Batch Record: Curing

|  |  |  |
| --- | --- | --- |
| Product: | Batch #/Lot Code: | Date: |

FOOD SCALE ACCURACY:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Food Scale ID | Standard  Weight | Scale  Reading | Accurate  Y/N | Staff Initials |
| Meat Scale |  |  |  |  |
| Cure Scale |  |  |  |  |

CURING:

|  |  |  |
| --- | --- | --- |
| Cure Type:  (Specific Chemical) | | Cure PPM: |
| Cure Weight: |  | Green Weight of Meat: |
| Total Weight of Brine: \* | | Weight of Meat after Pump\* |
| Control Met? Yes / No | | Staff Initials: |

\*\*Immersion cured/pumped products

SMOKE/COOK:

|  |  |  |
| --- | --- | --- |
| Final Internal Temperature: \* ºF | Control Met? Yes / No | Staff Initials: |

\*Smoker records shall be available that include both cooking time and temperature

COOLING:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Start Time: | Temp: ºF | | Staff Initials: | |
| Time of 1st Temp Check  (within 2 hours): | Temp: ºF | | Staff Initials: | |
| Time of 2nd Temp Check  (within 4 additional hours): | Temp: ºF | | Staff Initials: |  |
| Control Met (Cool from 135ºF to 70ºF in ≤2 hours; Cool from 70ºF to ≤41ºF within 4 additional hours)? | | Yes / No | | |

VERIFICATION:

|  |  |
| --- | --- |
| All Controls Met? Yes / No | |
| Corrective Actions: | |
| Verified by: | Date: |