

Sushi Rice pH Log

Maintain all pH logs on-site for 2 years.

Check pH of each batch of sushi rice by using a calibrated pH meter or pH test strips with a margin of error of ± 0.2 - 0.3 .

If sushi rice has a pH above 4.2, record corrective action in the appropriate column.

Person in charge must review the pH log daily and initial in the last column, as indicated.

Facility Name: _____ Facility Address: _____

[illegible]