



## SUSHI RICE HACCP PLAN PACKET



### Facility/Operator to submit this information:

- Completed HACCP Plan
- Sushi Rice: pH lab result from an accredited lab

Pursuant to California Retail Food Code {Section 114419 (3) and 114000(a)} those food facilities that prepare Sushi rice and hold it at room temperature must take additional measures to ensure safety to those that consume it. Sushi rice is traditionally made by cooking the rice then adding vinegar. The vinegar acidifies the rice, lowering the pH. If the pH is maintained below 4.6, the rice is considered non- potentially hazardous. The operator must choose one of the following measures to be in compliance:

1. Maintain Sushi rice under refrigeration.
2. Develop and maintain a HACCP (Hazard Analysis Critical Control Point) plan. The HACCP plan must be submitted to this Department for review and approval.
3. Use" time only" control measures. Written procedures must be maintained at the facility for this Department to review.

Are you keeping your Sushi rice at room temperature without temperature control?

Yes

**B.** Submit a HACCP plan for your Sushi rice or,  
**C.** Use time as a public health Control

No

**A.** No action is required

**A.** No action is required if you keep cooked rice at 41°F or less or at 135°F or more.

**B.** A HACCP plan must be submitted for review and approval in order to acidify cooked rice by adding vinegar to render it a non-potentially hazardous food.

To facilitate the development of a Sushi rice HACCP plan for your facility, a sample Sushi rice HACCP Plan and a pH log have been included. This HACCP plan may be used as a model to develop an individual HACCP plan specific to each operation. Please be advised that an incomplete HACCP Plan or missing required information as listed below will result in rejection of the Plan.

A HACCP plan should include the following information/documents:

- Facility name, address, contact phone and the name of designated HACCP trained employee
- A Sushi rice HACCP Plan (see sample Sushi rice HACCP Plan).
- A verification letter from an accredited Laboratory indicating that the final pH of the Sushi rice is less than 4.6

Please submit the Sushi rice HACCP plan by mail or email to this Department using the following address:

San Luis Obispo County  
Environmental Health Services  
Attention: Laurie Salo, REHS

2156 Sierra Way  
San Luis Obispo, CA 93401  
E-mail address: lsalo@co.slo.ca.us

**C.** Time can be used in place of temperature control or pH control, to ensure product safety pursuant to Cal Code section 114000. According to this section un-acidified cooked rice may be kept at the room temperature for up to 4 hours without using any temperature control equipment (hot or cold holding unit). The following must occur to keep and serve cooked rice at room temperature for a maximum of 4 hours:

- The cooked rice container must be marked to indicate the time that cooked rice must be discarded if not used within 4 hours.
- The cooked rice must be served or discarded within four hours from the point in time when the cooked rice is removed from temperature control.
- A written procedure specifying time as a public health control shall be maintained in your facility and made available to the inspector upon the request.

Important Note:

- Cooked rice in an unmarked container is not allowed.
- Cooked rice exceeding a four-hour limit must be discarded.

If time as a control (option C) is not used, and cooked rice is acidified by adding vinegar (option B), then a HACCP plan must be submitted for Sushi rice to this office.

## **Guidelines for Validating a Sushi Rice HACCP Plan (option B)**

According to the California Retail Food Code, Article 5. Section 114419(3), a HACCP plan is required when food additives or components such as vinegar, is used to render a food non potentially hazardous such as Sushi rice. The HACCP plan shall indicate all of the following pursuant to the California Retail Food Code section 114419.1:

- Ingredients, materials, and equipment
- Formulation or recipes
- A trained, designated food employee
- Standard operating procedures that includes the following:
  - Critical control point (CCP)
  - Critical limits
  - The method and frequency for monitoring the CCP
  - Corrective action to be taken
  - The method and frequency for verifying a HACCP plan
  - Record keeping

The following must be included in the Sushi rice HACCP plan:

- A recipe or formulation for the Sushi rice HACCP plan which must include all of the following:
  - Type of rice (for example: "short grain")
  - The concentration of the vinegar, (for example: 5%)
- Methods of cooking rice include the time and temperature.
- Methods of preparing mixture of vinegar, salt, and sugar.
- Method of cooling cooked rice, indicate time and temperature.
- Method of mixing rice and vinegar solution.
- Identify the critical control points (e.g. adding vinegar).
- Identify your critical limits (target pH is < 4.4 and must not reach critical limits >4.6)
- The pH of the Sushi rice must be initially validated by an Accredited Laboratory to indicate the final target pH is 4.4 or less, and does not exceed 4.6 (include lab result with plan).
- Methods of measuring and the frequency of monitoring your CCP (for example: measuring the pH daily by using a pH meter or pH test strip accurate to 0.2-0.3).
- Describe your corrective action (for example: if the pH is not less than 4.4, the Sushi rice will be discarded or more vinegar will be added).
- Policy and procedures regarding the storage of Sushi rice should indicate holding time and temperature (for example: 12 hours at 70°F - 80°F).
- A sample of Sushi rice must be sent for pH testing to an accredited laboratory when:
  - Changing recipe or ingredients (for example: changing the type of rice or vinegar).
  - Annually, after the initial submission of the HACCP plan.
- Describe policy regarding leftovers of the Sushi rice (for example: discard leftover Sushi rice after 12 hours).

