Establishment Name:	Kate's Kitchen
Establishment Address:	1234 Blonde Ave.
City / State / Zip:	Des Moines, IA 50319
Phone:	(111) 111-1111

Batch Details

See Recipe's For All Details

_						If Applicable for Food Safety							
		Cooking						Finished Product Details			1 		
Date Processed	Quantity Processed	Time	Minimum Temp.	Phase 1 135 to 70	Phase 2 70 to 41	Finished pH	рН Temp.	aw	Soluble	Package Size	Package Count	Date Packaged	Notes and Corrective Actions Taken During Production
08/12/2022	15 lbs	20 min	Boiling			4.15	78.6 F			qt jars	12	08/12/2022	Water bath, 14 hr. equilibrium
08/13/2022	9 lbs	25 min	Boiling			4.20	75.6 F			pt jars	17	08/13/2022	Water bath, 6 hr. equilibrium, 3 didn't
													seal, refrigerated will reprocess tomorrow
08/14/2022	12 lbs	30 min	Boiling			4.12	77.0			pt jars	22	08/14/2022	Reprocessed 3 jars from 08/13/2022
08/15/2022	10 lbs.							0.67		8 oz bags	20	08/15/2022	Annual aw Check at ISU
08/20/2022	10 lbs.	15 min	350 oven					0.55		1 lb. bag	10	08/23/2022	aw test by ISU 01/01/22
08/22/2022	3 gal	25 min	Rapid Boil			3.85	74.6 F		67%	Pt Jars	16	08/30/2022	Shipped Directly
08/24/2022	25 lbs	30 min	350 Oven	1 hr									Baked beets for ease of peeling
		30 min	Rapid Boil			3.15	75.4			Qt jars	14	08/24/2022	Hot water bath, 11 hrs equilibrium
08/31/2022	2 gal	15 min	Rapid Boil			4.18	75.8 F		44%	1/2 pt.	32	08/31/2022	Dry Storage Room
08/31/2022	120 gal	4H 15M	Slow Boil					0.78	66%	Qt. Jars	12	09/01/2022	Dry Storage Room
09/01/2022	3 Gal	30 min	Simmer Boil			3.91	78.1 F			Gal Glass	1	09/01/2022	Hot Fill >180, Invert, See Recipe
										Qt. Jars	4	09/01/2022	Pantry
										Pt. Jars	8	09/01/2022	Shipped Directly
09/02/2022	2 Gal					3.80	77.4 F			Qt. Glass	8	09/02/2022	Storage Room
09/03/2022	10 dozen							0.57		4 oz Mylar	13	09/06/2022	Pantry
09/04/2022	20 lbs.	16 hrs.	120 F							4 oz Clam	24	09/07/2022	aw never checked, brittle product
09/05/2022	10 lbs					3.22	74.6			Qt Jars	9	09/13/2022	Pantry frig to stabilize fermentation
09/07/2022	5 lbs					2.98	75.3			Pt Jars	11	09/12/2022	Very sour and off flavor, disposed of
	08/12/2022 08/13/2022 08/13/2022 08/15/2022 08/20/2022 08/22/2022 08/24/2022 08/31/2022 09/01/2022 09/02/2022 09/03/2022 09/04/2022 09/05/2022	Processed Processed 08/12/2022 15 lbs 08/13/2022 9 lbs 08/14/2022 12 lbs 08/15/2022 10 lbs. 08/20/2022 10 lbs. 08/22/2022 3 gal 08/24/2022 25 lbs 08/31/2022 120 gal 09/01/2022 3 Gal 09/02/2022 2 Gal 09/03/2022 10 dozen 09/05/2022 10 lbs	Date Processed Quantity Processed Time 08/12/2022 15 lbs 20 min 08/13/2022 9 lbs 25 min 08/14/2022 12 lbs 30 min 08/15/2022 10 lbs. 15 min 08/20/2022 3 gal 25 min 08/22/2022 3 gal 25 min 08/24/2022 25 lbs 30 min 08/31/2022 2 gal 15 min 08/31/2022 2 gal 4H 15M 09/01/2022 3 Gal 30 min 09/02/2022 2 Gal 30 min 09/03/2022 10 dozen 09/04/2022 09/05/2022 10 lbs 16 hrs.	