<table>
<thead>
<tr>
<th>Reference number</th>
<th>AP04032019W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Establishment name</td>
<td>Lola's Produce</td>
</tr>
<tr>
<td>Cover</td>
<td>Produced goods, tomato sauce</td>
</tr>
<tr>
<td>Conducted on</td>
<td>4th Apr, 2019  8:55 AM +08</td>
</tr>
<tr>
<td>Prepared by</td>
<td>James Dunst</td>
</tr>
</tbody>
</table>

AP04032019W / Lola's Produce / Produced goods, tomato sauce / 4 Apr 2019 / James Dunst

CCP Monitoring Template - pH Log  Conducted on 4th Apr, 2019  By SafetyCulture Staff
Audit

[Note: This is an example reference for you to include monitoring procedures specific to your CCP]
What: pH of the finished product
How: Use a pH meter. Follow SOPs for preparing product slurry, calibrating pH meter, and testing pH
Critical Limits: pH of 4.6 or below
Frequency: Each batch
Who: Chef or other designated employee

Take photo of batch

Photos

Photo 1

Record pH of finished product (should be pH of 4.6 or below)
6.3

[Note: This is an example reference for you to include for required corrective actions]
Take action to notify the supervisor immediately of temperature deviation and take the product out of the process.

Document corrective actions taken

- Discard the batch.
- Identify and retrain employee(s) on how to ensure that critical limits are met.
- Recorded corrective actions on the Thermal Processing and pH Testing Log.

Comments/observations

Chef, supervisor or person in charge (PIC) must verify that employees are monitoring and checking finished product pH by:
- Visually monitoring employees during their shift.
- Reviewing all records including Thermal Processing and pH Testing Log within seven days.

Chef and manager must conduct a yearly review of the ROP process. All food workers must use and maintain equipment per manufacturer's specifications.

Signature

James Dunst
4th Apr, 2019 8:58 AM +08