

FOOD STORAGE - Required Temperatures:

**Dry Storage: 35°F – 75°F**

**Refrigeration: 32°F – 40°F**

**Freezer: 0°F and below**

**DAILY TEMPERATURE LOG**

Unit #:

To ensure proper food safety, record the temperature of your refrigerator/freezer unit(s) each day. Please post this log outside of your unit and then retain for a minimum of 3 years for your records.

Day	July	August	September	October	November	December
1						
2	/	/	/	/	/	/
3	/	/	/	/	/	/
4	/	/	/	/	/	/
5	/	/	/	/	/	/
6	/	/	/	/	/	/
7	/	/	/	/	/	/
8	/	/	/	/	/	/
9	/	/	/	/	/	/
10	/	/	/	/	/	/
11	/	/	/	/	/	/
12	/	/	/	/	/	/
13	/	/	/	/	/	/
14	/	/	/	/	/	/
15	/	/	/	/	/	/
16	/	/	/	/	/	/
17	/	/	/	/	/	/
18	/	/	/	/	/	/
19	/	/	/	/	/	/
20	/	/	/	/	/	/
21	/	/	/	/	/	/
22	/	/	/	/	/	/
23	/	/	/	/	/	/
24	/	/	/	/	/	/
25	/	/	/	/	/	/
26	/	/	/	/	/	/
27	/	/	/	/	/	/
28	/	/	/	/	/	/
29	/	/	/	/	/	/
30	/	/	/	/	/	/
31	/	/	/	/	/	/