**Refrigerator Temperature Log**

## Purpose:

This temperature log is intended for academic research settings to document and monitor the temperatures of critical storage units for laboratory refrigerators. Consistent temperature monitoring ensures the integrity and stability of biological samples, reagents, and other temperature-sensitive materials. Accurate documentation supports compliance with institutional, FDA, and Common Rule (45 CFR 46) requirements.

## How to Use:

1. Record the date and time of each temperature check.  
2. Measure and enter the current internal temperature of the unit.  
3. Initial the entry to confirm who performed the check.  
4. Add comments or corrective actions if the temperature falls outside the acceptable range.  
5. Maintain this log on-site and readily accessible for audits or inspections.  
6. Review the log regularly to ensure compliance and detect trends or irregularities.

*7. In the event of an error, draw a single line through the incorrect entry, then date and initial the correction. Record the correct value clearly nearby.*

## Temperature Range Reminders:

- 2°C to 8°C (35.6°F to 46.4°F) acceptable range

## Storage Unit 1: Ultra-Low Freezer (-80°F)

Make/Model: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Serial Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Location/Room #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**PI/Lab: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| --- | --- | --- | --- | --- |
| Month and Year: |  | | | |
| Date | **Time** | **Temperature (°F)** | **Checked By (Initials)** | **Comments/Actions Taken** |
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