

# HACCP-List

Restaurant / Store: \_\_\_\_\_ MM /YY: \_\_\_\_\_ Responsible: \_\_\_\_\_

Date	Time	Fryer:				Fryer:				Fryer:				Initials				
		TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration = y / n					
	9:15	16,5	175 °C	3L	y	19,0	177 °C	5L	y	23,5	178 °C	x	n	15	174 °C	3L	y	JD
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TEMP.

Please always make sure to measure in the heated fryer before service!  
handling.vito.ag

