**Acidified Foods Processing Log**

**Adhere to times and temperatures in Process Authority Review Letter**

Rev 09.25.14

Product: Date:

Batch Code: Container Type/Size:

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Batch number** | **Time**  pH meter calibration | **Critical Factor**  Other item needed for safe food | | **Batch sample pH**  1 sample per batch | | **Fill weight**  Product only | **Processing Time**  Total minutes | | **Product Temperature** | **Equilibrium pH**  24 hours after canning | | **Lid Inspection**  24 hours after canning |
|  |  |  |  | Solid | Liquid | Subtract jar weight | Cook | Can | Immediately after cooking | Solid | Liquid | Seal intact?  Yes/No |
| **1**  1-49 jars |  |  |  |  |  |  |  |  |  |  |  |  |
| **2**  49-99 jars |  |  |  |  |  |  |  |  |  |  |  |  |
| **3**  100–149 jars |  |  |  |  |  |  |  |  |  |  |  |  |
| **4**  150–199 jars |  |  |  |  |  |  |  |  |  |  |  |  |
| **5**  200–249 jars |  |  |  |  |  |  |  |  |  |  |  |  |
| **6**  250-300 jars |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| Total jars processed |  |
| Product ingredients |  |
| Product distributed to |  |

Recall plan is written and on file at establishment: YES / NO

Form completed by: \_