

# PASTEURIZATION RECORD

Company Name: Glorious Crab, Inc.

Person Responsible: Pasteurizer Operator

Address: 123 Harvest Way, Seaside, MD 12345

- **Critical Limits:** Cans -- 140 minutes at  $\geq 188^{\circ}\text{F}$  (refrigerated crab meat);  
125 minutes at  $\geq 188^{\circ}\text{F}$  (crab meat pasteurized on day picked)  
Pouches -- 115 minutes at  $\geq 189^{\circ}\text{F}$ , thickness  $\leq 1.5$  inches  
All -- measurable amount of sanitizer in the cooling water
- **Frequency:** Complete this log for every batch at the time of processing and observation.

Date	Batch Code (match recorder chart) ----- Can/Pouch	If Cans: Meat is		Time waterbath returns to $\geq 188^{\circ}\text{F}$ cans $\geq 189^{\circ}\text{F}$ pouches	Indicating Thermometer Temperature $^{\circ}\text{F}$	Time product removed from hot waterbath	Aeration  Yes/No	Sanitizer residual of cooling water		Operator's Initials
		Picked Today	Refrig- erated					Time Checked	ppm	
10/13/03	A 252-03 CAN	✓		10:31 AM	188	12:39 PM	Y	12:35 PM	7	G.R.
10/13/03	B 252-03 CAN	✓		12:50 PM	189	2:58 PM	Y	2:45 PM	6	G.R.
10/13/03	C 252-03 CAN	✓		3:27 PM	188	5:36 PM	Y	5:30 PM	10	G.R.
10/14/03	A 253-03 CAN		✓	9:07 AM	189	11:30 AM	Y	11:26 AM	8	G.R.
10/14/03	B 253-03 POUCH			11:41 AM	190	1:39 PM	Y	1:30 PM	5	G.R.
10/15/03	A 254-03 POUCH			8:55 AM	189	10:52 AM	Y	10:50 AM	9	G.R.
10/15/03	B 254-03 POUCH			11:14 AM	190	1:10 PM	Y	1:05 PM	7	G.R.
10/15/03	C 254-03 CAN	✓		1:52 PM	188	4:00 PM	N*	3:49 PM	6	G.R.
10/16/03	A 255-03 CAN		✓	9:22 AM	189	11:44 AM	Y	11:41 AM	10	G.R.

Comments: \* AERATION WAS OFF WHEN CHECKED AT 2:15 P.M.  
RE-STARTED AERATION AT 2:17 PM - NOT A CRITICAL LIMIT.

Reviewer V. Stone Date 10/13/03 Reviewer V. Stone Date 10/15/03

Reviewer \_\_\_\_\_ Date \_\_\_\_\_ Reviewer \_\_\_\_\_ Date \_\_\_\_\_