

## **Temperature Log**

Record temperatures at least once per week.

This form is to be posted on each refrigerator and freezer containing food from Golden Harvest Food Bank. Temperature control logs should be retained for three years.

Refrigerators and freezers should be cleaned/defrosted, at a minimum, on a quarterly basis and as needed.

<u>Freezer temperature</u> should be below zero (0°) Fahrenheit <u>Refrigerator temperature</u> should be between  $32^{\circ} - 40^{\circ}$  Fahrenheit

 Agency Name
 \_\_\_\_\_\_ Agency Number

 Refrigerator Freezer #
 \_\_\_\_\_\_ Location/Unit Description

Date	Refrigerator	Freezer	Time	Initials
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Date	Refrigerator Cleaned	Freezer Defrosted	Time	Initials
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Date	Refrigerator Temperature	Freezer	Time	Initials
	Temperature	Temperature		
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