Record of Shipping and Compliance with Temperature Regulations

Shipping Dealer Section

Shipping Dealer: _______________________________________________________________

Receiving Dealer: ______________________________________________________________

Date and time of shipment: ______________________________________________________

Temperature inside shipping conveyance (truck) prior to loading: ____________ (must be 45°F or less)

- OR -

Was the product adequately iced for shipment: ________________________

- AND -

If the shipped product has not been cooled to an internal temperature of less than 50°F, check the following notification:

 ATTENTION RECEIVING DEALER, THE SHELLSTOCK IN THIS SHIPMENT WAS NOT COOLED TO AN INTERNAL TEMPERATURE OF 50°F OR LESS PRIOR TO THIS SHIPMENT! UPON RECEIPT OF THIS SHIPMENT YOU ARE REQUIRED TO EVALUATE THE TIMES AND TEMPERATURES, AND RECORD YOUR FINDINGS IN THE RECEIVING DEALER SECTION BELOW. THIS PRODUCT MUST BE COOLED TO LESS THAN 50°F BEFORE YOU MAY SHIP IT OUT.

NOTE: A temperature recording device is required if the above statement is checked and the shipment is more than four hours.

 Check here if a temperature recording device is included in this shipment.

Receiving Dealer Section (must be completed by the receiving dealer)

Date and time of arrival of shipment: _____________________________________________

Was the shipping time less than four hours? _________________________________

Fill in one of the three below:

1. Did the product arrive adequately iced? _________________________________

2. Was the temperature inside the conveyance (truck) 45°F or less? ____________________

3. Was the shellstock at an internal temperature of 50°F or less? ____________________

If a temperature recording device was included in this shipment, did it indicate continuous cooling since the time of shipment? _________________________________

NOTE: This completed document must be kept by the receiving dealer as part of the HACCP receiving log. This document, as well as all other HACCP records, must be kept on file for a minimum of one year.

05-01-2019 version