LOG #1 – RICE ACIDIFICATION LOG							
DATE MM/DD/YY	TIME ACIDIFIED	BATCH NUMBER	TEMPERATURE OF SAMPLE @ pH MEASUREMENT	**pH #1	**pH #2	OPERATOR INITIALS	***CORRECTIVE ACTION
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- Use either 24 hour time or an AM or PM after each time entry.
- \*\*Take two (2) separate samples from each batch of rice and record the pH reading. Use the appropriate sampling procedure. Wait for 30 minutes after acidification to test pH. If the pH lever falls higher than the allowed 4.1 reading, but not higher than 4.6, you must perform a corrective action and re-acidify the rice (corrective action: add an additional 4 oz. sushi vinegar). Record the re-acidification on the line directly below the original pH test.
- \*\*\*Temperature of the sample cannot be above the limits established for proper operation of the pH meter.
- Keep the pH log sheet at the sushi bar at all times for at least 1 year.