Transportation Temperature Control Record

Date	Food Product	Leaving time	Temp ^{0}C	Arrival time	Temp ^{0}C	Corrective action taken	Checked by
e.g.10/10/10	*Spaghetti Bolognaise*	*8:00 pm*	*70 ^{0}C*	*8:30 pm*	*65 ^{0}C*		*Bill Logan*

Temperature Requirements

Hot food - at or above 60 ^{0}C
Cold food - at or below 5 ^{0}C
Frozen food - between minus 15 ^{0}C and minus 12 ^{0}C

This template should be adapted to suit your business. Records are to be kept up-to-date, filled in correctly and kept on site.