

Company Name: _____ CT# _____

Address: _____

COOLER TEMPERATURE LOG Cooler # _____

Month/Year: _____

| Day | Time | Temp. | Initials | Time | Temp. | Initials |
|-----|------|-------|----------|------|-------|----------|
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| 31 | | | | | | |

Weekly signature: _____

Weekly signature: _____

Weekly signature: _____

Weekly signature: _____

Refer to HACCP Plan to initiate Corrective Action and complete Corrective Action Report if Cooler Temperature Exceeds 45° F

THERMOMETER CALIBRATION: HACCP Frequency Required _____

Calibration thermometer reading in icy slurry ___ °F.

Calibration thermometer reading in Cooler# ___ °F.

Cooler thermometer reading in Cooler# ___ °F.

Corrective action if reading not within + or - 2 °F of each other Y / N

If YES describe:

Test completed by _____ verified by _____ on _____.

CoolerTemperatureLog

Temperatures and Shellfish:

Recording temperatures is a necessary part of the seafood business. It is not enough to just “know” that it’s cold. Documentation is needed as a “legal” record if you are ever implicated in foodborne illness. It is quick and easy and may be just the insurance you need to save you and your business from headache and financial trouble.

The National Shellfish Sanitation Program Model Ordinance (NSSP-MO) requires shellstock to be placed under refrigeration within a specific number of hours, based on the time-temperature index. Once placed under refrigeration shellstock are to be maintained at ≤ 45 degrees Fahrenheit (~7.5 degrees Celsius). Shucked shellfish must also be held at temperatures that do not exceed 45 degrees Fahrenheit (~7.5 degrees Celsius). Failure to maintain proper temperatures of shellfish will require corrective action as specified in your HACCP plan. Failure to take corrective action creates a public health hazard that could lead to a foodborne illness outbreak associated with your product.