

COOLER AND OYSTER TEMPERATURE MONITORING RECORD (Vibrio Months)

Firm Name		Product Description: Shellstock oysters
Firm Address		Method of storage and distribution: Under refrigeration of 45°F or less
		Intended Use: To be eaten raw by general public

To be used May through October

Critical Limit: 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 less. 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 less , 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 less, product will be iced and placed in a working cooler at 45 °F or less. If shucked meat temperature is greater than 45 °F, affected product will be destroyed.

Monitor cooler temperatures twice a day when processing, once a day when closed.

Monitor temperatures of last oysters received from harvesters before cooling deadline:

Day		Shellstock Cooler						Oyster Temperature			
	Date	Time AM	Temp	Time PM	Temp	Initials		Time	Temp	Initials	CorrectiveAction
Mon											
Tue											
Wed											
Thu											
Fri											
Sat											
Sun											

Reviewed By: _____

Date: ____/____/____