



**QUALITY ASSURANCE - HEALTH AND SAFETY
HACCP - Food Thawing Monitoring Sheet**

CODE: 11.02.020

EDITION: 1

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FROZEN FOOD AT -18°C		DEFROSTING AT CHILLER AT 4 °C			FOOD QUALITY			Corrective action	Employee name	Sign
DATE	ITEM	DATE	TIME	Food Temperature	Texture	Colour	Smell			

Critical Limits	Corrective Actions
Growth of Bacteria because of thawing improperly	Check if food is safe to serve
Thawing only in fridge (in emergency under running cold potable water)	Re-check training of staff
Thawing should Happen overnight	

Monitored by:
Verified by:

Signature:
Signature:

Date:
Date: