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| **Dispatch temperature of meat and vegetables** |
| Date  | Time | Vehicle registration number | Temp (degree C) | Corrective action if required | Name | signature |
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NOTES:

1. Stored products should be at -18C or colder. 2. Temperature to be taken with a disinfected calibrated temperature probe.
2. Ensure all products are covered, to prevent quality loss 4. If action is required, report to the Manager.

 arising from freezer-burn and cross-contamination.

Managers signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_