| Agency Name: | USDA | | | |
|--------------|--------------|------|--|--|
| | Agency Name: | | | |

Record of Cold Box Temperatures – Month of _____

| Date | Refrigerator | Freezer | Date | Refrigerator | Freezer |
|------|--------------|---------|------|--------------|---------|
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

Note: USDA food storage recommended temperatures:

Dry = 50-70 degrees

Refrigerated = 32-40 degrees

Frozen = 0 degrees or below

