REPACK RECORD FOR SHUCK MEATS

Firm Name: _____

Firm Address: _____

_____

Product Description: Oyster Shucked Meats _____

Date	Lot	Time Start	Shucked Meat Temperature 45°F or Less			Time End	Initials	Corrective Actions
			Temp Before	Temp During	Temp After			

Reviewed By: _____ Date of Review:_____