

TEMPERATURE LOG

Organization Name: _____

Year _____

Instructions: Gleaners Community Food Bank requires that all refrigerators, freezers and storage areas have a working thermometer. Record the temperature reading of each unit or space used to store food for your program. This document can be used to record temperature readings, or you can use your own template. Find ideal food storage temperatures below:

| | | |
|------------------------------|------------------------------------|-----------------------------|
| Dry Storage 50° F – 70° F | Refrigerated Food 35° F – 40° F | Frozen Food -5° F – 0° F |
|------------------------------|------------------------------------|-----------------------------|

| Temperature Readings | | | |
|----------------------|------|-------------|------------|
| Date | Time | Temperature | Checked by |
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