

HACCP Rapid Cooling Log

Year \_\_\_\_\_

COMPANY NAME \_\_\_\_\_

Address \_\_\_\_\_ CT # \_\_\_\_\_

Rapid Cooling Method: \_\_\_\_\_

Harvest Date	
Harvest Area (Include Town)	

Hour	Time	Internal Meat Temp	Unit Temperature*/Adequate Ice**	Initials
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				

\* Record Temperature of Refrigeration Unit

\*\* Adequate Icing means that the amount and application of the ice is sufficient to ensure that immediate cooling begins and continues for all shellfish. If ice slurry is used and the shellfish are submerged the presence of ice in the slurry indicates adequate icing.

Haccp Review Signature/Date