer ID / accuracy-check method:

Decide the response before an incident

Out-of-range action and escalation contact:

How affected stock is identified and handled:

Who may authorise reuse / restart:

Approved by / date / review date:

Site review and approval required. Blank templates are not completed evidence.

Source notes (checked 12 Sep 2026): GOV.UK: chilling and freezing food | Food Standards Agency: managing food safety | Food Standards Scotland: business guidance

Temperature readings & actions

Fresh-milk fridge log

Record units and the actual reading; a fridge display is not automatically a food-temperature measurement. Do not assume cooling milk again makes it safe. Follow the approved food safety procedure.

Fridge / period:

Approved range / procedure reference:

Date / time	Reading °C / method	Result / action taken	Initials / recheck

Stock action / incident reference:

Manager review / date:

Site review and approval required. Blank templates are not completed evidence.

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