# Temperature Log

| The dry goods storage area must be under 80F<br><br>The special dry goods area must be between 50F and 70F. | The refrigerator must be kept between 35F and 41F | The freezer must be kept at 0F or below |
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**MONTH:** _____ **YEAR:** _____

Check the temperature of your refrigerator, freezer and dry storage regularly!

| Day | Time | Temperature | | | | | | | | | | | Staff Initials |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | Unit 1 | Unit 2 | Unit 3 | Unit 4 | Unit 5 | Unit 6 | Unit 7 | Unit 8 | Unit 9 | Unit 10 | Unit 11 | |
| 1st | | | | | | | | | | | | | |
| 2nd | | | | | | | | | | | | | |
| 3rd | | | | | | | | | | | | | |
| 4th | | | | | | | | | | | | | |
| 5th | | | | | | | | | | | | | |
| 6th | | | | | | | | | | | | | |
| 7th | | | | | | | | | | | | | |
| 8th | | | | | | | | | | | | | |
| 9th | | | | | | | | | | | | | |
| 10th | | | | | | | | | | | | | |
| 11th | | | | | | | | | | | | | |
| 12th | | | | | | | | | | | | | |
| 13th | | | | | | | | | | | | | |
| 14th | | | | | | | | | | | | | |
| 15th | | | | | | | | | | | | | |
| 16th | | | | | | | | | | | | | |
| 17th | | | | | | | | | | | | | |
| 18th | | | | | | | | | | | | | |
| 19th | | | | | | | | | | | | | |
| 20th | | | | | | | | | | | | | |
| 21st | | | | | | | | | | | | | |
| 22nd | | | | | | | | | | | | | |
| 23rd | | | | | | | | | | | | | |
| 24th | | | | | | | | | | | | | |
| 25th | | | | | | | | | | | | | |
| 26th | | | | | | | | | | | | | |
| 27th | | | | | | | | | | | | | |
| 28th | | | | | | | | | | | | | |
| 29th | | | | | | | | | | | | | |

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| 30th | | | | | | | | | | | | | |
| 31st | | | | | | | | | | | | | |