

Transporting Chilled and Frozen Deliveries from Cash and Carry



DATE OF DELIVERY	NAME OF FOOD PRODUCT	TEMPERATURE ON IMMEDIATE ARRIVAL INTO BUSINESS	TEMPERATURE ON IMMEDIATE STORAGE INTO CHILLED/FRIDGE/ FROZEN STORAGE OR DISPLAY	BATCH CODE AND USE BY DATE	COMMENTS	SIGNATURE

Adequate separation of raw and chilled foods is required during transport of products. Products should be stored in insulated organisers to the regulated temperature requirements. Time of journey and weather temperatures are factors retailers should consider when transporting chilled and frozen food products.
 Chilled: 0°C– 5°C
 Frozen: -18°C

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