

Temperature

Agencies must follow instructions for storage temperatures. The temperature requirements are provided in TEFAP Handbook, Section 11000, Resources, "Temperature Requirements."

Requirement update:

TEFAP Handbook, Section 4000, managing the Program

Cooler and freezer temperatures must be checked and recorded during regular business hours, and during shut-down or vacation periods

- A minimum of every other day,
- Immediately after a power loss is known or suspected, and
- Late each Friday afternoon and early each Monday morning (if operations are suspended during weekends).

Use Temperature Record to record temperatures.

Temperature Requirements

The tables below are based on current research findings, and are a general guide for storing various types of foods. As used in these tables, "satisfactory" means the type of storage is acceptable. "Preferred" means this type of storage maintains quality of the product for a longer period of time. "Required" means that this type of storage is essential – there is no alternative for it. Although 36° to 45°F is acceptable, 36° to 40°F is presently considered the ideal temperature range.

Food	Dry Storage (50°-70°F)	Refrigerated Storage (36°-40°F)	Freezer Storage (0°F or below)
Dairy Products			
Butter.....	Satisfactory up to 2 weeks (maximum 45°F)	Required over 2 weeks
Cheese, natural.....	Required (maximum 45°F)
Cheese, processed	Required (maximum 45°F)
Milk, canned.....	Satisfactory	Preferred.....
Milk, fluid whole...	Required (maximum 45°F)
Milk, nonfat dairy...	Satisfactory	Preferred.....

Food	Dry Storage (50°-70°F)	Refrigerated Storage (36°-40°F)	Freezer Storage (0°F or below)
Canned Fruits Orange juice, concentrated.... Other canned fruits, such as apples and applesauce; apricots; blackberries; cherries; cranberry sauce; figs; grapefruit sections; grapefruit juice; peaches; purple plums (prunes); etc.....	Required..... Preferred.....
Fresh Vegetables Onions..... Potatoes, Irish.... Potatoes, Sweet ... Other fresh vegetables, such as green beans; beets; cabbage; carrots; spinach; etc...	Satisfactory Satisfactory Required (maximum 55°F)	Preferred..... Preferred (minimum 40°F) Required.....
Dried Vegetables Beans, high moisture Beans, low moisture	Satisfactory for 60 days Satisfactory	Required over 60 days Preferred.....
Dried Fruits Apples; apricots; peaches Figs; prunes; raisins; etc.....	Satisfactory for 2 weeks Satisfactory	Required over 60 days Preferred.....

Food	Dry Storage (50°-70°F)	Refrigerated Storage (36°-40°F)	Freezer Storage (0°F or below)
Cereal Products			
Regular cornmeal; whole wheat flour	Satisfactory for 60 days	Required over 60 days
Degermed cornmeal; all-purpose and bread flour; rice; etc.	Satisfactory	Preferred.....
Miscellaneous			
Honey.....	Satisfactory
Nuts.....	Required.....
Peanut Butter.....	Satisfactory	Preferred.....