食品の取扱い記録表

　　　年　　月(責任者:　　　　　　　)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| 日 | 仕入れ時の点検 | 冷蔵庫　温度　℃ | 冷凍庫　温度　℃ | 調理場　温度　℃ | 調理場　湿度　％ |
| 品温 | 鮮度 | 包装状態 | 表示 |
| 1 |  |  |  |  |  |  |  |  |
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| 【修繕状況】 |
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