SAMPLE PROCESSING RECORD

Completed by: _____ Processing Date: _____

Producing: _____ Unit size of jars: _____

Begin processing: _____ Completed processing: _____

Recipe: _____

Date & Initial when completed. Note any corrections in "Processing Notes".	
pH Meter Calibration:	Thermometer Calibration:
Dishwasher Calibration:	Ingredient Integrity Inspection:
Container Integrity Inspection:	Seal Integrity Inspection:

pH After mixing all ingredients: _____ Equilibrium pH: _____

Time/ Description							
Temp							

Total Yield # jars: _____ Discard # jars: _____ Testing # jars: _____ CLIENT YIELD: _____

Batch Code:

Processing notes: _____

_____

_____

_____

_____

_____

_____

_____

_____

Tracking Information for Ingredients

Fresh:

Ingredient	*Farm/ County Sourced*	*Date Sourced*	*Quantity Used*	*Unit Cost*

Packaged:

Ingredient	*Brand/Location Purchased*	*Date Purchased*	*Quantity Used*	*Unit Cost*	*Batch Code*