FOOD BANK OF SIOUXLAND INC.

TEMPERATURE LOG

Agency Name _____

Month of _____

Please use this form to record the daily temperature readings of all storage facilities (dry, refrigerated, and frozen). Keep temperature logs for at least 1 year.

date	time	temp. (refrigerator, freezer, pantry)	initials

Recommended Temperature Guides:

- Dry Storage (50-70 F)
- Refrigerated Storage (36-40 F)*
- Freezer Storage (0 F or Below)

*Although 36-42 F is acceptable, 36-40 F is the ideal refrigerated range