

Daily Temperature Log



Agency:
Month:
Year:

Check box for storage type, write in location, name, or unit # :

<input type="checkbox"/>	DRY STORAGE	50° - 70° F	Location, Name, or Unit #
<input type="checkbox"/>	REFRIGERATED STORAGE	35° - 40° F	
<input type="checkbox"/>	FROZEN STORAGE	0° F or below	

Date	Time	Temperature	Initials
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			

Date	Time	Temperature	Initials
17			
18			
19			
20			
21			
22			
23			
24			
25			
26			
27			
28			
29			
30			
31			

Form Instructions:

Purpose: Maintain a controlled process to ensure that food is stored at the correct temperatures.

Usage: Use a new sheet for each month, for each individual refrigerator, freezer, or storage area.

Record temperature readings for each day when the pantry is open or staffed.

Include initials of the person reading the temperature, and the time the reading was taken.

Filing: Retain for a period of 3 years. These logs will be reviewed by during annual monitoring visits.

Reference: Ohio JFS Food Programs Manual, Rev. February 2012, Pages 15-16