



## Food Bank/Agency Receiving and Temperature Log

<b>Date</b>	<b>Pick-up Location</b>	<b>Type of Product</b>	<b>Temperature @ Pickup (&lt;41F)</b>	<b>Temperature @ Agency (&lt;41F)</b>	<b>Temperature Recorded Signed By</b>

1. Take product temperatures at random. Not all products need to have their temperature taken.
2. Use a thermometer that can be placed between two packages.
3. Do not insert thermometer directly into the product.
4. Keep this record on file for 2 years.