# **GF** Incoming Goods Receiving Log

DATE	PRODUCT DESCRIPTION	TEMP °C	VISUAL CHECK	ACCEPTED OR REJECTED	DESIGNATED STORAGE AREA	CORRECTIVE ACTION	CHECKED BY
	DATE	DATE         PRODUCT DESCRIPTION	DATE         PRODUCT DESCRIPTION         TEMP C           Image: Comparison of the second	DATE       PRODUCT DESCRIPTION       TEMP °C       VISUAL CHECK         Image: Strategy of the strategy of	DATE       PRODUCT DESCRIPTION       TEMP °C       VISUAL CHECK       ACCEPTED OR REJECTED         Image: Constraint of the second of	DATEPRODUCT DESCRIPTIONTEMP °CVISUAL CHECKACCEPTED OR REJECTEDDESIGNATED STORAGE AREAImage: Storage sto	DATEPRODUCT DESCRIPTIONTEMP °CVISUAL CHECKACCEPTED OR REJECTEDDESIGNATED STORAGECORRECTIVE ACTIONImage: Storage of the

Contact KGF office on 1300 870 054 if products are delivered above 5°C.

#### **TEMPERATURE INFORMATION**

#### VISUAL CHECK

## DESIGNATED STORAGE AREAS:The incoming goods should be stored in the relevant areas

- Cold foods at or below 5°C
  Frozen foods frozen hard
- Use by date/use on datePackaging (damaged or deteriorated)
- Correct labelling
- Delivery truck (clean and below 5°C)
- as soon as possible, these include: • Refrigerators/freezers/cool rooms
- Ambient pantry

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