Product groups : tins, bread, bakery, noodles and pulses ..... space for the product names

Control place:

Date	Supplier	Risks	Critical Values	Checking Method	Checking Frequency	Measures in case of Deviations	Time Signature
		expiring date	already expired Food	Visual control	1 times weekly during delivery	Checking the content if necessary than redelivery	
		damaged covers	Visual control	Visual control	1 times weekly during delivery	Checking the content if necessary than redelivery	
		Bombagen	Visual control	Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		visual pests	Visual control	Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		unclean transport covers	Visual control	Visual control	1 times weekly during delivery	Checking the content if necessary than redelivery	
					1 times weekly during delivery		

Product groups : Fresh fruits / Fresh vegetable ..... space for the product names

Control place:

Date	Supplier	Risks	Critical Values	Checking Method	Checking Frequency	Measures in case of Deviations	Time Signature
		Filth, Soil	certain Trade class	Visual control	2 times weekly during delivery	By deviation from the trade class values	
		Mould	certain Trade class	Visual control Smell control	2 times weekly during delivery	No Acceptance Redelivery	
		Spoil	certain Trade class	Visual control	2 times weekly during delivery	No Acceptance Redelivery	
		Residues	certain Trade class	Smell control Chlorine and Pesticide etc.	2 times weekly during delivery	No Acceptance Redelivery	
		Dirty covers	certain Trade class	Visual control	2 times weekly during delivery	No Acceptance Redelivery	
		Grub places (Pests)	certain Trade class	Visual control	2 times weekly during delivery	No Acceptance Redelivery	

Product groups : Fresh Meat .... space for the product names

Control place:

Date	Supplier	Risks	Critical Values	Checking Method	Checking Frequency	Measures in case of Deviations	Time Signature
		expiring date		Visual control	1 times weekly during delivery	Destruction / No acceptance and Redelivery	
		raised temperature	max. 2°C on Ice	Temperature measuring	1 times weekly during delivery	No Acceptance Redelivery	
		damaged covers		Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		unclean and damaged transport covers		Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		unclean vehicle		Visual control	1 times weekly during delivery	Report to the Supplier	
		No protecting clothes or is dirty one only		Visual control	1 times weekly during delivery	Report to the Supplier	

Product groups : Sausages and meat goods ..... space for the product names

Control place:

Date	Supplier	Risks	Critical Values	Checking Method	Checking Frequency	Measures in case of Deviations	Time Signature
		expiring date		Visual control	1 times weekly during delivery	Destruction / No acceptance and Redelivery	
		raised temperature	Fresh Meat max. 7°C Poultry max 4°C	Temperature measuring	1 times weekly during delivery	No Acceptance Redelivery	
		damaged covers		Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		unclean and damaged transport covers		Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		unclean vehicle		Visual control	1 times weekly during delivery	Report to the Supplier	
		No protecting clothes or is dirty one only		Visual control	1 times weekly during delivery	Report to the Supplier	

Product groups : Dairy products .... space for the product names

Control place:

Date	Supplier	Risks	Critical Values	Checking Method	Checking Frequency	Measures in case of Deviations	Time Signature
		expiring date	already expired Food	Visual control	1 times weekly during delivery	Destruction / No acceptance and Redelivery	
		raised temperature	6 - 8°C max. 10°C	Temperature measuring	1 times weekly during delivery	No Acceptance Redelivery	
		damaged covers		Visual control	1 times weekly during delivery	Checking the content if necessary than Redelivery	
		Bombagen		Visual control	1 times weekly during delivery	No Acceptance Redelivery	
		unclean vehicle		Visual control	1 times weekly during delivery	Report to the Supplier	
		No protecting clothes or is dirty one only		Visual control	1 times weekly during delivery	Report to the Supplier	

Product groups : Deep frozen products .... space for the product names

Control place:

Date	Supplier	Risks	Critical Values	Checking Method	Checking Frequency	Measures in case of Deviations	Time Signature
		expiring date	ready expired food Expiration date	Visual control	1 times weekly during delivery	Destruction / No acceptance and Redelivery	
		raised temperature	minimum: -15°C to - 18°C	Temperature measuring	1 times weekly during delivery	No Acceptance Redelivery	
		damaged covers		Visual control	1 times weekly during delivery	Checking the content if necessary than Redelivery	
		unclean vehicle		Visual control	1 times weekly during delivery	Report to the Supplier	
		No protecting clothes or is dirty one only		Visual control	1 times weekly during delivery	Report to the Supplier	