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| 加熱調理の記録簿 | | | | | | | | | | | | | | |
| 令和　　年　　月　　日 | | |  | | | | | | | 責任者： | | | | |
| 管理基準：３点が　　℃以上となってから１分間以上加熱すること。 | | | | | | | | | | | | | | |
| 不具合があった場合は、責任者に相談の上、速やかに必要な措置を行うこと。 | | | | | | | | | | | | | | |
| No. | 品目名 | 油温度  　（℃） | | 調理時刻 | | | | 中心温度 | | | | | 製造数量 | 担当 |
| 開始 | | 終了 | | （３点） | | | | 確認後の 加熱時間  　（分） |
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