TEMPERATURE LOG - DISTRIBUTION OF TCS FOODS WITHOUT ACTIVE REFRIGERATION

TCS = Temperature Control for Safety.

TCS products that register above 41°F may not be distributed and must be securely discarded. See reverse side for complete instructions.

Date: _____ **Agency/Program Name:**_____ **Temp Taker Name:** _____

Describe conditions (e.g. shade, direct sun, tents, etc.): _____

Temp control (circle): Refer truck / Freezer blanket / Ice chests / No temp control / Other: _____

Sample type (circle): Probe-destructive / Probe-sandwich / Infrared / Other _____

Pallet/product name	Temp 1	Temp 2	Temp 3	Temp 4	Temp 5	Temp 6	Temp 7	Temp 8	Product discarded?
Pallet 1 Product:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Y / N
Pallet 2 Product:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Y / N
Pallet 3 Product:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Y / N
Pallet 4 Product:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Temp: Time:	Y / N

SEE REVERSE FOR COMPLETE INSTRUCTIONS

THESE RECORDS MUST BE KEPT ON FILE FOR TWO YEARS

HOW TO MONITOR TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS HELD OUTSIDE OF ACTIVE REFRIGERATION

Temperature sensitive food must be kept cool (at or below 41°F for refrigerated product, 32°F for frozen product) during your distribution, and periodic sample temperatures must be taken and recorded to ensure product is safe for consumption. Follow these steps:

1. Keep products covered and out of direct sunlight.
2. When possible, use coolers or freezer blankets to keep products cool - and encourage clients to bring insulated bags.
3. Take periodic sample temperatures using one of the methods below. **For product held without active OR passive refrigeration (e.g. freezer blankets), a sample temperature must be taken every 15 minutes.**
4. If a TCS product reads above 41°F (32°F for frozen), it must be discarded in a secure location (such as a locking dumpster).

TAKING SAMPLE TEMPERATURES

Destructive sample (most accurate method)

1: Choose a product soft enough to insert thermometer without damaging the probe.

2: Insert thermometer probe

3: Wait 20 seconds and record time and temperature.

Sandwich method

1: Place (sandwich) thermometer between two products

2: Wait 20 seconds and record time and temperature.

Infrared thermometer

1. Point the infrared thermometer at the product at the correct distance as specified by the manufacturer.

2. Pull trigger and record temperature reading.

NOTE: the sandwich method & infrared thermometers only provide a surface temperature reading. If your product fails (i.e. reads too high) with one of these methods, you can verify your reading by taking a destructive sample.