

## Temperature Log for Dry Storage

Month \_\_\_\_\_ 20\_\_\_\_

Unit Number \_\_\_\_\_

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

Date	Time	Temperature in Fahrenheit	Initials of person recording temperature	Corrective action taken when internal temperature does not register <small>(50° F. to 70° F. is recommended)</small>
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Please Call \_\_\_\_\_ at \_\_\_\_\_ ASAP if temperatures are not registering as accurate.