## **Receiving Log** Instructions: A food employee will record the date, time, name of vendor and food product being received during deliveries. When the food product is received, a temperature for a representative sample of the food should be recorded. If the food items were delivered under improper conditions, procedures and/or temperatures, or was unwholesome, corrective action must be taken and delivery must be rejected. The employee will initial the entry and be verified by a manger that receiving practices are being monitored. Employee **Condition Acceptable Y/N** Temp. Initials/ Date Time Vendor Name Invoice # **Food Product** If no, explain. (° F) Verified Bv AB 9/16/20 8 A M Good Food Co. #123456 **Bacon** (raw) 54 CD \_\_Y \_√\_N: \_\_*Temp. above 41* \_\_Y \_\_N: \_\_\_\_\_ \_\_Y \_\_N: \_\_\_\_\_ \_Y \_N: \_\_\_\_\_ \_\_Y \_\_N: \_\_\_\_\_ \_Y \_N: \_\_\_\_\_ \_\_Y \_\_N: \_\_\_\_\_ \_Y \_N: \_\_\_\_\_ \_\_Y \_\_N: \_\_\_\_\_



Bethlehem Health Bureau To request this information in an alternate format, call (610) 865-7083 askbhb@bethlehem-pa.gov www.bethlehem-pa.gov/Health-Bureau

