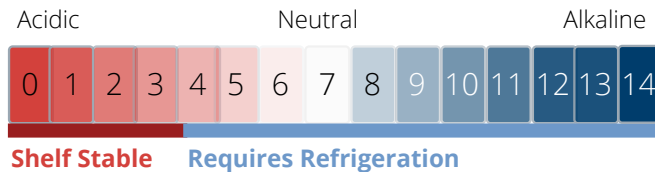


pH Testing:

Keeping your product safe and shelf stable

? Why should I test my products for pH?

- The Health Department measures the acidity of a food based on its pH value.
- The pH determines if your product requires refrigeration or can be left out at room temperature.
- The pH scale ranges from 0 to 14, with 1 being most acidic and 14 being the most alkaline. The lower the pH reading, the more acid in the food. Foods that can be classified as acidic have a pH of 4.6 or lower.



? How do I get my products tested for pH?

- 1 Contact the Health Department lab or discuss with your routine inspector.
- 2 You will be required to fill out a pH lab testing form.
- 3 The lab will require you to bring in one cup of product in a disposable container. After the pH results are complete, the leftover product will be thrown away.
- 4 Results of your product will be available within 1 business day.

? What do my results mean?



pH below 4.2: Food product is shelf stable.

It will inhibit the growth and formation of harmful bacteria to grow.



pH above 4.2: Food product is not shelf stable.

It will require refrigeration.

Note: If any adjustments are made to the recipe or ingredient of the product tested, a new pH test will be required.