HACCP PLAN RECORD

SHUCKED MEAT COOLER RECORD

(CCP Shucked Meat Storage)(CL: a= Coolers not to exceed 45°F, or adequate ice packed around meat containers and b= Meats stored in covered containers)

Firm Name: _____

Firm Address: _____

_____

Product Description: Shucked Meats _____

Cooler Number:

Date	Time	Temperature			Adequate Ice Around Containers		Containers Covered		Initials	Corrective Actions *
		Reading	Exceeds 45°F							
			Yes	No	Yes	No	Yes	No		

* Follow Corrective Actions as stated in HACCP Plan.

Reviewed By:_____ Date of Review:_____