

PASTEURIZED CRABMEAT COOLER TEMPERATURE LOG

[see note below regarding continuous monitoring]

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

Date	Time	Temperature	Employee's Initials	Reviewer/Date

Comments:

NOTE: This generic record is for your information only. It should not be used without modification. **The U.S. Food and Drug Administration typically expects continuous monitoring (a chart recorder for example) for documenting storage temperatures when it is a critical control point.** This example manual form could be used as a back-up record in case of power failure or a mechanical problem with the recorder. 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. The Tri-State (Maryland, Virginia, and North Carolina) Seafood HACCP Committee recommends at least twice weekly reviews.

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

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