TEMPERATURE LOG

Temperature readings should be taken for ALL UNITS and STORAGE AREAS first thing on any day your agency is open to serve clients. Record actual temperatures (34º as opposed to a checkmark).

- Freezers should be below 0º Fahrenheit
- Coolers should be between 33º - 41º Fahrenheit
- Storage areas should be between 50º - 70º Fahrenheit
- Product should be stored 4 inches from walls and off ground to allow proper air circulation and cooling

Unit: _____ Year: _____

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