

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	3L	y	19,0	177 °C	5L	y	23,5	178 °C	x	n	15	174 °C	3L	y	JD	
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- 1. TPM**
- 2. TEMP.**

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