

Food Storage Temperature Chart

Dry Storage: 45°-70° F or below

Refrigerated Storage: 35°-41° F

Freezer Storage: 0° or below

Type of Storage: _____

Date	Temp	Initials	Date	Temp	Initials	Date	Temp	Initials

If temperatures are not within recommend/ed range, corrective action should be taken.
 Temperatures should be recorded at least once per week.