Goods Receiving Form

Check temperature of all potentially hazardous food deliveries.

Correct Temperature:

- Freezers should be –15°C to -18°C or frozen hard
- Cool holding units should be 5°C or colder
- Hot holding units should be 60°C or hotter

Date	Time	Supplier (Write 'Self' if you are buying and transporting food yourself. Eg. from market)	Food Type	Food Temperature (High Risk Foods)	Best before/ Use by date	Accept (A) or reject (R)	Initials	Problems and corrective actions