

For use in Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP).

Instructions: Use this log for receiving food or meals delivered from an off site or a central kitchen location. Record the hot and cold food temperatures of at least one meal. **Document meals to credit due to damage, unacceptable temperatures, etc. on the Meal Communication and Credit Log.

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Date	Rec'd Time	Hot Food Name	Temperature rec'd 135 degrees or above	Cold Food Name	Temperature rec'd 41 degrees or less	Rec'd by initials	# of meals ordered	# of meals rec'd	Less # of meals to credit**	# of meals to pay FSMC