**Water Treatment Monitoring Record *Template***

**Name and address of farm:**

**Please see the food safety plan for overall water treatment procedures.**

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| --- | --- | --- | --- | --- | --- | --- | --- |
| **Date** | **Time** | **Water pH** | **Water Temperature** | **Turbidity** | **Sanitizer (name & rate)** | **Corrective Action Needed**  (yes or no) | **Initials** |
| *10/14/16* | *8:35 am* | *8.5* | *65° F* | *25 NTU* | *NaOCl*  *75 ppm* | *Yes - pH was too high, added citric acid; retested –pH 7.0* | *EAB* |
| *10/14/16* | *12:00 pm* | *7.0* | *72° F* | *47 NTU* | *NaOCl*  *55 ppm* | *no* | *EAB* |
|  |  |  |  |  |  |  |  |
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**\*Not all of the above factors may need to be recorded. Refer to the product’s EPA label for specific use instructions.**

**Reviewed by:** **Title:** **Date**

**FSMA PSR reference § 112.50(b)(4) Confidential Record**

Modified from On-Farm Decision Tree Project: Postharvest Water—v7 07/16/2014

E.A. Bihn, M.A. Schermann, A.L. Wszelaki, G.L. Wall, and S.K. Amundson, 2014 www.gaps.cornell.edu