**Time as a Public Health Control Delivery Log**

* Verify TCS foods are at the proper temperature before loading for delivery. Cold TCS foods must be 41°F. or below and hot TCS foods must be 135°F. or above.
* Label meals with a discard time of no more than 4 hours from time foods were removed from temperature control.
* Complete the log below and keep for records.

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| Date | Food Item | Time removed from temperature control (refrigeration or hold holding) | Time removed from temperature control (refrigeration or hold holding) | Time final delivery completed | Signature of driver. |
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