

PURE BHUTAN

Dehydration Temperature and Moisture Monitoring Log

1. Process Information

Dehydration Station / Equipment ID	DEH-001	Date	06/10/2025
Product Name	Reishi Mushroom	Batch No.	RE-251006-01
Tray No(s).	1-12	Drying Start Time	10:00 AM
Operator Name	Tenzin Pabgay	Drying End Time	7:00 PM

2. Hazard and Monitoring Requirement

Hazard Controlled	Potential growth of mold and yeast, and survival of environmental pathogens due to excessive residual moisture or inadequate dehydration.
Critical / Monitoring Limits	Dryer temperature must be maintained between 45°C and 55°C. Final mushroom moisture must be less than or equal to 10%, or the dried material must meet the approved brittle / snap test requirement. Material must show no visible mold, no condensation, and no evidence of incomplete drying.
Monitoring Method & Frequency	Operator checks dryer temperature at least every 2 hours using the dryer display and/or a calibrated thermometer, and performs the final moisture / texture assessment at the end of the drying cycle using a moisture balance, where available, or the approved snap test.
Related Corrective Action	If temperature is out of range, adjust settings immediately and assess impact on the batch. If final moisture exceeds limit or the snap test fails, continue drying until specifications are met. If visible mold is present, place the lot on hold and notify Quality Control / Supervisor for disposition. Document the deviation, root cause, and corrective action.

3. Pre-Operational Line Clearance and Equipment Check

Sl.no	Inspection Item	Status	Remarks / Initials
1	Previous product removed No residual material present	✓	Done
2	Previous labels / records removed No obsolete documentation present	✓	Done
3	Equipment cleaned and released Cleaning status verified	✓	Done
4	Contact surfaces dry and intact No standing water / residue	✓	Done
5	Trays clean and undamaged	✓	Done

Sl.no	Inspection Item	Status	Remarks / Initials
	No rust, breakage, contamination	✓	Done
6	Area clean and organized No foreign material observed	✓	Done
7	Environmental condition acceptable. No abnormal humidity / condensation	✓	Done

4. Equipment Pre-use Check & verification

Equipment Information

- Equipment Name: Dehydrator
- Equipment ID: _____
- Verification Probe: _____
- Probe Calibration Due Date: _____
- Probe Calibration Status: [☐] Valid | [☐] Expired (Do Not Use)

Verification Procedure

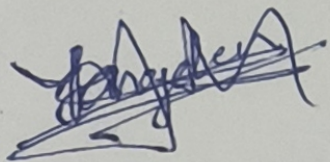
1. **Placement:** Place the calibrated verification probe/sensor directly on the designated geometric center tray of the empty dehydrator. Route the wire or place the wireless logger securely so the door/latch seals completely.
2. **Equilibration:** Close the door and set the dehydrator to your standard target operating temperature. Allow the system to run and equilibrate for at least 30 minutes after the display indicates it has reached the target temperature.
3. **Recording:** Once stabilized, record the built-in dryer display reading and the independent verification probe reading simultaneously.

Target Setpoint (°C)	Dryer Display Reading (°C)	Independent Probe Reading (°C)	Absolute Difference (°C) = Dryer Display – Independent Probe	Acceptance Criteria	Pass / Fail	Initial
				$\leq \pm 1.0^{\circ}\text{C}$		
				$\leq \pm 1.0^{\circ}\text{C}$		
				$\leq \pm 1.0^{\circ}\text{C}$		

Equipment Status:

☒ Accepted for Use | ☐ Recheck / Calibrate Unit | ☐ Do Not Use

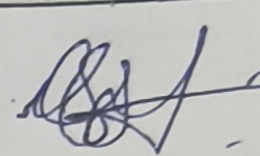
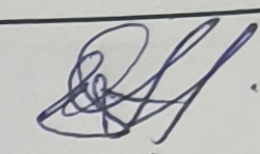
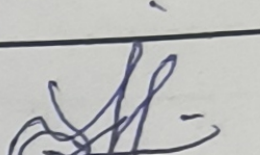
Verified By: Tenzin Rabgay



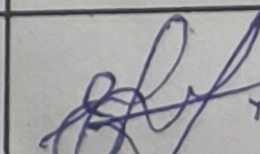
Supervisor Initial: Yangden Drolma

Date: 06/10/2025

5. In-Process Temperature Monitoring Record

Time of Check	Batch No.	Tray No.	Set Temp (°C)	Actual Temp (°C)	Within Limit (45°C & 55°C) Yes / No	Checked By / Initial
10:00 AM	RE-251006-01	3	55°C	50°C	Yes	
01:00 PM	"	3	55°C	55°C	Yes	
05:00 PM	"	3	55°C	55°C	Yes	

6. Final Moisture / Texture Evaluation

Batch No.	Tray No.	Final Moisture (%)	Snap Test Result (Pass / Fail)	Visible Mold Present (Yes / No)	Final Status (Pass / Fail)	Checked By / Initial
RE-251006-01	3	—	Pass	No	Pass	

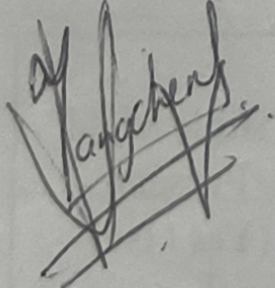
Batch No.	Tray No.	Final Moisture (%)	Snap Test Result (Pass / Fail)	Visible Mold Present (Yes / No)	Final Status (Pass / Fail)	Checked By / Initial

7. Deviation / Corrective Action Record

Complete this section if temperature is out of range, the final moisture limit is not met, the snap test fails, visible mold is observed, or any other abnormality occurs during the drying process.

Deviation Observed	Immediate Action Taken	Product Disposition	Root Cause Identified	Corrective / Preventive Action	Recorded By

8. Verification Record

Reviewer Name	Yangchen Drolma	Date of Review	07/10/2025
Reviewer Signature / Initials		Comments	Verified