



CCP Monitoring Template - pH Log

AP04032019W / Lola's Produce / Produced goods,
tomato sauce / 28 Jun 2023 / James Dunst

Complete

Score	0%	Flagged items	0	Actions	0
-------	----	---------------	---	---------	---

Reference number

AP04032019W

Establishment name

Lola's Produce

Cover

Produced goods, tomato sauce

Conducted on

28.06.2023 10:39 PST

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



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
28.06.2023 10:42 PST

Media summary



Photo 1