**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: \_