

Processing Record for: .....

## Processing Critical Control Points Log

for the Department of Health and Mental Hygiene and the Food & Drug Administration

**Critical Factors**  
(Must keep records)

Maximum pH ≤ \_\_\_\_\_  
 Maximum % Solids \_\_\_\_\_  
 Minimum Initial Temperature = \_\_\_\_°F  
 Process Time ≥ \_\_\_\_ minutes (8 or 16 oz)  
 Process Time ≥ \_\_\_\_ minutes (24 or 32oz)  
 Process Temp = \_\_\_\_\_  
 Visual container vacuum

**Product:** \_\_\_\_\_

**Production Date:** \_\_\_\_\_

**Batch Code:** \_\_\_\_\_

**Container Type/Size:** 8 oz ..... 16 oz.... 24 oz.... 32 oz....

Batch Code	Fill weight (test 1 jar) _____maximum % solids	Minimum initial temperature of product _____°F	Temperature of water at boil _____°F	_____Minutes Total Processing		Visual Closure Inspection		Finished Product pH _____	Initials
				Time of Start Cook	Time of Finish Cook	Is the vacuum seal satisfactory?	Did the liquid cover the solids?		
Weigh jar, tare, fill jar, weigh product									
<b>Batch Code</b> _____ <b># of jars</b> _____									
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Number of jars processed: \_\_\_\_\_

Ingredients (do not deviate from recipe): refer to "approved process"

Concentration of chlorine used for sanitizing solution to clean utensils: (use test strip) \_\_\_\_\_ppm  
 (measure the concentration of chlorine in the sanitizing sink/bucket (example: 5-gallons water with 5 teaspoons chlorine should be 50 ppm or above)

Form completed by: \_\_\_\_\_