**FOOD ITEM/INVENTORY SUMMARY for**

**NON-TIME/TEMPERATURE CONTROL FOR SAFETY FOODS**

Non-TCS foods do not require temperature control so can be stored at room temperature in dry storage, in the refrigerator, or in the freezer depending on the type of food and quality control recommendations. Record the common name for the food item and indicate if it is to be stored in dry storage, a refrigerator, or a freezer.

*(NOTE: If needed, this table can be extended by placing the curser in the last cell of the table and pressing the “tab” key.)*

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| Signature of Warehouse Manager: |  | Date Completed: |  |

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| **Food Item Name** | **Storage** | **Food Item Name** | **Storage** |
|  | □ Dry Storage □ Refrigerator □ Freezer |  | □ Dry Storage □ Refrigerator □ Freezer |
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