

Food Storage Temperature Chart

FOOD STORAGE TEMPERATURE CHART

TEMPERATURES SHOULD BE CHECKED DAILY - YEAR ROUND IN ALL AREAS WHERE USDA COMMODITIES ARE STORED

Recipient Agency/Warehouse:

Location Area and Type of Storage:

TYPE STORAGE

DRY - CANNED
 DRY - SPECIAL
 COOLER
 FREEZER

RECOMMENDED TEMPERATURE

AMBIENT TEMPERATURE
 50°F TO 70°F
 35°F TO 41°F
 0°F OR BELOW

Month	Day	Year	Time	Temp	Checked By
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