Meals on Wheels Store
NUTRI-SYSTEMS CORPORATION | SINCE 1977

Home-Delivered Meal Temperature Log

Program: _____ Month / Year: _____ Thermometer last calibrated: _____

Hot meals: 135°F or above | Cold items: 41°F or below

FDA Food Code minimums. Your state or local rules may be stricter (for example, 140°F hot). Write your required temperatures here: Hot _____ °F Cold _____ °F
Probe the food itself with a clean, calibrated thermometer. Check at packing and at the last stop of the route.

Date	Route / Driver	Meal or item	Hot or Cold	Time packed	Temp at packing °F	Time at last stop	Temp at last stop °F	OK? Y/N	Action taken if not OK	Initials

If a reading is too low: add a heat source, split or shorten the route, or start meals hotter. Discard food that has been out of temperature longer than your rules allow.

Free from the Meals on Wheels Store | mowstore.com | 1-800-332-6566 | Thermal bags and heat for meal delivery routes, made in the USA since 1977