

Catch handling – High/Low temperature management record



When completed, this template can be used as evidence to partially satisfy the requirements of the RFS Standard in respect of food hygiene and catch quality and or safety control.

Catch handling – High/low temperature management record.

The following template can be completed on each occasion where the catch remains outside of temperature control (either above 4°C for more than 4 hours or accidentally frozen).

DATE	PROBLEM	ACTIONS TAKEN TO RECTIFY	RECTIFIED Y/N	ACTIONS TAKEN IF NOT RECTIFIED	SIGNED