

Transporting Food Record

Business name:

This record is to be maintained to demonstrate that potentially hazardous cold foods are transported at 5.0°C or below; or 60.0°C or above for hot foods, or, that the total time out of temperature control does not exceed 4 hours (see 2 hour/4 hour rule).

2hr / 4hr Rule as follows:

Potentially hazardous food that has been kept between 5°C and 60°C for less than two hours **must** be refrigerated or used immediately.

Potentially hazardous food that has been kept between 5°C and 60°C for longer than two hours - but less than four hours - **must** be used immediately.

Potentially hazardous food that has been kept between 5°C and 60°C for longer than four hours **MUST** be thrown out.

[illegible]