Sushi Rice pH Log

Maintain all pH logs on-site for 6 months.
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: _____

Date	pH (≤ 4.2)	Corrective Actions	Reviewed By

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