Hygivo

Food transport and delivery log

Business: _____ Location: _____ Week commencing: _____

FSAI guidance: Chilled food 0–5 °C. Frozen -18 °C or colder. Keep hot food at 63 °C or above.

Probe the food, not the box. Keep raw and ready-to-eat food apart, covered, in clean containers or vehicles. If food is out of range at hand-over, write what you did.

Date	Food / dish	Batch	Going to (customer or site)	Time out	°C leaving	Time handed over	°C at hand-over	Clean, covered, kept apart (Y/N)	Initials	If out of range: what was done

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