

SSOP Checklist - Temperature Chart for Shellstock Shippers

SSOP Checklist

Month _____ Day _____	Sun	Mon	Tue	Wed	Thurs	Fri	Sat
EVERY DAY, Before Start-up							
1. Water supply safe, protected							
2. Food contact surfaces, equipment clean							
3. Prevention of cross contamination							
4. Handwashing & Toilet facilities, clean, working, supplied							
5. Protection from adulterants							
6. Toxic chemicals labeled and stored							
7. Employee health OK							
8. Plant free of pests							
Initial							

Cooler Temperature

*** Record Corrective Actions on Separate Page ***

Twice a Day, Morning and Evening	Sun	Mon	Tue	Wed	Thurs	Fri	Sat
Time/Cooler Temp	Time Temp	Time Temp	Time Temp	Time Temp	Time Temp	Time Temp	Time Temp
Initial							
Time/Cooler Temp	Time Temp	Time Temp	Time Temp	Time Temp	Time Temp	Time Temp	Time Temp
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Weekly Review by: _____ Date: _____

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Weekly Review by: _____ Date: _____

Corrective Action Plan:

If cooler temperature is greater than 45°F, adjust cooler, move product to other cooler or truck, or hold and evaluate product.

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