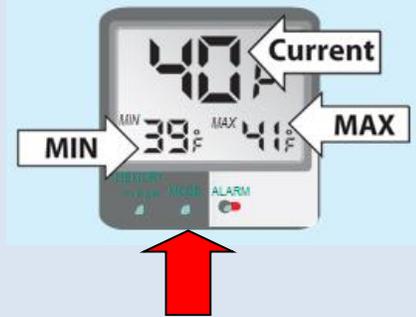


# Recording Refrigerator Temperatures

Record **CURRENT, MIN, AND MAX** temperatures in vaccine refrigerators twice a day. Keep temperature logs for 3 years.

Set Mode Display to 36°F Lo and 46°F Hi (2°C Lo and 8°C Hi)

The **CURRENT** temp is the temperature **now**. But **MIN** (minimum) and **MAX** (maximum) temperatures are also very important! The **MIN** shows the **coldest** temperature in the refrigerator since the memory was cleared or data was downloaded. The **MAX** shows the **warmest** temperature in the refrigerator since the memory was cleared or data was downloaded. MIN/MAX numbers tell you if temperatures were ever in a **DANGER Zone** since you last checked them. (See Step 2 for example.)



Temperatures between 36° F to 46° F are OK. Temperatures below 36° F and above 46° F are in DANGER.

The step numbers below correspond to the steps on the temperature log.

## Step 1

- A. Start a new log at the beginning of every month. Write the **month** and **year** and **location** of refrigerator if you have more than one.

Month/Year     *September 2016*  
 (Days 1-15)  
 Refrigeration location:     *Injection Room*

- B. Write your **initials**. Then write the a.m. or p.m. **time**.

Staff initials	LH	
Day of Month		1
Time	8:00	
	a.m.	p.m.

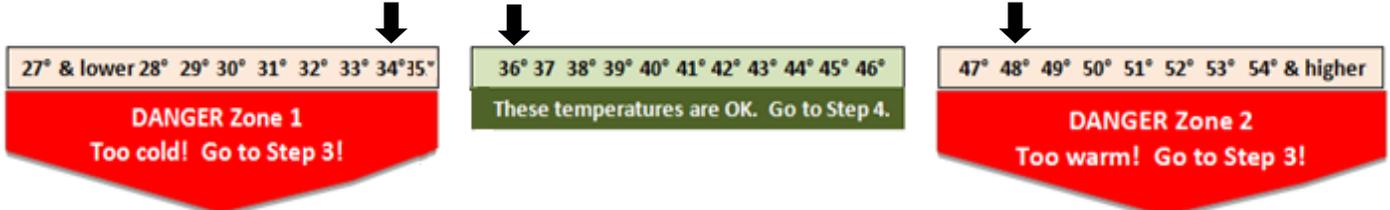
## Step 2

- A. Read the **CURRENT, MIN, and MAX** temperatures on the thermometer display. Write the temperatures in the space provided.

Be sure to record a.m. temperatures **before** opening the refrigerator or doing inventory.

<b>CURRENT</b>	36
<b>MIN</b>	34
<b>MAX</b>	48

- B. Check if the temperatures you recorded are OK or in DANGER Zones.

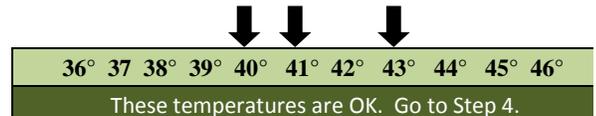


- C. Circle all the temperatures that are in DANGER Zones (even if they are due to temporary causes, such as taking inventory). Then go to Step 3.

<b>CURRENT</b>	36
<b>MIN</b>	34
<b>MAX</b>	48

- D. If ALL the temps are OK, go to Step 4.

<b>CURRENT</b>	41
<b>MIN</b>	40
<b>MAX</b>	43



**Step 3**

A. If temperatures are in a DANGER Zone, immediately take these actions, which are listed on the log.

**DANGER Zone 1**  
Too cold! Go to Step 3!

**If you ever see temps in Danger Zone 1 (below 36°F), even for a short time:**

- Put a “Do Not Use Vaccine” sign on the vaccines.
- Alert your supervisor immediately.
- If temps are in Danger Zone over 30 minutes – **Call manufacturers immediately**, then complete the Incident Report.

**The most damage to refrigerated vaccine happens when the vaccine gets too cold. You must take the action steps above if temperatures are ever below 36°F!**

**DANGER Zone 2**  
Too warm! Go to Step 3!

**If temperatures are in Danger Zone 2 (above 46°F):**

- Put a “Do Not Use Vaccine” sign on the vaccines.
- Alert your supervisor immediately .
- If temps are in Danger Zone over 30 minutes – **Call manufacturers immediately**, then complete the Incident Report.

You may see warmer temperatures after taking inventory or stocking vaccine. After you’re done, temps should be OK within 30 minutes. But if any temps remain too warm, it could mean that there is a problem with your refrigerator. Then, you must take the action steps above!

B. Document actions. Attach an extra sheet of paper to the log if you need more room.

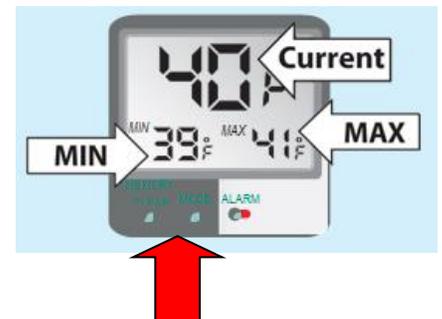
**Document the date and actions you take:** 9/6/13, 5pm warm temps due to taking inventory. OK in 1 hour.

When you record MIN/MAX temperatures, you may see more temps in DANGER Zones than you did when you only recorded CURRENT temps. It is important to call the manufacturer and document temps in DANGER Zones **every time** as indicated in this step.

**Step 4**

**For a Digital Min/Max thermometer** press the MEMORY CLEAR button on the thermometer **every time** you finish logging temperatures.

**For a Digital Data Logger or Continuous Monitoring Device** weekly/monthly downloads from the device to a computer file are required.



**Step 5**

At the end of the day repeat Steps 1 - 4.