



Shangri-La hotel

AT THE SHARD

LONDON

FORM 16

# CCP7 - RECORD OF TEMPERATURE OF FOOD BEING COOLED LOG

Hotel:

Week Commencing: 16/6

16/6

13/6

Date	Food	Method of cooling	Time cooling process started	Temperature at start process °C	Initials	Time finished	Temperature at end of process °C	Initials	Comments
16/6	Chicken stock	blast chill	1 pm	95°C	Ek	2.30pm	4°C	Ek	
16/6	lamb loin	blast chill	2.15pm	89°C	Ek	3.15pm	3°C	Ek	
18/6	SHEPARD PIE	B/C	2.05	93°C	SAI	4.00pm	3	SAI	
19/6	VEGET CURRY	B/C	9.30	93	SAI	11.05	3	SAI	
19/6	PENNE TUNA & S	B/C	9.45	85	SAI	11.25	3	SAI	
19/6	SHEPARD PIE	B/C	10.00	91	SAI	11.50	3	SAI	
20/6	ROASTED BEEF	B/C	1.35	57	SAI	2.50	3	SAI	
21/6	WHITE PORT SOUP	B/C	8.00	92°C	SAI	14.30	3	SAI	
21/6	LAMB SOUP	B/C	13.30	91°C	SAI	15.00	2°C	SAI	
21/6	LAMB SOUP	B/C	14.00	87°C	SAI	16.30	3°C	SAI	
22/6	TOMATO SOUP	B/C	14.00	89°C	SAI	15.30	2°C	SAI	
22/6	LAMB SOUP	B/C	14.30	88°C	SAI	16.00	2°C	SAI	
23/6	TOMATO SOUP	B/C	14.00	89°C	SAI	15.30	2°C	SAI	

## Critical Limits

## Corrective Action

Cooling

Cool as quickly as possible

- Consider if food is safe to eat
- Dispose of unsafe food
- Review operation of holding unit/staff training

## Section 10

## Forms and Records

Issue Date:

March 2014

Authorised:

HACCP MANAGER

Policy/Standard

WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel: L31 WH 16/6

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
4	17/6	+101	-1		S.H.
1	17/6	+100	0		S.H.
2	17/6	+100	0		S.H.

Critical Limits

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should be -1°C to +1°C. If outside this range, the unit should be repaired.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should be between 99°C and 101°C.

Corrective Action

- If outside this range, the unit should be returned to the manufacturer.

Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard HACCP MANAGER™
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CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing: 16/6

Location: L3

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
17/6	BAKED SALMON	65	10am		SAI
17/6	FRIED RICE	86	10am		SAI
17/6	STEAM VEGETABLE	77	10am		SAI
17/6	PENNE PASTA PESTO	76	10am		SAI
17/6	BAKED SALMON	67	4pm		SAI
17/6	FRIED RICE	89	4pm		SAI
17/6	STEAM VEGETABLE	78	4pm		SAI
17/6	PENNE PASTA PESTO	75	4pm		SAI
18/6	BBQ CHICKEN	78	10am		SAI
18/6	VEGE CASAGNA	89	10am		SAI
18/6	STEAM VEGETABLE	77	10am		SAI
18/6	GRINDEL RICE	89	10am		SAI
18/6	BBQ CHICKEN	77	4pm		SAI
18/6	STEAM RICE	93	4pm		SAI

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

Section 10

Forms and Records

Issue Date:

March 2014

Authorised:

Policy/Standard

HACCP MANAGER™



CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing: 16/6

Location: L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
18/6	STEAM VEGETABLE	79	4pm		SAT
18/6	VEGE CASERONIA	87	4pm		SAT
19/6	Shaperd Pie	91	10:40am		Th
19/6	Penney Pasta Tomater	85	10:40am		Th
19/6	Veg Curry	90	10:40am		Th
19/6	Butter Broccoli	75	10:40am		Th
19/6	CHAP. PIE	93	4pm		SAT
19/6	SPRATTI TOMATO	77	4pm		SAT
19/6	VEGE CURRY	88	4pm		SAT
19/6	STEAM BEDCOU.	67	4pm		SAT
20/6	baked cod.	79	10:40am		SAT
"	baked musakq	87	10:40am		SAT
"	Stamead veg	70	"		SAT
"	Stamead rice	94	"		SAT

Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

Section 10

Forms and Records

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March 2014

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Policy/Standard

HACCP MANAGER™





Shangri-La hotel

AT THE SHARD

LONDON

FORM 17

# CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

Hotel:

Week Commencing: 16/6

Location: L34

Date	Foodstuff / Location	Temp	Time	Comments/Corrective Action	Signature
17/6	veg Curry	90	10AM		Thw
19/6	Bold Broccoli	75	10AM		Thw
20/06	baked cod.	79.	"		Thw
"	Sehrad Veg.	70	"		Thw
"	"	94	"		Thw
"	baked mussels	87	"		Thw
21/06	burgers	78	"		Thw
"					
22/6	Roast Beef	68	"		Thw
22/6	Roast potato	80	"		Thw
22/6	Vegetable Curry	68	"		Thw
22/6	Roast Beef	69	4pm		Thw
22/6	Roast potato	82	4pm		Thw
22/6	Veg Curry	69	4pm		Thw

## Critical Limits

Hot food

Hold at or above 63°C (unless otherwise specified by local laws)

## Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

## Section 10

Forms and Records

Issue Date:

March 2014

Authorised:

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HACCP MANAGER™

## CCP9 – HOT HOLDING FOOD TEMPERATURE LOG

**Hotel:**

## Week Commencing:

$$\frac{0}{2}$$

**Location:**

[illegible]

### Critical Limits

Hot food	Hold at or above 63°C (unless otherwise specified by local laws)
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### Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review cooling procedure/staff training

Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard
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Shangri-La hotel

AT THE SQUARE

LONDON

FORM 14

## CCP5/CCP8 - COOKING/RE-HEATING FOOD TEMPERATURE LOG

Hotel:

Week commencing: 16/6

Location: L34

Not all products require checking everyday and the chef is to use his/her judgement and make regular random checks. Final cooking temperature to exceed +75°C (unless otherwise specified by local laws). Cooking food above these temperatures is critical to food safety. For some cuts of meat, for example rare beef, rare lamb and fish cooking temperatures below +75°C (unless otherwise specified by local laws) is acceptable.

Food item	Process (tick)		Core temperature achieved							Corrective action
	Cook	Re-heat	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
B. Salmon 6.5				✓						
B. Salmon 6.7				✓						
B.BQ Chicken 7.8					✓					
B.BQ Chicken 7.7					✓					
MIN. LAMB 9.3					✓					
steeped pig 9.1						✓				
steeped pig 9.3						✓				
baked fish 2.9							✓			
Baked cod 7.7							✓			
Bury 7.8								✓		

### Critical Limits

Cooking	Core temperature minimum 75°C (unless otherwise specified by local laws)
Re-heating	Food must be reheated to a core temperature of at least 75°C (unless otherwise specified by local laws)

### Corrective Action

• Continue cooking-re-heating until target temperature is reached
• Consider if food is safe to eat
• Dispose of unsafe food
• Review staff training

Section 10	Issue Date:	Authorised:	Policy/Standard
Forms and Records	March 2014		HACCP MANAGER™



### CCP5/CCP8 - COOKING/RE-HEATING FOOD TEMPERATURE LOG

**Hotel:**

**Week commencing:**

Location: L34

Not all products require checking everyday and the chef is to use his/her judgement and make regular random checks. Final cooking temperature to exceed +75°C (unless otherwise specified by local laws). Cooking food above these temperatures is critical to food safety. For some cuts of meat, for example rare beef, rare lamb and fish cooking temperatures below +75°C (unless otherwise specified by local laws) is acceptable.

