Sample Home Acidified Foods/Jam/Jelly Production Record

Date of Production: ______________________  Batch number: ________________

Name of Operation/Farm: ________________________________________________

Name of Processor(s):

Name of Product: _________________________________________________________
Category of Product (pickle, relish, salsa, jam, jelly): _______________________

Ingredient List/Sources:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Source (store, online, farm) Operation, location, contact information</th>
<th>Date Purchased</th>
<th>Code (if available)</th>
</tr>
</thead>
</table>

Recipe/Documentation of Process:

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Process steps</th>
<th>Step completed (✓)</th>
<th>Notes</th>
</tr>
</thead>
</table>
Unexpected events/corrective actions:

**Corrective Action Process**
1) Document what went wrong.
2) Determine and correct the cause of the problem.
3) Determine what will be done with the product (i.e. destroy or reprocess).
4) Document how the process was corrected.
5) Document who carried out the corrective action.

**pH Test Results**
Batch tested: ________________ Test Date: ________________

Test performed by: ________________________________________

Test method used:

Results: ___________________________________________________

If pH is 4.6 or above, please indicate what corrective actions were taken:
Sample form created by D. Hirsch, Extension Educator/Food Safety/2013 for the purpose of education/training.