



## Receiving: Temperature/ Quality Log

Month:

Date	Product/Supplier	Temp.	Reject?	Quality Comments/ Initials
			Y/N	

- Spot check the temperatures with a sanitized stem thermometer when receiving
- Refrigerated foods for safety & quality MUST be received at 41°F or below
- Frozen foods must be 0°F
- Use color labels or write the receiving date on the container for proper rotation of foods

Reviewed by:	Date:
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