|  |  |
| --- | --- |
| **Month/Year** |  |

**Reach-In Refrigerator Assessment Location of Unit: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Date** | **Observer Initials** | **Temp.**  **°F** | **Cross Contamination**  **(Y or N)** | **Corrective Actions** |
| 1 |  |  | □ Yes □ No |  |
| 2 |  |  | □ Yes □ No |  |
| 3 |  |  | □ Yes □ No |  |
| 4 |  |  | □ Yes □ No |  |
| 5 |  |  | □ Yes □ No |  |
| 6 |  |  | □ Yes □ No |  |
| 7 |  |  | □ Yes □ No |  |
| 8 |  |  | □ Yes □ No |  |
| 9 |  |  | □ Yes □ No |  |
| 10 |  |  | □ Yes □ No |  |
| 11 |  |  | □ Yes □ No |  |
| 12 |  |  | □ Yes □ No |  |
| 13 |  |  | □ Yes □ No |  |
| 14 |  |  | □ Yes □ No |  |
| 15 |  |  | □ Yes □ No |  |
| 16 |  |  | □ Yes □ No |  |
| 17 |  |  | □ Yes □ No |  |
| 18 |  |  | □ Yes □ No |  |
| 19 |  |  | □ Yes □ No |  |
| 20 |  |  | □ Yes □ No |  |
| 21 |  |  | □ Yes □ No |  |
| 22 |  |  | □ Yes □ No |  |
| 23 |  |  | □ Yes □ No |  |
| 24 |  |  | □ Yes □ No |  |
| 25 |  |  | □ Yes □ No |  |
| 26 |  |  | □ Yes □ No |  |
| 27 |  |  | □ Yes □ No |  |
| 28 |  |  | □ Yes □ No |  |
| 29 |  |  | □ Yes □ No |  |
| 30 |  |  | □ Yes □ No |  |
| 31 |  |  | □ Yes □ No |  |

Temperature (°F) -- The temperature of the refrigerator must be at 39°F or colder; record actual temperature indicated by a thermometer placed on the top shelf just inside the door. Cross-contamination -- Inspect to be sure all ready-to-eat/ cooked foods are stored above raw foods. Mark “Yes” if cross-contamination is observed and note corrective action. Corrective Actions-Choose appropriately from *Part 1: Corrective Actions.*