

CRITICAL LIMIT Fresh cream and fresh dairy fillings spend no more than 30 minutes above 8 degrees Celsius in total during filling and decorating. Filled product is returned to 5 degrees Celsius or below within 30 minutes of the filling operation being completed.

IF THE LIMIT IS NOT MET	If the time above 8 degrees Celsius is exceeded, quarantine the affected product and refer it to the food safety lead. Product held above 8 degrees Celsius for more than two hours is rejected. Record the deviation, the affected batch, the disposition and the authorising person. Review batch sizes and the working method before the next session.
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DATE	TIME	BATCH OR PRODUCT	READING OR RESULT	WITHIN LIMIT? Y/N	ACTION TAKEN IF N	CHECKED BY (INITIALS)

REVIEWED BY

POSITION

DATE

SIGNATURE