[illegible]

### Critical Limits

Cooking	Core temperature minimum 75°C (unless otherwise specified by local laws)
Re-heating	Food must be reheated to a core temperature of at least 75°C (unless otherwise specified by local laws)

### Corrective Action

- Continue cooking-re-heating until target temperature is reached
- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

<b>Section 10</b>	<b>Issue Date:</b>	<b>Authorised:</b>	<b>Policy/Standard</b>
<b>Forms and Records</b>	March 2014		



Shangri-La hotel

AT THE SHARD

LONDON

FORM 12

# CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel: 234

Week commencing: 16/6 to 23/6

Location: 34th.

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
19	03	02	02	03	04	03	03	02	04	03	04	04	04	04	
13	02	03	04	02	03	02	02	03	04	03	03	03	03	02	
14	02	03	04	03	04	03	05	06	06	04	04	03	02	04	
15	03	03	03	04	05	03	03	04	04	04	03	02	02	05	
16	05	02	02	05	05	05	05	05	04	04	04	02	02	05	
17	06	02	02	05	05	05	05	05	04	04	04	02	02	05	
18	09	02	03	02	02	03	02	02	02	02	02	02	02	02	
19	09	03	03	02	05	02	02	06	01	02	02	03	03	04	
20	09	03	05	02	--	03	01	00	03	06	04	03	03	02	
21	02	02	02	01	04	03	03	03	01	01	01	00	00	01	
22	02	02	01	01	04	02	02	01	01	01	03	02	02	00	
Date coding	16/6	16/6	17/6	18/6	18/6	19/6	19/6	20/6	20/6	20/6	21/6	21/6	22/6	22/6	
Check carried out															
Initials	Q	Q	N	N	N	N	N	N	N	N	N	N	N	N	

## Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

## Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10 Forms and Records	Issue Date:	Authorised:	Policy/Standard
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Shangri-La hotel

AT THE SHARD

LONDON

FORM 12

# CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel: **634**

Week commencing: **16/6 - 23/6**

Location:

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
23	02	02	02	02	02	02	02	02	02	02	02	02	02	02	
24	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
25	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
26	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
27	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
28	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
29	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
30	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
31	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
32	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
33	03	03	03	03	03	03	03	03	03	03	03	03	03	03	
Date coding	16/6	17/6	18/6	19/6	20/6	21/6	22/6	23/6	24/6	25/6	26/6	27/6	28/6	29/6	
Check carried out															
Initials	03	03	03	03	03	03	03	03	03	03	03	03	03	03	

## Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

## Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10	Issue Date:	Authorised:	Policy/Standard
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Hotel: L 39

9162-9791

**Location:**

[illegible]

### Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

### Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

<b>Section 10</b>	<b>Issue Date:</b>	<b>Authorised:</b>	<b>Policy/Standard</b>
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Shangri-La hotel

AT THE SHARD

LONDON

FORM 16

# CCP7 - RECORD OF TEMPERATURE OF FOOD BEING COOLED LOG

Hotel:

Week Commencing: 16/6/14

Date	Food	Method of cooling	Time cooling process started	Temperature at start process °C	Initials	Time finished	Temperature at end of process °C	Initials	Comments
16/6	Passion Brulee	Chiller	9.45am	82°C	Rt	10.35am	16.35 3°C	Rt	
16/6	Custard tart	Chiller	10:30	82°	Ri	10:40	3°C	R	
16/6	Anglaise	Chiller	10:00	84°	WP	10:40	3°C	WP	
18/6	Aligotaise	Chill	19:00	83°C	WP	19:45	4°C	WP	
19/6	anglaise	ice bath	2.10pm	85°C	cm				
20/6	Custard tart	chill	12:00pm	82°	RN	11:30	2°C	RN	
21/6	Custard tart	chill	10:30	82°	RN	10:45	2°C	RN	
22/6	Custard tart	chill	10:00	82°	RN	10:30	2°C	RN	
23/6	Custard tart	chill	11:00	83°	AC	11:30	2°C	AC	

## Critical Limits

## Corrective Action

Cooling Cool as quickly as possible

- Consider if food is safe to eat
- Dispose of unsafe food
- Review operation of holding unit/staff training

## Section 10

## Forms and Records

Authorised:

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March 2014

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HACCP MANAGER™



Shangri-La hotel

AT THE SHARD

LONDON

FORM 18

# WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel: *PASTRY*

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
<i>Handc</i>	<i>16/6/14</i>	<i>100.5°C</i>	<i>0.4°C</i>		<i>[Signature]</i>

## Critical Limits

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should be -1°C to +1°C. If outside this range, the unit should be repaired.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should be between 99°C and 101°C.

