

Time as a Public Health Control Policy and Log

- When meals are prepared for delivery to students, they must be verified to be 41°F or below before being removed from refrigerator.
- Label all meals with a discard time of no more than 4 hours from time it was removed from temperature control.
- Complete the following log daily and retain for records.

Date	Time removed from refrigeration	Temperature when removed from refrigeration	Time final delivery completed	Initials of Delivery Driver