



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

Complete

Reference number AP04032019W
Establishment name Lola's Produce
Cover Produced goods, tomato sauce
Conducted on 📅 4th Apr, 2019 ⌚ 8:55 AM +08
Prepared by James Dunst

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

Photos

1 Photos



Photo 1