

Verification pack

01 April – 30 June 2026

SAMPLE — DEMONSTRATION DATA

Business	Kiwi Kitchen Ltd (sample business)
Address	123 Queen Street, Auckland 1010, New Zealand
Plan type	Registered Food Control Plan — MPI template
Verifier copy prepared	30 June 2026, 10:42 pm
Prepared by	M. Park (Duty manager)

Contents & summary

1 • Temperature logs	1,092 records — 1 out-of-range, corrected same day
2 • Cleaning schedules	378 tasks completed — 100% of scheduled tasks
3 • Corrective actions	6 raised — 6 closed, none open
4 • Staff records	9 staff — inductions & food-safety training current

This pack compiles every record kept under the plan for the period above. Detail pages show one-week excerpts; the full export contains every record for the selected date range. All records are timestamped at entry and signed by the staff member who made them. Out-of-range readings are flagged at the moment of entry and cannot be closed without a corrective action.

1 • Temperature logs

Excerpt: week of 22–28 June 2026 (full period contains 1,092 records)

DATE	TIME	CHECK	READING	LIMIT	RESULT	BY
Mon 22 Jun	7:02 am	Chiller 1	3.6°C	Max 5°C	PASS	M. Park
Mon 22 Jun	7:03 am	Chiller 2	4.1°C	Max 5°C	PASS	M. Park
Mon 22 Jun	7:05 am	Freezer	-18.4°C	Max -15°C	PASS	M. Park
Mon 22 Jun	10:38 am	Chicken cook temp (core)	78.0°C	Min 75°C	PASS	J. Chen
Mon 22 Jun	2:15 pm	Bain-marie hot hold	57.0°C	Min 60°C	FAIL — CA-0006	S. Kim
Mon 22 Jun	2:18 pm	Bain-marie hot hold (recheck)	74.0°C	Min 60°C	PASS	S. Kim
Mon 22 Jun	9:41 pm	Chiller 1 (close)	3.9°C	Max 5°C	PASS	J. Chen
Tue 23 Jun	7:04 am	Chiller 1	3.7°C	Max 5°C	PASS	M. Park
Tue 23 Jun	7:05 am	Chiller 2	4.3°C	Max 5°C	PASS	M. Park
Tue 23 Jun	7:07 am	Freezer	-18.1°C	Max -15°C	PASS	M. Park
Tue 23 Jun	11:02 am	Beef mince cook temp (core)	76.5°C	Min 75°C	PASS	J. Chen
Tue 23 Jun	9:37 pm	Chiller 1 (close)	4.0°C	Max 5°C	PASS	A. Wong
Wed 24 Jun	7:01 am	Chiller 1	3.5°C	Max 5°C	PASS	S. Kim
Wed 24 Jun	7:03 am	Freezer	-18.6°C	Max -15°C	PASS	S. Kim
Wed 24 Jun	10:55 am	Chicken cook temp (core)	79.2°C	Min 75°C	PASS	J. Chen
Wed 24 Jun	2:00 pm	Bain-marie hot hold	63.5°C	Min 60°C	PASS	S. Kim
Wed 24 Jun	9:44 pm	Chiller 2 (close)	4.2°C	Max 5°C	PASS	A. Wong

FAIL entries are linked to the corrective action shown and rechecked before close of day.

2 · Cleaning schedules

Excerpt: week of 22–28 June 2026 (full period contains 378 completed tasks)

TASK	FREQUENCY	COMPLETED	SIGNED BY
Benches & prep surfaces sanitised	Daily (open & close)	22–28 Jun · 14/14	All staff
Handwash stations restocked	Daily	22–28 Jun · 7/7	M. Park
Chiller & freezer handles/seals	Daily	22–28 Jun · 7/7	S. Kim
Floors — kitchen & dry store	Daily (close)	22–28 Jun · 7/7	A. Wong
Range hood & filters degreased	Weekly	Wed 24 Jun, 3:10 pm	J. Chen
Chiller 1 & 2 deep clean	Weekly	Thu 25 Jun, 2:40 pm	S. Kim
Dry store shelving wiped, stock rotated	Weekly	Fri 26 Jun, 11:20 am	M. Park
Freezer defrost & deep clean	Monthly	Sun 14 Jun, 8:05 am	J. Chen
Waste area & bins scrubbed	Weekly	Sat 27 Jun, 9:50 pm	A. Wong
Ceiling vents & light covers	Monthly	Mon 01 Jun, 7:30 am	S. Kim

3 · Corrective actions

All corrective actions raised in the period — 6 of 6 closed

ID	RAISED	ISSUE	ACTION TAKEN	CLOSED
CA-0001	09 Apr	Chiller 2 read 6.2°C at opening	Door seal replaced same day; temps rechecked 2-hourly for 48 h — all within limits	11 Apr
CA-0002	23 Apr	Sanitiser bottle found diluted in-correctly	Batch discarded; re-trained staff on dilution chart; spot checks added weekly	23 Apr
CA-0003	07 May	Cooked rice cooled slower than 2-hr target	Portioned into shallow trays; cooling log added for rice batches	07 May
CA-0004	19 May	Delivery of chicken received at 7.8°C	Rejected and returned to supplier; supplier notified in writing	19 May
CA-0005	03 Jun	Handwash soap empty at station 2 mid-shift	Restocked immediately; par level doubled; added to daily open checklist	03 Jun
CA-0006	22 Jun	Bain-marie hot hold at 57°C (below 60°C)	Food reheated to 74°C core; unit thermostat serviced next morning	23 Jun

4 • Staff records

All active staff — induction and food-safety training status at end of period

NAME	ROLE	INDUCTED	TRAINING	LAST SIGN-OFF
M. Park	Duty manager	12 Jan 2025	Food Safety L2 · 12 Jan 2025	28 Jun 2026
J. Chen	Head chef	03 Feb 2024	Food Safety L2 · 03 Feb 2024	27 Jun 2026
S. Kim	Cook	17 Mar 2025	Food Safety L1 · 20 Mar 2025	28 Jun 2026
A. Wong	Kitchen hand	02 Sep 2025	Food Safety L1 · 05 Sep 2025	28 Jun 2026
T. Ngata	Cook	11 Nov 2024	Food Safety L1 · 14 Nov 2024	26 Jun 2026
R. Patel	Front of house	20 Apr 2025	Induction · 20 Apr 2025	25 Jun 2026
H. Lee	Cook (part-time)	08 May 2026	Food Safety L1 · 12 May 2026	27 Jun 2026
E. Smith	Front of house	15 Feb 2026	Induction · 15 Feb 2026	24 Jun 2026
D. Zhang	Kitchen hand	30 May 2026	Induction · 30 May 2026	28 Jun 2026

Individual training certificates and sickness-return declarations are attached per staff member in the full export.