

This Agreement is dated as of _____, and describes the procedures for Key Drop Deliveries that the undersigned RESTAURANT NAME and DISTRIBUTOR have mutually agreed to.

_____ distributor, when delivering to _____, a restaurant in Georgia, during hours when restaurant personnel are not present and the restaurant is closed, i.e. a Key Drop Delivery, agrees:

- 1) To retain risk of loss for all food products delivered until they are officially received by an actual employee of the restaurant, the same as if the delivery were taken when the employee was present.
- 2) _____ will record temperature of TCS foods upon delivery on provided temperature log. Number of temperatures to be taken should be representative of the TCS food(s) being delivered.
- 3) _____ will deliver all food to the appropriate storage temperature environment for each product within the restaurant, meaning frozen items in the freezer and refrigerated items in the cooler.

_____ (RESTAURANT) agrees, per health department mandate:

- 1) That its employees must immediately receive product upon entry to the restaurant, using current guidelines as specified by their health department,
- 2) Credits for unacceptable product must be called in to _____ (DISTRIBUTOR) for credit by 11:00 AM of the day of delivery as specified in the contract between _____ and _____.
- 3) A record of the condition and temperature provided by the local health department per Georgia Chapter 511-6-1 subsection (4) will be maintained within the restaurant for at least 6 months. These records will be made available for review by the local health department representatives during inspections.

The parties understand that the use of Key Drop delivery is a privilege and a convenience to the parties, and to support the requirements for their use, _____ selects, packs and stores, and transports all food products in the temperature environment specified as safe by suppliers and by _____ internal risk safety requirements, and _____ procedures meet or exceed guidelines of the local health department. _____ drivers carry with them calibrated thermometers to help ensure the safety of products being delivered and are required to note the temperature of refrigerated TCS foods on the provided temperature log at the time of delivery. These practices are done irrespective of whether the delivery is made under key drop rules or under live delivery rules. This Agreement will remain in effect until cancelled in writing by either party.

(DISTRIBUTOR)
doing business as

(RESTAURANT)
or its Franchise

Date: _____

Date: _____

By: _____

By: _____

Its: _____

Its: _____

List of restaurants employing key drops:

(RESTAURANT)
(ADDRESS)

Delivery schedule