

# Temperature Log



Program Site \_\_\_\_\_ Months \_\_\_\_\_ Year \_\_\_\_\_ Page \_\_\_\_\_

**Instructions:** Second Harvest requires that all Refrigerators, Freezers and Storage Areas have a Thermometer. Record the temperature reading of each Refrigerator, Freezer and Storage Area used to store food for your program(s).

		Temperature Readings											
		Refrigerator (35°F - 40°F)				Freezer (0°F or Below)						Storage (50°F-70°F)	
Week	Date	1	2	3	4	1	2	3	4	5	6	1	2
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It is required by Feeding America, the Ohio Department of Job and Family Services and Second Harvest that you keep a record of the temperatures of:

### **Dry Storage Areas Refrigerators/Coolers Freezers**

- Freezer/Refrigerator/Dry Storage temperature(s) at least **once a week**
- Refrigerator temperatures should be between 35 °F - 40 °F
  - (Use refrigerator/freezer thermometer)
- Freezers should be kept at a temperature of 0°F or below
  - (Use refrigerator/freezer thermometer)
- Dry Storage should be between 50°F - 70°F
  - (Use indoor/outdoor thermometer)
- Check donated perishable product as often as possible, as these products have a short life span

**NEW:** Temperature Logs must be kept with other required food distribution records for 5 years, plus the current year.

**Note:** If your organization is audited you may be asked to submit copies of your Temperature Logs. Second Harvest verifies you are keeping Temperature Logs during an onsite Monitor Visit of your program.