## Corrective Action

- If outside this range, the unit should be returned to the manufacturer.

## Section 10

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Shangri-La hotel

AT THE SHARD

LONDON

FORM 12

# CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 16/06/14

Location: Pasture

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
39	1	1	3	1	08	2	06	2	01	1	1	2	2	3	
40	2	3	1	1	02	1	00	0	00	00	3	1	1	25	
41	-19	-18	-19	-19	-19	-20	-19	19	-19	-18	-20	-19	-19	-16	
42	-12	-19	-18	-18	-16	-14	-19	-19	-19	-17	-17	-17	-19	-20	
43	-2	1	0	02	00	0	0	0	-1	-2	-1	1	1	0	
44	4	2	4	4	02	DF	4	4	4	3	X	3	4	4	After 15 min 2°C
45	4	3	2	3	03	3	5	4	5	2	3	3	1	4	After 15 min 3°C
46	4	0	2	2	01	3	3	0	2	1	0	2	0	3	After 15 min 3°C
Date coding															
Check carried out															
Initials	1														

## Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

## Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10	Issue Date:	Authorised:	Policy/Standard
Forms and Records	March 2014		HACCP MANAGER™

# **DISH WASHING – WASH and RINSE TEMPERATURE RECORD**

(This page should be photocopied)

GLASS

Week Commencing:

MAKE/MODEL NO:		
DEPARTMENT: LOCATION	L34	
TARGET TEMPERATURE:	Wash °C	Rinse °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
16/06/14	63	62	64	64	[Signature]	
17/06/14	63	63	63	63	[Signature]	
18-06-14	63	63	64	63	[Signature]	
19-06-14	64	62	63	59	[Signature]	
20-06-14	63	63	63	59	[Signature]	
21-06-14	64	62	64	66	[Signature]	
22-06-14	64	64	63	64	[Signature]	
23/06/14	63	64	64	64	[Signature]	
24-06-14	62		64			

## **COMMENTS/ACTION**

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## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing:

16/6/14

MAKE/MODEL NO:		
DEPARTMENT: LOCATION	L34	
TARGET TEMPERATURE:	Wash °C	Rinse °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
16/6/14	63	64	89	90	RH	
17/6/14	64	64	88	89	RH	
18-06-14	63	63	90	89	Juni	
19-06-14	63	62	88	89	Juni	
20-06-14	62	62	89	89		
21-06-14	65	63	89	89	RH	
22-06-14	62	64	87	88	Juni	
23/06/14	63	64	88	89	Cher	
24-06-14	60		88			

### COMMENTS/ACTION

Section 10 Forms and Records	Issue Date: March 2014	Authorised:	Policy/Standard HACCP MANAGER™
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WITH THE SHARD

LONDON

FORM 13

## CCP4 - FOOD PREPARATION - BREAKAGE LOG

**Hotel:**

**Location:**

161614

[illegible]

### Critical Limits

Breakages	No food to be served that may contain contamination
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### Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

<b>Section 10</b>	<b>Issue Date:</b>	<b>Authorised:</b>	<b>Policy/Standard</b>
<b>Forms and Records</b>	<b>March 2014</b>		<b>HACCP MANAGER™</b>



Shangri-La hotel  
AT THE SHARD

LONDON

FORM 18

WEEKLY PROBE THERMOMETER CONDITION/ PERFORMANCE CHECK LOG

Hotel:

wh1616 L35

Probe Number	Date	Temp' Achieved On Test		Condition and Corrective Action Taken	Signature
		Boiling water	Iced water		
3	20/6	99	0		AM

Critical Limits

Iced water	Stir the probe in a mixture of ice and a small amount of water until a steady reading is achieved. This should be -1°C to +1°C. If outside this range, the unit should be repaired.
Boiling water	Agitate the probe in boiling unsalted water until a steady reading is achieved. This should be between 99°C and 101°C.

