



SC9
customer
delivery
record

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Food
Standards
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This record book should be used for recording details of hot/cold ready-to-eat food delivered to customers.

Examples: Sandwiches, desserts, prepared salads, hot meals such as curries, stews etc.

SC9 - Customer Delivery Record



EXAMPLE:

[illegible]

NOTE: For large deliveries, monitor one or two food products from that delivery.

*Chilled food: max. 8 °C (preferably 5 °C or below); hot food: minimum 63 °C.

Ready-to-eat food must be adequately separated from raw food during transport and distribution.

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