

WALK-IN DOWN

KEEP THIS DOOR SHUT.

The plan suggests tape and a sign on the walk-in door so staff keep it closed. This sheet is that sign.

Cooling stopped at

Date _____ Time _____

4 hours after cooling stopped

Time _____

For food that reached no higher than 60°F, cook or discard it once 4 hours have passed since cooling stopped if it is still above 41°F. That chart applies only to a business that wrote an emergency plan in advance; otherwise ask your inspector.

Safe line for cold food: 41°F or below.

DO NOW

- ☐ Note the date and time the cooler stopped holding temperature, at the top of this sheet.
- ☐ Keep the doors shut. Every opening lets cold air out.
- ☐ Move what you can into a working cooler or freezer, or into a refrigerated truck if you can get one.
- ☐ Check the food itself as well as the unit's display, and log both below. Small reach-ins lose temperature faster than other equipment, so check them more often.
- ☐ Check the easy causes: a tripped breaker or lost power, a thermostat set wrong, a door left open, or a box packed so tight that air cannot move across the coil.
- ☐ Then stop. Leave refrigerant, wiring and panels to the technician.

Call (816) 710-4964 to reach an independent commercial refrigeration company.

Company called _____ Time _____

TEMPERATURE LOG

Time	Food temp (°F)	Unit display (°F)	Initials

From the Conference for Food Protection's Emergency Action Plan for Retail Food Establishments, Second Edition, and Polar King's walk-in cooler troubleshooting guide. Your health inspector has the final word on what you keep.

RefrigerationNow is not a repair company and charges you nothing.