Instructions for same-day & mobile distribution food safety temperature checks

- 1. Check and record temps upon arrival and hourly from the time of delivery throughout waiting and distribution
- 2. Sample 2-3 packages or cases of each item to get an average temp
- 3. Discard any frozen or cooler food temped at 41 degrees or more

Temp guide: Frozen items 32 degrees or less = OK, 32-41 degrees do not re-freeze, refrigerate/distribute within 2 days Cooler items 32-41 degrees = OK

	Cooler items 32-41 degrees = OK								
		Arrival	Hour 1	Hour 2	Hour 3	Hour 4	Hour 5	Hour 6	Hour 7
Date	Item	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials	Temp/ Initials
SAMPLE 10/15/2020	Frozen packaged chicken	3°/DW	6°/DW	15°/DW	17°/DW	20°/DW	Distribution done		