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| **Sanitizer Test Strip Log****(recommended daily)****Instructions:** Use this log to record sanitizer concentrations daily. A designated food service employee should record the date, time, concentration level, and their initials on the log. A supervisory employee should verify that food service employees have taken concentrations and are using appropriate test strips for the sanitizing solution by visually monitoring food service employees and reviewing, initialing, and dating this log. Maintain this log for a minimum of two years and until given permission to discard it. If corrective action is required on any day, describe the action taken in the last column.**Type of Sanitizer Used:** [ ]  Bleach/Chlorine [ ]  Quaternary Ammonium [ ]  Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**Concentration specified on manufacturer’s label:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **Time** | **Date** | **Test Strip Results** (write “ok” if test reveals appropriate concentration) | **Food Service Worker’s Initials** | **Corrective Action** |
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Supervisory Employee’s Initials and Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_