Corrective Action

- If outside this range, the unit should be returned to the manufacturer.

Section 10  
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Shangri-La hotel

AT THE SHARD

LONDON

FORM 12

# CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel:

Week commencing: 16/16

Location: L35

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
47	0303	0204	0505	0404	0303	0404	0303	0404	0303	0404	0303	0404	0505	0403	in use
48	0203	0304	0203	0304	0303	0404	0303	0404	0303	0404	0303	0404	0303	0403	
49	0303	0103	0303	0203	0303	0404	0303	0404	0303	0404	0303	0404	0303	0403	
50	1917	1919	1818	1818	1818	1818	1818	1818	1818	1818	1818	1818	1818	1818	in use
51	0204	0404	0303	0404	0303	0404	0303	0404	0303	0404	0303	0404	0303	0403	in use
52	0304	0404	0404	0404	0404	0404	0404	0404	0404	0404	0404	0404	0404	0404	was in use
53	0202	0203	0303	0303	0303	0303	0303	0303	0303	0303	0303	0303	0303	0303	
55	0102	0203	0203	0203	0203	0203	0203	0203	0203	0203	0203	0203	0203	0203	
54	1818	1920	2020	1818	1717	1818	1818	1818	1818	1818	1818	1818	1818	1818	
Date coding															
Check carried out															
Initials	00	SH	60	60	JAL	JAL	JAL	JAL	JAL	JAL	JAL	JAL	JAL	JAL	

## Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

## Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

## Section 10

Forms and Records

Issue Date:

March 2014

Authorised:

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## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: L35 16/6/14

MAKE/MODEL NO:		
DEPARTMENT: LOCATION	<u>TING</u>	
TARGET TEMPERATURE:	Wash °C	Rinse °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
<u>16-06-14</u>	<u>64</u>	<u>66</u>	<u>83</u>	<u>82</u>	<u>[Signature]</u>	
<u>17-06-14</u>	<u>65</u>	<u>60</u>	<u>86</u>	<u>87</u>	<u>[Signature]</u>	
<u>18-06-14</u>	<u>67</u>	<u>62</u>	<u>84</u>	<u>82</u>	<u>[Signature]</u>	
<u>19-06-14</u>	<u>64</u>	<u>59</u>	<u>87</u>	<u>83</u>	<u>[Signature]</u>	
<u>20-06-14</u>	<u>61</u>	<u>62</u>	<u>90</u>	<u>88</u>	<u>[Signature]</u>	
<u>21/6/2014</u>	<u>62</u>	<u>59</u>	<u>89</u>	<u>81</u>	<u>[Signature]</u>	
<u>22-06-14</u>	<u>60</u>	<u>62</u>	<u>85</u>	<u>86</u>	<u>[Signature]</u>	
<u>23-06-14</u>	<u>60</u>	<u>59</u>	<u>83</u>	<u>90</u>	<u>[Signature]</u>	
<u>24-06-14</u>	<u>62</u>		<u>87</u>		<u>[Signature]</u>	

### COMMENTS/ACTION

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## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 16/6/14 TO 22/6/14

MAKE/MODEL NO:	Whitaker	
DEPARTMENT: LOCATION	Gong	
TARGET TEMPERATURE:	Wash °C	Rinse °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash Am Pm	Temp Rinse Am Pm	Operator: (signed)	Comments/Action
16/6/14	<del>58</del>	<del>66</del>	<del>Butler</del>	
17/6/14	<del>57</del>	<del>66</del>	<del>Butler</del>	
18/6/14	58	67	Butler	
19/6	58	67	Butler	
20/6	57	66	Butler	
21/6	58	67	Butler	
22/6	56	66	Butler	
23/6				

### COMMENTS/ACTION

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**Hotel:**

**Week commencing:**

16/6/14 TO 22/6/14 Location: GONG-

[illegible]

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

Section 10

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## CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

