SC9 – Customer Delivery Record

CUSTOMER DELIVERY RECORD								
DATE	FOODS DELIVERED (ready-to-eat foods only)	QUANTITY	BATCH CODE/ USE BY DATE	CUSTOMER DETAILS (name/address)	DELIVERY TEMP*°C	ADEQUATE SEPARATION OF RAW & READY-TO-EAT FOODS YES/NO	COMMENTS	SIGN

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.

Manager/Supervisor check on	/ /	/ /	/ /	/ /	/ /
Initials					

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