<table>
<thead>
<tr>
<th><strong>Reference number</strong></th>
<th>APRW432019</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Establishment name</strong></td>
<td>Bill's Grill</td>
</tr>
<tr>
<td><strong>Cover</strong></td>
<td>Cooked Sausage</td>
</tr>
<tr>
<td><strong>Conducted on</strong></td>
<td>3rd Apr, 2019 3:36 PM +08</td>
</tr>
<tr>
<td><strong>Prepared by</strong></td>
<td>Henry Reynolds</td>
</tr>
</tbody>
</table>
### Audit

**[Note: This is an example reference for you to include monitoring procedures specific to your CCP]**

**What:** Cooked product temperature  
**How:** Record cooked temperature of product  
**Critical Limits:** 80 - 90°F  
**Frequency:** Each batch or lot  
**Who:** Plant manager or trained assignee

<table>
<thead>
<tr>
<th>Photos</th>
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<tbody>
<tr>
<td><img src="image1.jpg" alt="Photo 1" /></td>
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</tbody>
</table>

**Take photo of batch**

**Record Temperature (should be within Critical Limit of 80°F - 90°F)**

77 °F

Should be between 80°F to 90°F

**[Note: This is an example reference for you to include for required corrective actions]**

Take action to notify the supervisor immediately of temperature deviation and take the product out of the process.

**Document corrective actions taken**

- Calibrate thermometers and house chart recorder - weekly by a trained designee  
- Daily verification of monitoring & corrective action records by a manager, supervisor, or trained designee.

**Comments/ observations**

Chef, supervisor or person in charge (PIC) must verify that employees are monitoring and checking temperatures by:

- Visually monitoring employees during their shift.  
- Reviewing all records including Thermal Processing and pH Testing Log within seven days.  
Chef and manager must conduct a yearly review of the cooking process.  
All food workers must use and maintain equipment per manufacturer's specifications

**Signature**

![Signature](signature.png)

**Henry Reynolds**  
3rd Apr, 2019 3:45 PM +08
Photos

Photo 1