AMIC FOOD SAFETY PLAN - DAY DIARY

emperature gauge check -					Cool rooms, Refri		Ketrige	igerated displays (< 5 degrees C)				& Freezers (<-15 degrees C)					
	hiller 1 CCP 1		Chiller 2 CCP 1		Display 1 CCP 1		Display CCP 1			Display CCP 1		F	Freezer	reezer 1		Process area	
M	PM	AM	PM	\perp	AM	PM	А	M	PM	AM	PM	AM	PN	M	AM	PN	
				\perp													
roduc	ct tempera	ture ch	eck	-		Re	frigera	ited di	isplays 8	k process	areas	(< 5°C)					
			Disp CC	olay 2 P 1				play 3 CP 1		Display 4 CCP 1		Į.		Process CCP 2			
M PM		AM			PM		AM		PM	AN		PM	AM				
rcha	sed produ	ct and /	or loa	ıd ou	ıt temp	peratur	e insp	ection	1					ı			
Si	upplier/ custor	ner (CCP 1)		Product			t description				Temperatu		e MTV Licence No		e No.	
	- Meat or interna	l tempera	act port ture 5°0	ions (e C (e.g. o	e.g. eye f commin	illet, knuc uted prod	kles) no duct, ha	ms, picl	kled, smok	n surface, ked or othe		meat or m	neat pro	oducts			
ood N	- Meat of interna	r meat int I tempera n packed	act port ture 5°C product	ions (e C (e.g. (s no m	e.g. eye f commin nore thar	illet, knuc uted prod n 5°C (targ	kles) no duct, ha get rang	ms, picl e 0°c to	kled, smok 2°c)	ked or othe	r like pr	oducts)			× N/	/A	
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