○○○中央廚房

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| 制定日期 |  | ○○.○○.○○ | |  | 文件名稱 | |  |  |  |  | 文件編號:G-4-2-02 | | | | | |  |
|  |  |  | |  | | | |  |  | | | |  |  |  | |  |
| 制定單位 |  | HACCP 管制小組 | | 食材驗收記錄表 | | | |  | 版次：1.0 | | | |  |  | 頁次:15/38 | |  |
|  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  | |  |
| 頻率:進貨時 |  |  |  |  |  |  |  |  |  |  | 年 | | 月 | | 日 | |  |
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|  |  |  |  |  |  |  | 檢查結果 | | | |  |  |  |  |  |  |  |
| 廠商名稱 |  | 品名 |  | 數量 |  |  |  |  |  |  |  |  |  |  |  | 備註 |  |
| 過氧化氫 | 溫度 | 1 | 包裝 | | 2 | 外觀 |  | 無異物 | | |  |
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1.溫度控制: 冷藏食品溫度應在 **7℃(表面溫度 10 ℃)**以下。冷凍食品應在**-10 ℃或以下(表面**

**溫度)**。

2 包裝標準: 確保食品包裝完好。食品包裝上有“最佳使用日期”或“保存期限” 。若包裝令人

滿意則打〝V〞，否則打〝X〞。

衛管人員： 單位營養師：