FOOD BANK OF NORTHEAST GEORGIA

Weekly Temperature Log

Please use this form to record the temperatures of your freezer and refrigerator units. If your Food Pantry does not have temperature control, please check and record the temperature in the space weekly. Members must keep weekly temperature logs on record for 5 years.

Recommended Temperatures: Dry Storage (50-85 F), Refrigerated Unit (36-40 F), Freezer Unit (0 F or Below) If temperatures are outside the recommended range, please consult the Food Safety Handbook and the Food Bank of Northeast Georgia's Member Manual.

Checked By	Date	Unit Name	Unit Temperature