ENDING HUNGER
ALL FAITHS FOOD BANK

STORAGE TEMPERATURE LOG

Instructions: Enter your Agency name and the current month and year. Label all of your equipment with a Unit number. The acceptable ranges of temperatures for each category are listed. Record the actual temperature in the space corresponding to the unit and/or pantry. Use additional forms as necessary. Temperature logs should be retained for one year. Recording of the temperature on a **DAILY** basis is recommended.

Agency Name: _____ Month/Year: _____

Freezer	Refrigerator	Dry Storage
-10° to 10°	32° to 40°	50° to 79°

Day	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6	Pantry	Initials	Comments
1									
2									
3									
4									
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