
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