# DAILY TEMPERATURE RECORD

Month of:

FREEZER *I* COOLER *I* DRY STORAGE AREA:

(Circle One) (Identify which equipment if your agency has more than one)

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|  |  | Read By |
| Date | Temperature | Initial |
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| --- | --- | --- |
|  |  | Read By |
| Date | TemperaturE | Initial |
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Ohio/USDA agencies are required to log temperatures regularly on each freezer, refrigerator and , storage area and maintained for 5 years.

*Proper Temperatures:*

Freezer................0° to -10° F

Cooler..................35° to 40° F

Dry Storage...........50° to 70° F