PASTEURIZED CRABMEAT COOLER TEMPERATURE RECORD

Company Name: Glorious Crab, Inc.*
Person Responsible: Quality Control Supervisor*
Address: 123 Harvest Way, Seaside, MD 12345*

- Cooler operating range: 32° to 36° F
- Critical Limit: 50°F or warmer for 4 hours maximum in cooler
  If cooler is 50° F or warmer for 4 hours or longer, immediately notify the quality control supervisor or another management employee who will take corrective actions.
- Frequency: complete this log at least every 4 hours

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<th>Date</th>
<th>Time</th>
<th>Temperature</th>
<th>Employee’s Initials</th>
<th>Reviewer/Date</th>
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Comments:

1The U.S. Food and Drug Administration typically expects continuous monitoring (a chart recorder for example) for documenting storage temperatures when storage temperature is a critical control point. This form can also be used as a back-up record in case of power failure or a mechanical problem with the recorder.
*NOTE: This generic record is for your information only. It should not be used without modification. Each record must be specific for the processing plant, species processed, and processing methods used. The record shall include:

1) the name and location of the processor or importer;
2) the date and time of the activity that the record reflects;
3) the signature or initials of the person performing the operation; and
4) where appropriate, the identity of the product and the production code, if any. Processing and other information shall be entered at the time that it is observed.

The review of critical control point records shall occur within 1 week of the day that the records are made.

Any corrective actions shall be documented in a corrective action report.

Authors

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