

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	3 l	y	19,0	177 °C	5 l	y	23,5	178 °C	x	n	15	174 °C	3 l	y	JD	
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1. TPM

2. TEMP.



Please always make sure to measure in the heated fryer before service!

handling.vito.ag