



NFRN
Federation of Independent Retailers

Chilled And Frozen Food Delivery Records From Suppliers

DATE OF DELIVERY	SUPPLIER OF DELIVERY	NAME OF FOOD PRODUCTS BEING DELIVERED	TEMPERATURE OF FOOD ON IMMEDIATE ARRIVAL INTO STORE	TEMPERATURE OF FOOD ON IMMEDIATE STORAGE INTO CHILLED/FROZEN AREAS	HAS STOCK ROTATION BEEN CARRIED OUT?	RECORD "USE BY DATE" OF PRODUCT BEING STORED/DISPLAYED	ANY CONCERNING COMMENTS	SIGNATURE OF STAFF MEMBER

It is important to monitor a sample of chilled/frozen products in order that the correct temperature meets statutory requirements.

Chilled Food: 0°C to 5°C

Frozen Food: -18°C

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