Chilled and Frozen Food Delivery Records

NAME OF FOOD PRODUCT	CHILLED TEMPERATURE ON ARRIVAL TO BUSINESS	USE BY DATE OF PRODUCT	BATCH/CODE DETAIL AND NUMBER OF UNITS	FRIDGE	FREEZER	CHILLER	SIGNATURE OF STAFF MEMBER

Chilled Food – 0°C to 5°C
Frozen Food – no less than -18°C
Fridge and freezer temperatures should be checked daily or more frequently.

NB - Please ensure the thermometer is dry before using it. Also ensure it is sanitised after each use.