○○○中央廚房

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|  | 制定日期 | | ○○.○○.○○ | |  | 文件名稱 |  |  | 文件編號: G-4-3-03B | |
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|  | 制定單位 | | HACCP 管制小組 | | 冷凍櫃清洗紀錄表 | |  |  | 版次：1.0 | 頁次:28/38 |
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|  |  | 頻 率 ： 1 次 / 每 月 合格(v)不合格(x) 年 月 | | | | | | | | |
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|  | 日期 | 棧板及地板清潔 | | 貨架物品整理 | | 貨架清潔 |  |  | 備註 | 清洗人員 |
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清洗標準操作程序

1.將庫房內物品搬出，取棧板及物料架。

2.清潔劑刷洗，再以自來水沖洗，擦乾。

3 物料歸位。

衛生管理人員： 單位營養師: