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|  | HACCP Konzept und Hygieneorganisation Küchenbetriebe | HACCP.17.6 |
| Anlage: Dokumentation Kontrolle Frittierfett |

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| Monat / Jahr: |  |

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| Tag | Temp. Fettmax. 175 Grad C | MaßnahmenAbweichung | Aussehen / Geruch | Fettgetauscht | Unterschrift |
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