**Time as a Public Health Control (TPHC) 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.

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