# Lebensmittel- und Temperaturkontrolle

Betrieb: ........................................................................................................................................................

Monat / Jahr: ...................................

**Soll-Temperatur** (je nach Lebensmittel**):** **max. + 5 °C** z.B. bei leichtverderblichen LM
**max. + 2 °C** z.B. bei Fisch
**max. - 18 °C** bei Tiefkühlprodukten

| **Datum** | **Nr.** | | **Nr.** | | **Nr.** | | **Nr.** | | **Nr.** | | **Lager** | **Visum** |
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| | **°C** | **LM** | **°C** | **LM** | **°C** | **LM** | **°C** | **LM** | **°C** | **LM** | **LM** | |
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Legende: **°C** = Ist-Temperatur **Nr. = Nr. des Kühlschranks, Kühltruhe od. Tiefkühleinrichtung**
**i.O.** = Lebensmittel kontrolliert
**LM** = Lebensmittel

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