

FOOD STORAGE TEMPERATURE CHART

Agency _____

Dry Storage Area – Recommended Temperature
Cooler Storage Area – Recommended Temperature
Freezer Storage Area – Recommended Temperature

50° - 70°F
35° - 45°F
-10° - 0°F

Circle One:
Refrigerator, Freezer, or Dry Storage

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Refrigerator, Freezer, or Dry Storage

Month/Day/Year	Temperature	Checked By
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If temperatures are not within recommended range, take immediate corrective action to avoid food loss.