

PASTEURIZED CRABMEAT COOLER TEMPERATURE RECORD¹

Company Name: Glorious Crab, Inc.*
Address: 123 Harvest Way, Seaside, MD 12345*

Person Responsible: Quality Control Supervisor*

- 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

Date	Time	Temperature	Employee's Initials	Reviewer/Date
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.

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UCSGEP 04-1W; April 2004

This work is sponsored in part by NOAA, National Sea Grant College Program, Department of Commerce, under grant number NA06RG0142, project number A/EA-1, through the California Sea Grant College Program, and in part by the California State Resources Agency. The U.S. Government is authorized to reproduce and distribute reprints for governmental purposes.