**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.

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