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| **Customer delivery record** | | | | | | | | | |
| Date | Time | Food delivered  (Ready-to-eat foods only) | Qty | Use by date | Temp\*C | Customer details | Adequate separation  (raw and ready-to-eat foods) | Comments | Signature |
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NOTES:

1. For large deliveries monitor a sample of one or two products from that delivery.
2. Chilled food – Max 8\*C, Hot food Minimum 63\*C
3. Ready-to-eat food must be separated from raw food during transport and distribution.

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| Supervisor check / date |  |  |  |  |  |
| initials |  |  |  |  |  |