

AMIC FOOD SAFETY PLAN – DAY DIARY

Temperature gauge check - Cool rooms, Refrigerated displays (<5 degrees C) & Freezers (<-15 degrees C)

Chiller 1 CCP 1		Chiller 2 CCP 1		Display 1 CCP 1		Display 2 CCP 1		Display 3 CCP 1		Freezer 1		Process area CCP 2	
AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM

Product temperature check - Refrigerated displays & process areas (< 5°C)

Display 1 CCP 1		Display 2 CCP 1		Display 3 CCP 1		Display 4 CCP 1		Process CCP 2	
AM	PM	AM	PM	AM	PM	AM	PM	AM	PM

Purchased product and / or load out temperature inspection

Supplier/ customer (CCP 1)	Product description	Temperature	MTV Licence No.

- 7°C maximum on carcass surface including quarters
- Meat or meat intact portions (e.g. eye fillet, knuckles) no more than 5°C on surface, all other meat or meat products internal temperature 5°C (e.g. comminuted product, hams, pickled, smoked or other like products)
- Vacuum packed products no more than 5°C (target range 0°C to 2°C)

Good Manufacturing Practice Checklist: ensure the following activities have been complied with by showing either ✓ × N/A

Start up hygiene - items checked as per cleaning schedule for:	Process check
▶ Chillers/ freezers/ process areas/ retail sections <input type="checkbox"/>	Staff wearing dean clothing inc. footwear, aprons, hats <input type="checkbox"/>
▶ Benches/ tables/ cutting boards <input type="checkbox"/>	Washing hands after contamination has occurred e.g. coughing, sneezing, toilet, smoking <input type="checkbox"/>
▶ Edible meat containers/ product not stored on floors <input type="checkbox"/>	Eating/ smoking/ jewelry policy adhered to <input type="checkbox"/>
▶ Floors/ walls/ ceiling/ shelves/ tools/ equipment <input type="checkbox"/>	Chemicals/ packaging /vegetables/ additives stored safely <input type="checkbox"/>
▶ Amenities & storage facilities <input type="checkbox"/>	Meat & meat products hygiene comply <input type="checkbox"/>
▶ Pest control <input type="checkbox"/>	Cross contamination prevented - raw/ ready to eat product <input type="checkbox"/>
▶ Licensed meat transport vehicle <input type="checkbox"/>	Cloths sanitised between use <input type="checkbox"/>
▶ No wounds, sores or exposed unprotected bandages <input type="checkbox"/>	Food handling & preparation practices ensures food is safe <input type="checkbox"/>
▶ If applicable, adherence to Appendix D: Preservative Use Policy (CCP 4) <input type="checkbox"/>	Waste/ inedible product identified & disposed of to avoid cross contamination <input type="checkbox"/>

Any maintenance required recorded on this form and / or on Maintenance Jobs List

Incident / Correcitve Action Report	Record a summary of incident and any action taken

FOOD SAFETY MONITOR SIGNATURE:

DATE: