Dry Storage Room Temperature Log

Instructions: Use this log once a week to record the temperature in all dry storage areas used to store food. The ideal temperature is between 50 and 70 degrees F. A designated food service employee should record the date, temperature (as seen on a hanging thermometer), and their initials on the log. The foodservice manager should verify that foodservice employees have taken the required temperatures by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating this log each working day (or week). Maintain this log for a minimum of three years and until reviewed by WDE. If corrective action is required on any day, circle the date in the first column and explain the action taken on the back of the chart or on an attached sheet of paper.

Location/Unit Description:

Date	Temperature	Food Service Work's Initials	Food Service Manager's Initials

WYOMING DEPARTMENT OF EDUCATION

CHILD NUTRITION PROGRAMS