

TEMPERATURE RECORDING CHART

1. Name of R/A: \_\_\_\_\_ 2. Type Storage: \_\_\_\_\_

RECOMMENDED TEMPERATURES:    Freezers:    -10 F to 0 F  
    Coolers        36 F to 40 F  
    Dry Storage    50 F to 70 F

Month	Day	Temperature	Checked By	Month	Day	Temperature	Checked By

**If the temperatures are not within recommended range take immediate corrective action to avoid food loss.**

**INSTRUCTIONS FOR TEMPERATURE RECORDING CHART  
(KY-FD-8)**

**PURPOSE:** This form is designed to report daily temperature for storage location of USDA Foods. If a food loss occurs and temperature is in question the temperature recording chart must accompany the Food Loss Report.

**INSTRUCTIONS:**

1. Enter Name of Recipient Agency.
2. Enter type of storage area (Freezer, Cooler, Dry) in space provided. Recipient Agency should use a separate form for each type of storage.
3. Enter the month and year the temperature is being recorded.
4. Enter the temperature at the time of the recording.
5. Enter the name or initials of person checking and recording temperature at the time of recording.