Meat Storage Temperature Checklist

Date					
Location / Unit					
Meat Type	Storage Area	Target Temp (°C)	Recorded Temp (°C)	Acceptable	Checked By
Beef		0 to 4			
Poultry		0 to 4			
Pork		0 to 4			
Fish/Seafood		0 to 2			
Frozen Meats		-18 or below			
Time Checked					
Remarks					