Processed Processed Time Temp. 08/12/2022 15 lbs 20 min Boiling 08/13/2022 9 lbs 25 min Boiling 08/14/2022 12 lbs 30 min Boiling 08/15/2022 10 lbs. 15 min 350 oven 08/20/2022 3 gal 25 min Rapid Boil 08/24/2022 25 lbs 30 min Rapid Boil 08/31/2022 2 gal 15 min Rapid Boil 08/31/2022 120 gal 4H 15M Slow Boil 09/01/2022 3 Gal 30 min Simmer Boil 09/02/2022 2 Gal 09/03/2022 10 dozen 09/04/2022 20 lbs 16 hrs 120 F 09/05/2022 10 lbs 10 lbs 10 lbs	Date Processed Quantity Processed Minimum Temp. Phase 1 135 to 70 08/12/2022 15 lbs 20 min Boiling 08/13/2022 9 lbs 25 min Boiling 08/14/2022 12 lbs 30 min Boiling 08/15/2022 10 lbs. 15 min 350 oven 08/20/2022 3 gal 25 min Rapid Boil 08/22/2022 3 gal 25 min Rapid Boil 08/24/2022 25 lbs 30 min 350 Oven 1 hr 30 min Rapid Boil 08/31/2022 2 gal 15 min Rapid Boil 08/31/2022 2 gal 4H 15M Slow Boil 09/01/2022 3 Gal 30 min Simmer Boil 09/02/2022 2 Gal 09/03/2022 10 dozen 09/04/2022 20 lbs 16 hrs 120 F 09/05/2022 10 lbs 16 hrs 120 F	Date Processed Quantity Processed Minimum Temp. Phase 1 135 to 70 Phase 2 70 to 41 08/12/2022 15 lbs 20 min Boiling	Date Processed Quantity Processed Time Minimum Temp. Phase 1 135 to 70 Phase 2 70 to 41 Finished pH 08/12/2022 15 lbs 20 min Boiling 4.15 08/13/2022 9 lbs 25 min Boiling 4.20 08/14/2022 12 lbs 30 min Boiling 4.12 08/15/2022 10 lbs. 15 min 350 oven	Date Processed Quantity Processed Minimum Temp. Phase 1 Jas to 70 Phase 2 Protested 70 to 41 Finished pH Temp. pH Temp. 08/12/2022 15 lbs 20 min Boiling 4.15 78.6 F 08/13/2022 9 lbs 25 min Boiling 4.20 75.6 F 08/14/2022 12 lbs 30 min Boiling 4.12 77.0 08/15/2022 10 lbs. 15 min 350 oven 4.12 77.0 08/22/2022 3 gal 25 min Rapid Boil 3.85 74.6 F 08/24/2022 25 lbs 30 min 350 oven 1 hr 3.15 75.4 08/31/2022 2 gal 15 min Rapid Boil 3.15 75.4 08/31/2022 2 gal 15 min Rapid Boil 3.91 75.8 F 08/31/2022 2 gal 4H 15M Slow Boil 3.91 78.1 F 09/01/2022 3 Gal 30 min Simmer Boil 3.80 77.4 F 09/03/2022 10 dozen 3.22 74.	Date Processed Processed Processed Time Temp. Processed Phase 2 Finished Phase 2 Pha	Date Processed Processed	Cooking Heating Christrian Phase 1 Phase 2 Finished pH Temp. Soluble Package Size	Cooking Heating Charlet Processed Processed	Pace Processed Time Minimum Processed Time Phase 1 35 to 70 vol 135 to 70 vol 1 vol 15 vol 1