Hotel: 5662

Week commencing: 16.06 - 22.06

Location: cvl. 52

Fridge/Freezer Reference	Monday 16.06		Tuesday 17.06		Wednesday 18.06		Thursday 19.06		Friday 20.06		Saturday 21.06		Sunday 22.06		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
16.03. B		05		05		06		05		05		05			
16.03. A		04		05		05		07		05		04			
Foster Freezer		-18		-18		-19		-18		-18		-19			
Date coding	4pm 16.06.		4pm 17.06		4pm 18.06.		4pm 19.06		4pm 20.06		4pm 21.06				
Check carried out															
Initials	LN		CS		CS		LN		gms			LN			

### Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

### Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

<b>Section 10</b>	<b>Issue Date:</b>	<b>Authorised:</b>	<b>Policy/Standard</b>
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LONDON  
AT THE SHARE

16/6

## CCP4 - FOOD PREPARATION - BREAKAGE LOG

**Hotel:**

**Location:** GONG

**FORM 13**

[illegible]

## Critical Limits

Breakages	No food to be served that may contain contamination

### Corrective Action

- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

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## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 16/6/14

MAKE/MODEL NO:	Winterhalter GS 502 Energy			
DEPARTMENT: LOCATION	Burrow Market			
TARGET TEMPERATURE:	Wash	°C	Rinse	°C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
16/6/14	59	60	90	90	Nicketa	
17/6/14	62	60	88	85	Nicketa	MAK GUTTER
18/6/14	62	60	87	79	Nicketa	
19/6/14	64	59	86	72	WAKI	
20/6/14	59	60	90	84	MAK	
21/6/14	62	61	88	87	Nicketa	
22/6/14	62	61	88	81	Nicketa	

### COMMENTS/ACTION

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AT THE SHARD

LONDON

**FORM 12**

### CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

**Hotel:**

Week commencing: 16/6/17

**Location:**

Burra Market

Fridge/Freezer Reference	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments and/or Corrective Action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
10	04	04	03	04	04	04	04	04	05	04	04	04	03	04	
11	05	07	04	04	05	04	04	03	02	04	05	04	03	02	

## Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

### Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

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AT THE SHARD

LONDON

FORM 15

## CCP6 - FOOD DISPLAY TEMPERATURE LOG

**Hotel:**

Week Commencing: 16/6/14

Location: Burrans

2010-11

Description of Unit	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments / Corrective action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
Roasted Lamb	94	56.9													
Baked Salmon	68		65	64	78	58.7									
BBQ Chicken															
SWEETENED RICE							62.1	64.2							
SAVED COB									64.5	61.9					
VEGETARIAN									64.6	59.6					
Beet Burg											78	82.9			
Roast beef													68	60.9	
Date coding check carried out	16/6	16/6	17/6	17/6	18/6	18/6	19/6	19/6	20/6	20/6	21/6	21/6	22/6	22/6	
Initials	NJ	NJ	NJ	NH	NJ	NJ	NJ	NP	NP	NP	NJ	NJ	NJ	NJ	

## Critical Limits

Cold food	Hold food at a maximum temperature of 5°C (unless otherwise specified by local laws)
Hot food	Hold food at a minimum temperature of 63°C (unless otherwise specified by local laws)

### Corrective Action

- Consider if food is safe to eat
- Dispose of any unsafe food
- Review staff training and procedures

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## CCP3 - FOOD STORAGE TEMPERATURE RECORD LOG

**Hotel:**

**Week commencing:**

**Location:**

[illegible]

### Critical Limits

Chilled food	5°C or below (unless otherwise specified by local laws)
Frozen food	-18°C or below (unless otherwise specified by local laws)
Date coding	Food must not be beyond its "use by" or "best before" date

### Corrective Action

- Recheck temperature
- Consider if food is safe to use
- Dispose of unsafe food
- Review staff training

<b>Section 10</b>	<b>Issue Date:</b> March 2014	<b>Authorised:</b>	<b>Policy/Standard</b> HACCP MANAGER™
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## CLEANING SCHEDULE

