



SC1
food
delivery
records

SC1 food delivery records



Food Safety
AUTHORITY OF IRELAND

This record book should be used for recording details of cold/hot ready-to-eat food delivered to your premises.

Examples: cooked meats and poultry, smoked/cured fish, oysters, dairy products, desserts, prepared salads, sandwiches, soft cheeses, pre-cooked dishes such as quiche, cooked chicken.

Make sure the thermometer has been sanitised before and after use to avoid contamination of the food.

EXAMPLE:

SC1 - Food Delivery Records

Date	Food Item	Batch Code	Supplied By	'Use-by' Date	Temp. * °C	Delivery Vehicle Check	Comments/Action	Sign
1/06/08	Roast Beef	113-11-20	J Smith	7/06/08	4°C	OK	Satisfactory	A Jones
2/06/08	Cooked Turkey	732401	H Barry	8/06/08	15°C	Dirty vehicle	Rejected, rang supplier	A Jones

NOTE: For large deliveries, monitor one or two food products from that delivery.

*Chilled food: 0°C to 5°C; Frozen food: less than or equal to -18°C; Hot Food: greater than or equal to 63°C

Manager/Supervisor check on	8 / 06 / 08	/ /	/ /	/ /
Sign	EC			

