

Vibrio Control Plan HACCP Monitoring Record

Effective May 19 - October 19, 2018

FACILITY: _____
 ADDRESS: _____

DMF DEALER PERMIT #: _____

TRANS #	HARVESTER ID #	HARVEST			QUANTITY	PROPER TAG Y/N	ADEQUATE ICING		DEALER'S VEHICLE TEMP ≤ 45°F		OYSTERS COOLED ≤ 45°F			
		DATE	TIME	AREA			TIME	Y/N	TIME	TEMP	DATE	TIME	TEMP	INITIALS
<i>1234</i>	<i>123456</i>	<i>6/22/2018</i>	<i>10:25 AM</i>	<i>SC-61</i>	<i>10 x 100</i>	<i>Y</i>	<i>11:45 AM</i>	<i>Y</i>	<i>12:15 PM</i>	<i>39°F</i>	<i>6/22/2018</i>	<i>1:15 PM</i>	<i>41°F</i>	<i>EH</i>

Weekly Review by _____

Weekly Review Date _____