

Example of a Shucker-Packer Processing Log

Company Name: _____

Company Address: _____

Date: _____

Lot Code: _____

Meat must be 45 degrees or less within 2 hour of hot dip.

If not heat shocked, meat must be 45 degrees or less within 3 hours of removal from refrigeration.

Start time (from hot dip or removal from refrigeration): _____

Meat temp. 1 hour later: _____

Meat temp. 2 hours later: _____

Meat temp. 3 hours later: _____

Recorder initials: _____

Reviewed by: _____

Date reviewed: _____

Note: Try to use the same container, leave the thermometer in and stop when reaching 45 degrees or less. If reaching proper temperature within time frame, one or two checks a day may be enough. You probably will need to use ice to bring the temperature down faster. Satisfy yourself that you are processing safely.

If corrective action was needed, please record it on the back side of this page.

Date: _____ Time: _____ Signature: _____

Step 1. Record the actual event or circumstance that lead to a corrective action.

Step 2. Record what corrective action you performed to control the hazard or event, and its outcome.

Step 3. If the corrective action was a result of a food safety hazard, a review of the HACCP plan must occur.

Description of problem:

Corrective action taken:

Date problem was solved: _____

Time: _____

Verification signature: _____

Date: _____

Note: Verification of record must occur within 7 days of entry.