## Food Safety Research Lab Scheduled Process / Process Review Form

	Date						
Product name							
Container size (Vac packed, Air packed, Bulk)							
How will it be sold (Refrigerated, Frozen, Shelf stable)							
Name of person responsible for product							
Company name							
	Address						
		•	-				
City, State, Zip code							
	Telephone / Fax / Em	ıaıı					
Test Results: pH Water activity (Aw) Water phase salt Others							
Equipment used (contact surfaces) in this process:							
1.	2.			3.			
4.	5.			6.			
7.	8.				9.		
Formulations:							
	Ingredient names			Ingred	lient weight	<b>Description</b> s	
	Ingredients are listed in order of weight, beginning with the ingredient that weighs the most and ending with ingredient that weighs the least.			Use the	same unit to all	(fresh, frozen, dry, canned, etc.)	
1	weighs the most and ending	with ingredient that w	veigns the least.	ingredie	ents. Oz/lbs/grams		
1.							
2.							
3.							
4.							
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7.							
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9.							
10.							
11.							
12.							
13.							
14.							
15.							
	I			II.		1	
Processing steps: List ALL steps involved in your product.							
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2.							
3.							
4.							
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18.							