Cold-food transport checklist

Use actual food and container directions; this plan does not certify safe transport.

Foods / ingredients / allergens

Departure time

Arrival time / refrigerator access

Insulated bag and cold sources

Cold holding temperature / thermometer

Packing and next steps

Keep cold food at 40°F or below; use at least two cold sources during transport.
Discard perishables held above 40°F for more than 2 hours,
or more than 1 hour when the temperature is above 90°F.
USDA: ask.fsis.usda.gov/article/How-do-you-keep-a-bag-lunch-safe
Time limits: ask.fsis.usda.gov/article/What-is-the-Danger-Zone