Food Delivery Checklist

- ◻ Upon arrival, food products should be stored immediately in appropriate storage areas.
- ◻ Transport container/vehicle is weatherproof and clean.
- ◻ Product is within best before or expiration date.
- ◻ Product packaging is undamaged and free of obvious contamination.
- ◻ Temperature of perishable food item (refrigerated) is at 4°C or less.
- ◻ Perishable food item (frozen) is maintained in a frozen state.

NOTE: if one of more of the items on the checklist are not satisfied, food item(s) must be rejected.

Temperature Monitoring Chart for Perishable Food Deliveries.

NOTE: a probe thermometer must be used to ensure that the temperature of chilled food deliveries is at 4°C or less and frozen food is maintained in a frozen state. Food that is delivered at the wrong temperature must be rejected.

Month/Year:		
Day and Time of Food Delivery	Temperature of Food at Arrival (°C/°F)	Checklist Satisfactory (initials)