PANTRY / PROGRAM LOG

Pantry / Program Site Name _____ Month / Year _____

County _____

Recipient's Name	Recipient's Signature	Date
_____	_____	_____
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TEMPERATURE LOG

The dry goods area should be kept near 70°F	The refrigerator must be kept at 40°F or below	The freezer must be kept at 0°F or below

Agency _____ Month: _____

Check the temperature of your refrigerator and freezer with an appliance thermometer each time you hand out commodities.

Date	Freezer	Refrigerator	Dry	Location	Initials

PEST CONTROL LOG

Agency:_____

Date	Location	Signature