

Temperature Log for Dry Storage

Month _____ 20____

Location _____

Instructions: Complete this daily log each month of operation to document dry storage temperatures are monitored in accordance with Food Code.

| Date | Time | Temp. in °F. | Initials of person recording temp. | Corrective action taken when internal temperature does not register. (50° F. to 70° F. recommended) |
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Please Call _____ ASAP if temperatures are not registering as accurate.