Department: B3

Week commencing: 16.06.2014

ITEM	FREQUENCY	How to be cleaned Equipment	Chemical	Who By	PPE	Mon	Tues	Wed	Thurs	Fri	Sat	Sun	Supervisors Signature:
Brush/ Mop	Daily 6pm	Brush/Mop	D2 – multipurpose cleaner	Steward ng						MA	<i>[Signature]</i>	<i>[Signature]</i>	

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## CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 18/6/2014

Location: loading bay

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
Abbey Allen	Beef <del>TOURNAI</del>	7:00		5.3°C				
Fineclass	Pork Belly	9:30		4.7°C				
"	Chix Supremes	9:30		7.0°C				
Fish 4 Kings	Tuna Loins	10:45	2°C	2.8°C				
"	Halibut filets	"	2°C	4.7°C				
"	Sea Bass fillets	"	2°C	5.0°C				
Hepburns	Sausage Spec.	10:30		9.9°C				
KELTIC	SCALLOPS	13:00					LIVE	

## Critical Limits

Chilled food	8°C or below (unless otherwise specified by local laws). 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

## Corrective Action

- Reject food
- Review supplier
- Review staff training

19/6

## CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

**Hotel:**

**Week Commencing:**

4/19/16

**Location:**

had super

[illegible]

### Critical Limits

### Corrective Action

Chilled food	8°C or below (unless otherwise specified by local laws), 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

- Reject food
- Review supplier
- Review staff training



Finclass

Vehicle: 11563 KMK  
Recorder: 100554

DELIVERY TICKET

T1 Front 0°C  
T2 Rear 2°C

Sign:

Date of report  
20 Jun 14 10:10  
TransScan Tracker

FORM 11

## 2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Commencing: 20/6/14 Location: loading bay

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Batch Number	Comments and/or corrective action	Signature of person receiving
Britland Sellish	Langoustines	07:00				live	
Fineclass	Chix whole	10:00	2°C	4.8°C			
"	Burgers	10:00	2°C	6.8°C			
King State	Lamb best cut	11:00	2°C	4.1°C			
Fish 4 Kings	Halibut	11:10	3°C	6.8°C		top of box	
" 4 Kings	"	11:11	3°C	0.1°C		bottom of box	
Fineclass	Lamb neck	13:30		5.7°C			
Asbury Allen	Rib Eye whole	16:00		4.9°C			

### Critical Limits

Chilled food	8°C or below (unless otherwise specified by local laws). 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

### Corrective Action

- Reject food
- Review supplier
- Review staff training

## CCP2 - FOOD DELIVERY/TRACEABILITY RECORD FORM

Hotel:

Week Commencing: 21/6/14

Location:

loading bay

Supplier	Description of food	Delivery Date/Time	Vehicle Temp'	Food Temp'	Date Code	Batch Number	Comments and/or corrective action	Signature of person receiving
Aubrey Allen	Pork Belly	before 07:00 AM		3.1°C				
"	Ryb Eye	"		5°C				
"	Steak Toronto	"		5.6°C				
"	Sirloin Steak	"		3.5°C				
Fish 4 Kings	S. Dorey	7:30		4.3°C				
"	W. Sea Bass	7:30		4°C				
Hepburns	Spec. Sausages	10:50	3°C	4.9°C				
Fineclass	Panchetta	10:30		7°C				
"	Chix supremes	10:30		5.8°C				
"	Topside Soints	10:30		4.4°C				

## Critical Limits

Chilled food	8°C or below (unless otherwise specified by local laws). 3°C critical limit for chilled meat and 2°C for chilled fish established
Frozen food	-12°C or below (unless otherwise specified by local laws)
Raw/Ready to eat foods	Raw food must be separated from ready-to-eat food at all times during delivery
Condition of food	Packaging must be intact and undamaged
Date coding	Food must not be beyond its "use by" or "best before" date at the time of delivery

## Corrective Action

- Reject food
- Review supplier
- Review staff training

## DISH WASHING – WASH and RINSE TEMPERATURE RECORD

(This page should be photocopied)

