Receiving Log

(Prototype)

Instructions: Use this log for inspecting deliveries for food safety and food quality. It is not necessary to check each and every item. Record temperatures of potentially hazardous foods and/or perishable items such as vacuum packaged produce. Record any corrective action taken. Corrective action would include refusing products that are not delivered in sanitary condition and/or products that reveal signs of temperature abuse or mishandling. Use "F" to designate if the product is in frozen state.

Date	Time	Company	Product Name	Temperature or "F" for frozen state	Corrective Action	Initials