

Sushi Rice pH Log

Facility Name: _____ Facility Address: ____

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

Date	pH of Sushi Rice (less than 4.2)	Corrective Action	Reviewed by (initial)
	+	†	

