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|  | HACCP Konzept und Hygieneorganisation Küchenbetriebe | HACCP.17.3 |
| Anlage: Tabelle Lagertemperatur |

**Hinweise: Temperaturkontrolle Arbeitstäglich. Aufbewahrungsfrist 12 Monate**

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| --- | --- | --- | --- |
| Kühlschrank Nr.: |  | Thermometer Nr.: |  |
| Temperaturbereich: |  | Monat / Jahr: |  |
| Unternehmen: |  |
| Bereich: |  |

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| --- | --- | --- | --- | --- |
| **Tag** | **Uhrzeit** | **Temp. Grad C** | **Unterschrift** | **Bemerkung** |
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