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| **Product Name**: .............................................................................................. **Code:** ................................................. | | | | | | | | | | | | | | | |
| **DATE:** ……………………  **MONITORING FORM FOR COOKING PROCESS (Ackee-CCP 4 & 5) (Callaloo-CCP 2&3)** | | | | | | | | | | | | | | | |
| **CONTAINER SIZE: ............................ (A2/A10)** | | | | | | | **VENTING** | | | **PROCESSING** | | | | | **CCP 3/5.** |
| **Product** | **Retort**  **No.** | **Container**  **Approx. #**  **Per Batch**  **Size Code** | **Min.**  **I.T. °F** | | **Time**  **Steam**  **On** | **Drain Closed**  **Time / Temp.°F** | **Vent Start**  **Time &/**  **Temp.°F** | **Vent End**  **Time &/**  **Temp.°F** | **Vent**  **Time**  **in min** | **Time Temp.**  **Up** | **Time**  **Steam**  **Off** | **Process**  **Time in**  **min** | **Retort**  **Temp.**  **°F** | **Recorder**  **Chart Temp.**  **°F** | **Residual**  **Chlorine**  **in PPM** |
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| **NOTE: THESE RECORDS ARE PROVIDED TO BACK UP THE THERMAL CHARTS FROM THE RETORT** | | | | | | | | | | | | | | | |
| **NAME (Signature) OF OPERATOR** | | | |  | | | | | | | | | | | |

Checked by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Reviewed by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_