

# HACCP-Liste

Restaurant: \_\_\_\_\_

MM / JJ: \_\_\_\_\_

Responsible: \_\_\_\_\_

Jour	Heure	Friteuse:				Friteuse:				Friteuse:				Signature					
		TPM %	Temp. °C / °F	Changer = X Remettre = L / lbs	Filtrer l'huile = o / n	TPM %	Temp. °C / °F	Changer = X Remettre = L / lbs	Filtrer l'huile = 0 / n	TPM %	Temp. °C / °F	Changer = X Remettre = L / lbs	Filtrer l'huile = 0 / n						
	9:15	16,5	175 °C	3L	o	19,0	177 °C	5L	o	23,5	178 °C	x	o	15	174 °C	3L	o	JD	
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**1. TPM**

**2. TEMP.**

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