

HENNEPIN COUNTY

MINNESOTA

pH Testing Log

The designated employee must calibrate pH meter according to manufacturer's instructions to ensure accurate results. Test each batch of finished product to ensure product pH meets your HACCP plan critical limit. Record observations and any corrective actions on this log. PIC or manager on duty must verify this log weekly.

Date	Product name	pH critical limit	Product pH	Retest product pH (as needed)	Employee initials

Corrective action:

Verified by (PIC or manager on duty initials) _____

When to use this pH testing log

If you are following an approved HACCP plan for specialized processing for TCS food, you may use this log for record-keeping. Make records available to the regulatory authority upon request. Keep records for at least six months. Always follow manufacturer's instructions for pH meter calibration and use. Contact your inspector for help developing procedures that comply with HACCP requirements.