

Goods Receiving Log — Temperature Check

Temperature of chilled and frozen deliveries on receipt from the supplier

Business	Month and year	Responsible person
Instrument (type, ID no.)	Calibrated until	

[illegible]

- Check the goods on receipt, before they are put away. Measure packed goods between packs, do not pierce the packaging.
- Limit: as stated on the label. As a guide meat up to +7 °C, offal +3 °C, poultry +4 °C, minced meat +2 °C, frozen -18 °C or colder.
- If the temperature is over the limit or the packaging is damaged, refuse or return the goods and record it on the line.

Reviewed by (manager): _____ Date: _____ Signature: _____

How to use this form

1. One sheet covers all deliveries in a month. Keep it at the goods-in point.
2. For every chilled or frozen delivery write down the date, time, supplier and product.
3. Measure the temperature with a probe thermometer or between packs and record it together with the limit from the label.
4. Check packaging, use-by date and appearance. Record your decision in the "Accepted / rejected" column.
5. The manager reviews and signs the sheet monthly. Keep it with the delivery notes.

Limits and regulations

- Fresh meat of domestic ungulates not more than +7 °C, offal not more than +3 °C (Regulation 853/2004, Annex III, Section I, Ch. VII).
- Poultry meat not more than +4 °C (853/2004, Annex III, Section II, Ch. V).
- Minced meat not more than +2 °C, meat preparations not more than +4 °C, frozen not more than -18 °C (853/2004, Annex III, Section V, Ch. III).
- Fresh fish at a temperature approaching that of melting ice, frozen fish not more than -18 °C (853/2004, Annex III, Section VIII, Ch. VII).
- Other chilled goods as stated by the manufacturer. The cold chain must not be interrupted (852/2004, Annex II, Ch. IX).

Limits summarise the regulations in force as of 10/2026. Your HACCP plan and the manufacturer label take precedence. National rules may add stricter limits.

What inspectors look for

- Completeness: an entry for every check, no missing days.
- Truthfulness: real times and values, not a whole week in one pen.
- A corrective action for every value out of limit.
- An instrument with a valid calibration you can point to.

Tired of filling this in?

TempeStorm measures and records by itself, continuously 24/7. On a breach it sends an alarm to your phone and creates the HACCP protocol for an inspection in one click. Every probe arrives with an accredited calibration certificate included. Configure the price for your business at tempestorm.sk/en/cennik.