Key Drop Deliver Plan

Food Service Establishment:
Supplier:
Hours when key drop deliveries occur:
Foods Received by Key Drop Delivery:
Where food stored when received by Key Drop Delivery:
DPH Rule 511-6-104 Key Drop Deliveries:
4. The entity providing the key drop deliveries shall ensure that all products are stored within the food service establishment and not left on loading docks or in an area accessible by the public. Food products shall be stored in compliance with applicable provisions of DPH Rule 511-6-104 and as follows:
(i) Food products requiring temperature control for safety shall be immediately stored within approved temperature control storage equipment verified by the food service establishment management that is capable of maintaining food product temperatures of:
(I) 41ºF (5ºC) or less, if held cold;
or (II) 135ºF (57ºC) or higher if held hot;
or (III) frozen if delivered frozen;
and ii) All food shall be placed within appropriate storage facilities of the establishment to maintain food safety and security so as to protect against contamination and adulteration
5. The food service establishment shall maintain records of the written agreement as specified in subsection (3)(m)3 of this Rule as well as records that show the delivery condition and temperature of the products upon receipt of delivery. Records shall be made available upon request by the Health Authority;
and
6. Receipt of delivery by the food service establishment must be immediately verified by its employees