

This is a simple tool that can be used for the labeling of foods to help keep track of temperatures and times. The handout provided helps to know what temperatures and times are acceptable so corrective actions can take place if the temperatures are not adequate. This also serves as a tool to test the effectiveness of the handouts.

**Item:** \_\_\_\_\_ **(Remember to initial all lines)**

**Date and Time Received:** \_\_\_\_\_

**Temp:** \_\_\_\_\_

**Date and Time Packed for Delivery:** \_\_\_\_\_

**Temp:** \_\_\_\_\_

## Work Cited

(For education materials)

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