

Keep the harvester tags of the shellstock used in this shucking lot.
Staple those tags to this form.

Shucker-Packer Processing Log

Company Name and Certification number: _____ ME _____ SP

Company Address: _____

Date:

Lot Code:

Start time (from hot dip or removal from refrigeration) Time: _____

(1 hour later – meat temperature) Time: _____ Temp: _____

(2 hours later – meat temperature) Time: _____ Temp: _____

Meat must be 45 degrees or less within 2 hours after the hot dip or the meats must be discarded.

Recorder initials: _____

HACCP Trained Person's Review and Signature: _____ Date: _____

Sold To: _____

Date Sold: _____

Number of Half Gallons or Gallons: _____