Frying oil log

Business name: _____

Location (premises, vehicle): _____

Year, month: _____

Oil change limit (from HACCP plan): _____

Write the oil change limit from your HACCP plan at the top of the sheet. When you fry potato products, keep the oil below 175 °C (Regulation (EU) 2017/2158). If the oil is past the limit, change it and record what you did.

Date	Fryer	Oil temperature °C	Test result (tester %, test strip, colour, smell)	OK (Y/N)	Oil changed (Y/N)	Checked by (name, signature)	Note

Free template: www.ezlinego.com/en/haccp-templates. Easier on your phone with the EZLineGo app. Keep the records as long as your HACCP plan and the rules in your country require.