### horizontal line**Product Control List**

#### **Temperature Control**

1. **Fresh Milk**: Milk must be stored in refrigeration units at a temperature of 2–4°C to maintain freshness and prevent spoilage. Regular checks are essential to ensure compliance with food safety standards.
   * **Monitoring Frequency**: Every 2 hours
   * **Control Actions**: Remove any stock exceeding temperature limits immediately
2. **Cream Cheese**: This product is highly perishable and must be stored below 5°C. Any temperature deviation can affect the product's texture and taste.
   * **Monitoring Frequency**: Every 3 hours
   * **Control Actions**: Discard stock left out for over 2 hours

#### **Inventory Control**

1. **Cheddar Cheese**: Inventory levels should be monitored weekly to avoid overstocking or running out. Expiry dates must be checked to prevent waste.
   * **Control Method**: FIFO (First In, First Out) method
   * **Inspection Schedule**: Weekly audits
2. **Yogurt**: Yogurt requires careful inventory tracking due to its shorter shelf life. Products must be removed from shelves 2 days before expiry.
   * **Control Method**: Barcode scanning for expiry dates
   * **Inspection Schedule**: Daily checks