

HACCP Log for the KSU MPU

Product: Finfish-Vacuum Packed or Bagged, Refrigerated or Frozen- Cook to eat

Date: _____

Facility Manager: _____ Facility # _____

HACCP Log

CCP1-C- Chemical/Environmental affidavit Date received: _____

CCP2-B- Chilling: Three samples of product will reach 40°F within 60 min.

Internal Temperature	Start Time	Sample Temp.			End Time	Facility Manager
		1	2	3		
Batch:						
Batch:						
Batch:						
Batch:						
Batch:						
Batch:						
Batch:						
Batch:						
Batch:						

Signature of Reviewer: _____ Date: _____
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HACCP Log for the KSU MPU

Product: Finfish-Vacuum Packed or Bagged, Refrigerated or Frozen- Cook to Eat

**CCP 3-P, B All packaging will be inspected and assure seal and integrity
ALL PACKAGES WILL BE INPECTED.**

All Packages labeled: _____ Facility Manager: _____

CCP 4-B

Labeling: All Vacuum Packages will have “Safe Handling” instructions and information containing: Product Description, All Allergens, Weight, Date and Facility processed.

Non-Vacuum packed product labels will include the above AND instructions to “Keep Frozen until use, thaw in refrigerator only”

ALL PACKAGES WILL BE LABELED.

All Packages labeled: _____ Facility Manager: _____

CCP5-B - Cold Storage; Bagged product will be kept in refrigeration at 40°F or lower. Frozen products and all vacuum packed products will be stored at 0°F or lower.

Temp. Check Date	Storage Unit Description	Inventory	Temperature		F.M Initials
			AM	PM	

****1- Evaluate time /temp. : if product is 40°F or lower check temp. equipment log for other variations. **2- If product is higher than 40°F and time can not be determined, discard all product affected by deficiency.**

Signature of Reviewer: _____ Date: _____