

## **REGISTRATION FORMS**FOOD SAFETY REGULATIONS

## **REGISTRATION CHECK RECEIPT GOODS**

Use for the temperature check an insertion thermometer and alcohol swab. For chicken, wild and poultry the maximum receiving temperature is 4 degrees Celsius. For fresh fish delivered on ice must the receiving temperature be between 0 and 2 degrees Celsius. For all other refrigerated products, the receiving temperature is a maximum of 7 degrees Celsius. For the receiving of deep-frozen goods counts a minimum temperature of -18 degrees Celsius.

Receiving	Date	Product	Temperature of product	Action in case of derogation	Check done by
Meat			°C		
Potatoes, vegetables and fruits			°C		
Chicken, wild and poultry			°C		
Fish, crustaceans and molluscs			°C		
Deep-frozen products			°C		