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|  | HACCP Konzept und Hygieneorganisation Küchenbetriebe | HACCP.17.15 |
| Anlage: Reinigungs- und Kontrollprotokoll |

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| Monat / Jahr: |  | Verantwortung: |  |
| Bereich / Raum: |  |
| Reinigungsintervall: |  | Reinigungsmittel: |  |
| Verdünnung: |  | Kontrollintervall: |  |
| Desinfektionsintervall: |  | Desinfektionsmittel: |  |
| Verdünnung: |  | Kontrollintervall: |  |

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| **Tag** | **Reinigung erledigt****Zeit von, bis** | **Desinfektion erledigt****Zeit von, bis** | **Umsetzung****Unterschrift** | **Kontrolle Unterschrift** |
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