**Sushi Rice pH Log**

* Keep a copy of this log near sushi rice preparation area
* Check pH of each batch of sushi rice by using a calibrated pH meter
* If sushi rice is above 4.2, record corrective action in the appropriate column
* Person in Charge reviews pH log daily and initials the last column

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| Date | pH of Sushi Rice(Must be less than 4.2) | Corrective Action (if required) | Reviewed By |
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Flathead City-County Health Department

Environmental Health Services

11035 1st Avenue West

Kalispell, MT 59901

www.flatheadhealth.org

406.751.8130