TRANSPORTING PRODUCT TEMPERATURE LOG

second harvest HEARTLAND®

KEEP THESE RECORDS FOR ONE YEAR

Date	Department	Pickup Location	Temp at pick-up	Temp at delivery	Temp taken by	Action

GUIDELINES

- Transportation less than 30 minutes: passive temperature controls (coolers, ice packs, freezer blankets)
- Transportation longer than 30 minutes: active temperature control (refrigerated truck)
- Refrigerated foods should be held at less than 41° F
- Frozen foods should be held at less than 32° F
- Use an infrared thermometer (8-10 inches from product) or place a digital thermometer probe between two packages
- Any product found to be out of temperature should be left behind with a “Food Donation Left Behind” notice