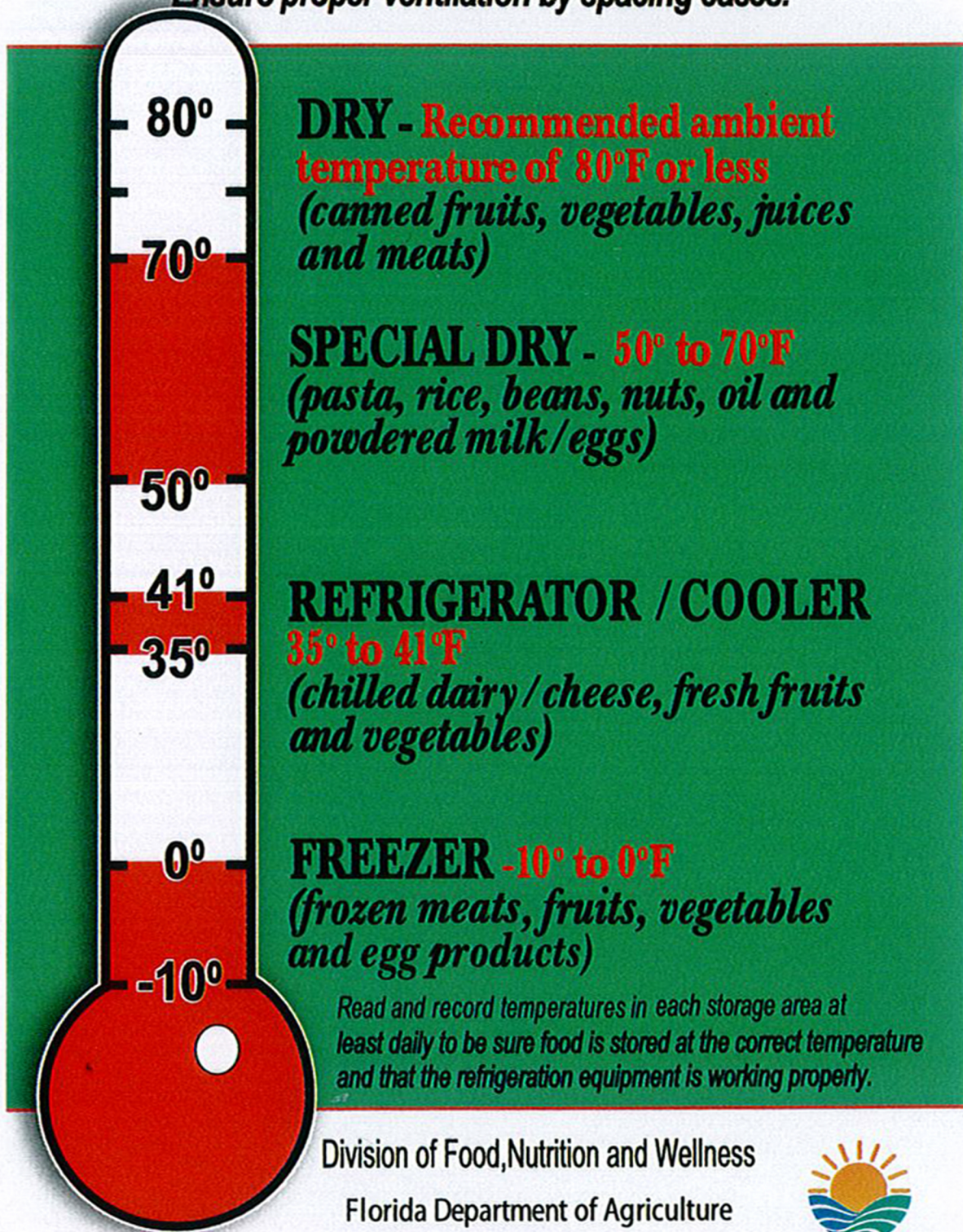


# CHECK TEMPERATURES IN ALL STORAGE AREAS DAILY

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



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

[www.FreshFromFlorida.com](http://www.FreshFromFlorida.com)

