Food delivery and transport temperature log

Business name: Example Bistro **Kitchen (dispatch location):** Central kitchen **Year, month:** 11/2026

Limit hot (°C): 63 **Limit chilled (°C):** 5 **Thermometer no.:** T-03

Probe the food, not the air in the box or van. Write the departure reading at loading and the arrival reading at hand-over, each when it is taken. The person who receives the food signs the line. If a reading is outside your limits, write what you did.

Date	Food	Hot or chilled	Ready at (time)	Vehicle, box	Destination	Departure time	Departure °C	Arrival time	Arrival °C	OK (Y/N)	Corrective action	Sent by	Received by (name, signature)
23/11	Chicken soup	hot	10:55	Van 1	Oakwood School	11:10	78	11:40	71	Yes		Daniel Hughes	Ruth Palmer
24/11	Pasta bake	hot	10:50	Van 1	Oakwood School	11:05	80	11:35	72	Yes		Daniel Hughes	Ruth Palmer
25/11	Sandwich platters	chilled	08:15	Van 1	Riverside Offices	08:30	3	09:05	4	Yes		James Patel	Kevin Moss
26/11	Beef goulash	hot	10:55	Van 1	Oakwood School	11:10	75	11:50	61	No	Reheated to 75 °C	Daniel Hughes	Ruth Palmer
27/11	Fruit salad	chilled	08:25	Van 1	Riverside Offices	08:40	4	09:10	5	Yes		James Patel	Kevin Moss