CHECK TEMPERATURES IN ALL STORAGE AREAS DAILY

Place internal thermometers in each storage area. Ensure proper ventilation by spacing cases.

**DRY** - Recommended ambient temperature of 80°F or less (canned fruits, vegetables, juices and meats)

**SPECIAL DRY** - 50°F to 70°F (pasta, rice, beans, nuts, oil and powdered milk/eggs)

**REFRIGERATOR / COOLER** - 35°F to 41°F (chilled dairy/cheese, fresh fruits and vegetables)

**FREEZER** - 10°F to 0°F (frozen meats, fruits, vegetables and egg products)

Read and record temperatures in each storage area at least daily to be sure food is stored at the correct temperature and that the refrigeration equipment is working properly.

Division of Food, Nutrition and Wellness
Florida Department of Agriculture and Consumer Services

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