## GEORGIA DEPARTMENT OF CORRECTIONS DAILY FOOD STORAGE TEMPERATURE LOG

## MONTH/YEAR \_\_\_\_\_

DATE	SUPERVISOR	ITEM/LOCATION	TEMPERATURE		
			MORNING (6:00-11:00 A.M.)	AFTERNOON (12:00-4:00 P.M.)	EVENING (5:00-9:00 P.M.)

• Cooler Temperatures should be maintained at 41 degrees F or below.

- Freezer Temperatures should be maintained between zero (0) degrees F and minus ten (-10) degrees F.
- Warehouse Temperatures should be maintained above 45 degrees F, but below at 85 degrees F.
- If Cooler and Freezer temperatures rise above designated temperatures your facility's maintenance department needs to be notified immediately for repairs. The Food Service Director should also be immediately notified.

Retention Schedule: Upon completion, this form will be kept in a local food service filing area for six years, one year active and five years inactive, then destroyed.