

COOLER TEMPERATURE MONITORING RECORD

Firm Name:		Product Description:											
Firm Location:		Method of storage and distribution: Under refrigeration											
		Intended Use: To be eaten raw or cooked											
<u>Critical Limit:</u> Cooler room temperature shall be maintained at 45 °F or less.													
*CORRECTIVE ACTION SHELLSTOCK: If cooler temperature is > 45 °F, check meat temperature. If shellstock meat temperature is between 45°F - 50 °F, the product will be placed in a working cooler at 45 °F or <. If cooler temperature is > 45°F and shellstock meat temperature is > 50 °F the product will be placed in a working cooler at 45 °F or <, isolated and evaluated to insure the product is safe. *SHUCKED MEATS: If cooler temperature is > 45 °F and shucked meat temperature is 45 °F or <, product will be iced and placed in a working cooler at 45 °F or <. If shucked meat temperature is greater than 45 °F, affected product will be destroyed. [does not apply during post shucking/packing cool down to 45 °F. See Chapter 5L-1.007(6)(a)(b)&(7)].													
<u>Monitor</u> temperatures at least twice a day during operating hours & once daily during non operating days when shellfish are stored in the coolers. Temperatures should be recorded prior to operations starting and before operations are concluded.													
Day		Cooler#						Cooler#					
	Date	Time	Temp	Time	Temp	Initials	Date	Time	Temp	Time	Temp	Initials	Corrective Actions
Mon													
Tue													
Wed													
Thu													
Fri													
Sat													
Sun													
Reviewed By: _____ Date: _____							Reviewed By: _____ Date: _____						