平成　　年　　月　　日　　曜日

健康チェック表

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | 身だしなみ | 手指の消毒 | | 下痢・腹痛 | 吐き気・嘔吐 | 発熱 |
|  |  |  | |  |  |  |
|  |  |  | |  |  |  |
|  |  |  | |  |  |  |
| 家族の体調不良 | 傷などの対応 | | 備考 | |  | |
|  |  | |  | |
|  |  | |  | |
|  |  | |  | |
| 検収記録表 | | | | |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| 食品名 | | 納品時間 | 品温 | 品質・新鮮度 | 検収者 |
| 食肉類 |  | **：** | **℃** | 適・否 |  |
|  | **：** | **℃** | 適・否 |  |
|  | **：** | **℃** | 適・否 |  |
|  | **：** | **℃** | 適・否 |  |
| 魚介類 |  | **：** | **℃** | 適・否 |  |
|  | **：** | **℃** | 適・否 |  |
|  | **：** | **℃** | 適・否 |  |
| 牛乳 | 牛乳 | **：** | **℃** | 適・否 |  |
|  | **：** | **℃** | 適・否 |  |
| 豆腐 | 木綿・絹 | **：** | **℃** | 適・否 |  |
| 野菜 |  | **：** |  | 適・否 |  |

中心温度表

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 献立名 | 調理開始 | 中心温度 | 調理終了 | 配膳終了 |
|  | **：** | **℃** | **：** | **：** |
|  | **：** | **℃** | **：** | **：** |
|  | **：** | **℃** | **：** | **：** |
|  | **：** | **℃** | **：** | **：** |
|  | **：** | **℃** | **：** | **：** |
|  | **：** | **℃** | **：** | **：** |

|  |  |  |  |
| --- | --- | --- | --- |
| 残留塩素 |  | 前 | 後 |
| over  0.40  0.30  0.20  0.15  0.10  0.05  0.00  ㎎/L | 残留塩素検知  カルキ臭あり |  |  |
|  | 残留塩素検知  カルキ臭なし |  |  |
|  | 残留塩素少し検知 |  |  |
|  | 残留塩素ほとんど検知せず |  |  |

湿度記録表

|  |  |  |  |
| --- | --- | --- | --- |
|  | | ＡＭ | ＰＭ |
| 調理室 | 温度 | **℃** | **℃** |
| 湿度 | **％** | **％** |
| 冷蔵  冷凍庫 | 冷蔵庫 | **℃** | **℃** |
| 冷凍庫 | **℃** | **℃** |
| 保存用  冷凍庫 |  | **℃** | **℃** |