

Fryer Oil Quality Log (TPM)

तलने वाले तेल का TPM लॉग

Code: OIL_TPM_001 · Safety · Daily · FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	Daily TPM (Total Polar Materials) check on fryer oil. Industry standard: discard oil when TPM exceeds 25%. FSSAI's RUCO scheme applies to used-cooking-oil disposal.
	फ्रायर के तेल में TPM > 25% होते ही तेल फेंक दे। रोज़ जाँच करें।
REQUIRED BY	Industry standard: discard oil when TPM > 25% · FSSAI RUCO scheme for disposal
	कौन भरे: कुक

Standard: discard oil when TPM > 25% (industry practice; RUCO scheme for disposal)

Fryer ID	Max %	Mon		Tue		Wed		Thu		Fri		Sat		Sun	
		AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Checked by (init.)															

Write each unit once, then record a reading per column. AM = opening, PM = closing. Ring / mark any out-of-range value and log its CA# below.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

OIL_TPM_001 · FSMS – Culirect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.