**Sushi Rice pH Log**

Keep a copy of pH log near sushi rice preparation area

Check pH of each batch of sushi rice by using a calibrated pH meter or pH test strips accurate to 0.2-0.3

If sushi rice is above 4.2, record corrective action in the appropriate column

Person in charge review pH log daily and initial in the last column

Facility Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Facility Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| **Date** | **pH of Sushi Rice**  **(less than 4.2)** | **Corrective Action** | **Reviewed by (initial)** |
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