

Pick up Date

SFBFS - Grocers Feed the Hungry Temperature Log

Agency

Use this form to record accurate temperatures of your cold holding products when you receive them, after transport, agency storage units and before distribution to assure food was kept safe at all times.				
The goal is to keep cold holding foods "safe for consumption" throughout the entire chain of custody				
STORE DONOR NAME & PRODUCT ITEM DISCRIPTION	FOOD TEMP AT TIME OF PICK UP	FOOD TEMP AFTER TRANSPORT	UNIT TEMP OF AGENCY STORAGE	FOOD TEMP BEFORE DISTRIB.

Safe cold holding temperature for refrigerated food is 41° or below and frozen food should be solidly frozen and held between 0° - 32°. Any temperature above these limits is called the "Temperature Danger Zone".

Foods that need refrigeration of 41° or below begin to grow harmful bacteria when at a temperature above 41° and this bacteria grows extremely fast the longer these foods are in this Temperature Danger Zone.

Use your Food Handlers Certification training knowledge to keep all foods safe while recording all actual temperatures on this form. Always report issues and questionable products to your Agency Person in Charge for final assessment. "When in doubt, throw it out".

PACE OFFICE - 1951 Bell Avenue Sacramento, CA 95838 • (916) 925-3240 • All GFTH forms can be found on the SFBFS website sacramentofoodbank.org • Grocers Feed the Hungry Tool Kit