## <u>Dry Storage Room Temperature Log</u> (optional or if problems occur that require tracking)

**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 two years and until given permission to discard it. If corrective action is required on any day, describe the action taken in the last column.

Date	Temperature	Food Service Worker's Initials	Corrective Action

Supervisory Employee's Initials and Date: \_\_\_\_\_