|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Date Checked** |  | **Checked by (Initials)** | **Equipment Temperatures****(C°)** | **Adequate Separation****Y/N** | **Action required/notes** | **Action Completed** | **Supervisor Sign off** |
|  |  |  | **Display** | **Product** |  |  |  |  |
| **Monday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |
| **Tuesday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |
| **Wednesday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |
| **Thursday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |
| **Friday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |
| **Saturday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |
| **Sunday****/ /** | AM |  |  |  |  |  |  |  |
| PM |  |  |  |  |  |  |  |

|  |
| --- |
| **Further Comments/Corrective actions taken when CCP not met.**  |

**Verification Activities** (when done).

Type of activity (DO = Direct Observation of CCP monitoring, RR = Records Review, CAL = Thermometer Calibration):

Result of activity (√ = Acceptable, - = Not Acceptable):

Date/Time: Initials:

**Fresh Product**: Chillers and product to be kept at **< +2°C (patties) or 4°C (burgers)**

**Frozen Product**: Freezers to be kept at **≤ -18ºC**

Finished burgers or patties intended to be consumed less than thoroughly cooked will be stored separately from the rest of products, either in separate chillers/freezers/rooms, or on physically separate racks/shelves