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| Production Records | | | | | | | | |
| Ingredient name | Company reference details traceable to goods received | Storage location prior to use | Date used | Amount used (weight/volume) | What the ingredient was used to make | Unique product identification details | Storage details | Is corrective action required yes or no. Reference to corrective action note if applicable |
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| Flour | 24.05.13 | Dry store | 11.12.13 | 2250g | Rough Pastry | Rough Pastry 11.12.13 | Fridge 2 | No |
| Salt | 21.03.13 | Dry store | 11.12.13 | 30g | Rough Pastry | Rough Pastry 11.12.13 | Fridge 2 | No |
| Butter | 08.12.13 | Fridge 1 | 11.12.13 | 2000g | Rough Pastry | Rough Pastry 11.12.13 | Fridge 2 | No |
| Milk | 11.12.13 | Fridge 1 | 12.12.13 | 5000ml | Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | No |
| Vanilla pods | 09.12.13 | Dry store | 12.12.13 | 6 | Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | No |
| Caster sugar | 24.07.13 | Dry store | 12.12.13 | 1000g | Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | No |
| Egg yolk | 12.12.13 | Fridge 1 | 12.12.13 | 40 | Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | No |
| Cornflour | 06.06.13 | Dry store | 12.12.13 | 400g | Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | No |
| Butter | 08.12.13 | Fridge 1 | 12.12.13 | 400g | Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | No |
| Icing sugar | 19.08.13 | Dry store | 13.12.13 | 2000g | Icing sugar | Icing sugar 13.12.13 | Fridge 2 | No |
| Potable water (mains) | N/A | N/A | 13.12.13 | 200ml | Icing sugar | Icing sugar 13.12.13 | Fridge 2 | No |
| Dark chocolate | 08.05.13 | Dry store | 13.12.13 | 500g | Icing sugar | Icing sugar 13.12.13 | Fridge 2 | No |

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| Production Records | | | | | | | | |
| Ingredient name | Company reference details traceable to goods received | Storage location prior to use | Date used | Amount used (weight/volume) | What the ingredient was used to make | Unique product identification details | Storage details | Is corrective action required yes or no. Reference to corrective action note if applicable |
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| Rough Pastry | Rough Pastry 11.12.13 | Fridge 2 | 13.12.13 | All of batch 11.12.13 | Custard slices | Custard slices UB 15.12.13 | Fridge 3 | No |
| Creme patissiere | Creme patissiere 12.12.13 | Fridge 2 | 13.12.13 | All of batch 12.12.13 | Custard slices | Custard slices UB 15.12.13 | Fridge 3 | No |
| Icing sugar | Icing sugar 13.12.13 | Fridge 2 | 13.12.13 | All of batch 13.12.13 | Custard slices | Custard slices UB 15.12.13 | Fridge 3 | No |
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