Dry Storage Room Temperature Log

Instructions: Use this log to record the temperature in all dry storage areas used to store food. The ideal temperature is between 50°F and 70°F. A designated food service employee should record the date, temperature (as seen on a hanging thermometer), and their initials on the log. A supervisory employee should verify that food service employees have taken the temperatures by reviewing, initialing, and dating this log. Maintain this log for a minimum of three years and until given permission to discard it. If corrective action is required on any day, describe the action taken in the last column.

Location/Unit Description: _____

Date	Temperature	Food Service Worker's Initials	Corrective Action

Supervisory Employee's Initials and Date: _____