Child Care Food Transportation Temperature Log

Date	*Product Name*	*Temperature of food leaving kitchen* (Hot foods at 135°F or above, Cold foods at 41°F or below)			*Temperature of food upon arrival at site* (Hot foods at 135°F or above, Cold foods at 41°F or below)			*Actions taken*
		Time	*Temp**	*Initials*	*Time*	*Temp**	*Initials*	

**** Measure all food temperatures with a calibrated, sanitized thermometer***

Keep on file for at least 90 days

SHD 2016 mnh