

Kev Teev Tej Kev Kuaj pH

pH Testing Log

Hmong

Tus neeg ua hauj lwm yuav tsum kuaj lub twj ntsuas pH raws li tus tsim lub twj ntawd qhia kom ua es thiaj li ntsuas tau thwj. Kuaj txhua pob khoom seb nws qhov pH puas muaj raws li hom phiaj HACCP theem siab los sis tsawg ntawm qhov uas tswj tau. Teev tseg tej uas pom ntsuas tau thiab tej yam tau los txhim kho rau hauv daim ntawv teev no. Tus PIC los sis tus nais ua hauj lwm yuav tsum xyuas daim ntawv teev no txhua lub lim tiam.

English

The designated employee must calibrate pH meter according to manufacturer's instructions to ensure accurate results. Test each batch of finished product to ensure product pH meets your HACCP plan critical limit. Record observations and any corrective actions on this log. PIC or manager on duty must verify this log weekly.

Hnub tim (Date)	Pob khoom npe (Product name)	Theem siab los sis tsawg ntawm pH (pH critical limit)	Cov khoom li pH yog dab tsi (Product pH)	Rov ntsuas pob khoom li pH (raws li xav tau) (Retest product pH (as needed))	Tus neeg ua hauj lwm kos thawj tus tsiaj ntawv ntawd nws lub npe (Employee initials)

Tau kev pom zoo los ntawm (tus PIC los sis nais ua hauj lwm): _____ (Verified by (PIC or manager on duty initials)): _____

Thaum twg siv tau daim ntawv teev pH no

Yog tias koj tau kev pom zoo ntawm hom phiaj HACCP los tswj xyuas cov zaub mov TCS, koj siv tau daim ntawv teev no. Muab sau kom tag, yog tias cov thawj tswj nug txog, koj thiaj li muab tau rau lawv. Muab teev tseg ntev kawm los 6 lub hlis.

Txhua zaus yuav tsum muab siv raws li tus tsim lub twj ntsuas pH thiaj li ntsuas thwj.

Tiv thauj koj tus inspector yog xav tau kev pab txhim kho txheej txheem tsim ub tsim no kom raws li HACCP tej txheem lus.

When to use this pH testing log

If you are following an approved HACCP plan for specialized processing for TCS food, you may use this log for record-keeping. Make records available to the regulatory authority upon request. Keep records for at least six months.

Always follow manufacturer’s instructions for pH meter calibration and use.

Contact your inspector for help developing procedures that comply with HACCP requirements.

Ntaub ntawv pab ntxiv (Resources)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

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Xav tau cov ntaub ntawv no ua tus qaav txawv qhov no, hu rau: 651-201-4500 los sis 651-201-6000.

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027
MDA.FFSD.Info@state.mn.us
www.mda.state.mn.us

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.