Week Commencing: 16/6

MAKE/MODEL NO:	Winterhalter	
DEPARTMENT: LOCATION	LANG	
TARGET TEMPERATURE:	Wash °C	Rinse °C

OPERATOR MUST INFORM SUPERVISOR IMMEDIATELY IF TEMPERATURE REMAINS 5°C BELOW TARGET TEMPERATURE

Date:	Temp Wash		Temp Rinse		Operator: (signed)	Comments/Action
	Am	Pm	Am	Pm		
17-6-14	85	82	63	66	[Signature]	
18-6-14	86	86	63	63	[Signature]	
19-6-14	85	62	62	81	[Signature]	
20-6-14	86	66	60	85	[Signature]	
21-6-14	86	66	62	85	[Signature]	
22-6-14	65	65	82	82	[Signature]	
23-06-14	62	75	86	52	[Signature]	
24-06-14	63		87		[Signature]	

### COMMENTS/ACTION

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Hotel: \_\_\_\_\_  
Week Commencing: 26/06-02/07  
Location: VANU

Description of Unit	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Comments / Corrective action
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	
A	06°C	06°C	06°C	06°C	06°C	06°C	06°C	07°C	06°C	7°C	08°C	07°C			
B	07°C	07°C	07°C	07°C	07°C	07°C	07°C	09°C	7°C	7°C	8°C	11°C			
C	02°C	07°C	06°C	06°C	5°C	5°C	07°C	5°C	2°C	3°C	5°C	4°C			
D	02°C	04°C	06°C	06°C	4°C	5°C	04°C	5°C	5°C	6°C	3°C	DF			

Cold food	Hold food at a maximum temperature of 5°C (unless otherwise specified by local laws)
Hot food	Hold food at a minimum temperature of 63°C (unless otherwise specified by local laws)

- Consider if food is safe to eat
- Dispose of any unsafe food
- Review staff training and procedures

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Hotel: \_\_\_\_\_  
Week commencing: 16-6-14  
Location: Lang

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Shangri-La hotel

AT THE SHANGRI

LONDON

## Cleaning Schedule –Elevator

# 1

WEEK COMMENCING:

16/6/14

Date	Time AM	PM	Night	V – When done	Signature
17-06-14	05:30	20:13		<input checked="" type="checkbox"/>	OSman
18-06-14	04:00	20:20		<input checked="" type="checkbox"/>	OSman
19-06-14	05:00			<input checked="" type="checkbox"/>	OSman
20-06-14	05:50			<input checked="" type="checkbox"/>	Mohamed
21-06-14	05:00			<input checked="" type="checkbox"/>	Mohamed
22-06-14	05:00			<input checked="" type="checkbox"/>	OSman
23-06-14	05:00			<input checked="" type="checkbox"/>	OSman
24-6-14			5-10	<input checked="" type="checkbox"/>	Edson

Section 10  
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Shangri-La hotel

AT THE SQUARE

LONDON

# Cleaning Schedule –Elevator #2

WEEK COMMENCING:

16/6/14

Date	Time		V – When done		Signature
	AM	PM	Night		
17-06-14	05:45	20:40		✓	Osman / Esma
18-06-14	03:45	20:40		✓	Osman / Esma
19-06-14	05:30			✓	Osman
20-06-14	05:40			✓	Mohamed
21-06-14	05:20			✓	Mohamed
22-06-14	05:15			✓	Osman
23-06-14	05:30			✓	Osman
24-6-14			5-00	✓	Edson

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Shangri-La hotel

AT THE SQUARE

LONDON

## Cleaning Schedule – Elevator

11-3

WEEK COMMENCING: 16/6

Date	Time AM	PM	Night	V – When done	Signature
17-06-14	05:00			✓	OSMAN
18-06-14	03:00			✓	OSMAN
19-06-14	03:00			✓	OSMAN
20/06/14	05:15			✓	Mohamed
21/06/14	03:45			✓	Mohamed
22-06-14	04:30			✓	OSMAN
23-06-14	04:30			✓	OSMAN
24-6-14			4-30	✓	EDSON

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