○○○中央廚房

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| 制定日期 | ○○.○○.○○ | | |  |  | 文件名稱 |  |  |  | 文件編號: | |  |
|  |  |  |  |  | G-4-2-05 | |  |
|  |  |  |  |  |  |  |  |  |  |  |
| 制定單位 | HACCP 管制小組 | | |  | 食品中心溫度紀錄表 | | |  | 版次：1.0 | | 頁次:18/38 |  |
|  |  | |  |  | | |  |  |  |  |  |  |
| 頻率：每餐 | | |  | ★成品中心溫度≧80℃ | | |  |  |  |  |  |  |
| 日期 | |  | 菜餚名稱 | |  | 中心溫度(oC) | 量測人員 | |  | 備註 | |  |
| (年月日) | |  |  |  |  |  |  |  |  |  |  |  |
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衛生管理人員： 單位營養師：