

This is a simple tool that can be used for the labeling of foods to help keep track of temperatures and times. The handout provided helps to know what temperatures and times are acceptable so corrective actions can take place if the temperatures are not adequate. This also serves as a tool to test the effectiveness of the handouts.

Item: _____ **(Remember to initial all lines)**

Date and Time Received: _____

Temp: _____

Date and Time Packed for Delivery: _____

Temp: _____

Work Cited

(For education materials)

Byrd-Bredbenner, C., Maurer, J., Wheatley, V., Cottone, E., and Clancy, M. (2007). Observed food safety behaviors and skills of young adults. *British Food Journal*, 107, 519-530.

Centers for Disease Control and Prevention, Food safety at CDC, Version current 7 October 2011. Retrieved from <http://www.cdc.gov/foodsafety/>

Servsafe, Foods handler training, Version current 1 October 2011. Retrieved from <http://www.tapseries.com/jobaide.PDF>

United States Department of Agriculture, Food Safety and Inspection Service. FactSheets, Version current 17 October 2011. Retrieved from <http://www.fsis.usda.gov/factsheets/>