# Food pH Check Log

**Instructions:** Employees will record the reading for each batch of food prepared to make sure the pH is less than 4.6 (heat treated and packaged food) or less than 4.2 (non-packaged food). If the pH is not less than 4.6 or 4.2, the food can be time/temperature controlled, more acidifying ingredient (i.e. vinegar) can be added, or the food can be disposed of. THE pH METER MUST BE PROPERLY CALIBRATED DAILY BEFORE READINGS ARE TAKEN!

**Site**_____ **Month** _____**20**____

| Date | Type of Food | pH | Time | Corrective Action | Initials of Person Testing |
|---|---|---|---|---|---|
| Date | Vinegar Rice | 3.9 | 06:00 | NA | MF |
| Date | Vinegar Rice | 4.8 | 08:00 | Added more vinegar | MF |
| Date | Vinegar Rice | 3.8 | 08:05 | NA | MF |
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