

Food Delivery Checklist

All items on this checklist must be satisfied; if they're not, food item(s) must be rejected.

- Upon arrival, immediately store food products 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
- Refrigerated perishable food items are maintained at 4 C (40 F) or less
- Frozen perishable food items are maintained in frozen state

Temperature monitoring chart for perishable food deliveries

A probe thermometer must be used to ensure that the temperature of refrigerated food deliveries is **4 C (40 F) or lower** and frozen food is maintained in a frozen state. Food that is delivered at the wrong temperature **must** be rejected.

Month/Year _____ Temperatures are measured in C F

[illegible]