Record Sheet 13

Drying Log

(more sheets available at www.foodsmart.vic.gov.au)

Put a copy of this sheet near the drying area (check the **Standard Operating Procedures** in your Food Safety Plan).

Ducks can be hung to dry at ambient temperatures for up to 6 hours.

Date	Time ducks put out	Core temperature at beginning (°C)	Core temperature during drying	Corrective Action	Time ducks taken away to cook
20/11	*6.00am*	*5*	*27*	*Put into refrigerator*	*7.00pm*

You must keep these records in English

Version 1.1 February 2003