- Describe policy regarding record keeping (for example: keeping a record of all Sushi rice HACCP plan related documents for at least 2 years).

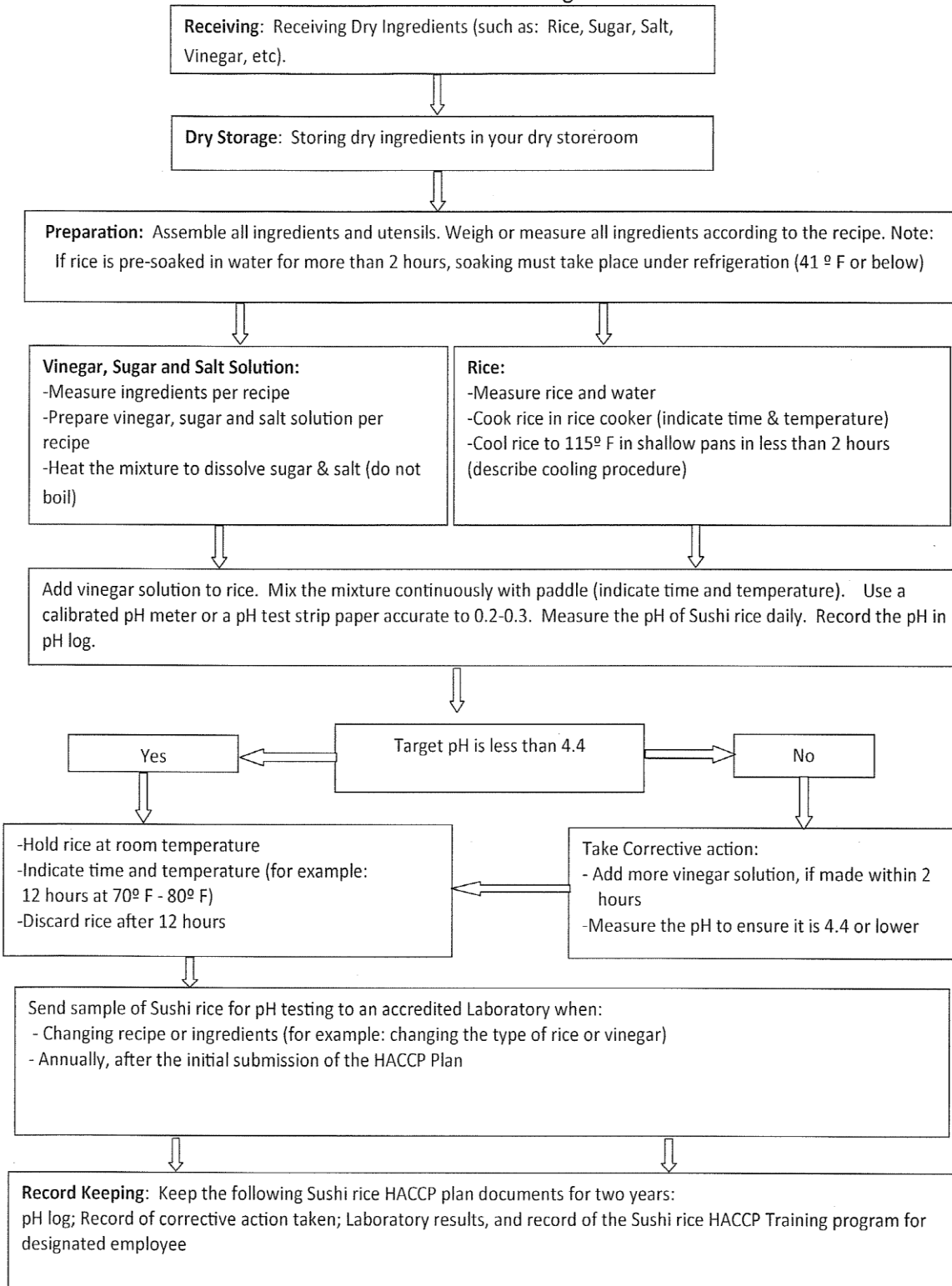
## **Measuring the Acidity (pH) of Sushi rice by using a pH test strip paper**

Monitoring the acidity of your Sushi rice is an essential part of your approved HACCP plan. You may follow the instructions below to measure the pH of your Sushi rice daily:

- Use a pH test strip accurate to 0.2 - 0.3
- Measure the acidity (pH) of your Sushi rice within 30 minutes after acidification (mixing the cooked rice and vinegar solution)
- Make a rice slurry by mixing  $\frac{3}{4}$  cup of distilled water and  $\frac{1}{4}$  cup of Sushi rice in a clear plastic or metal cup
- Stir the slurry (mixture) for 20 seconds
- Tear off a strip of test paper
- Dip into the liquid portion of the rice slurry (for time period as directed by the manufacturer)
- Compare the color of test strip to color chart
- Record the pH in pH log
- Add more vinegar if the pH of Sushi rice is more than 4.4

You may use the attached Sushi rice flow diagram as a guideline to develop and submit your Sushi rice HACCP plan to this Agency. For additional information, please contact this office at (805) 781-5544 or [slopublichealth.org/eh](http://slopublichealth.org/eh)

## Sushi Rice Flow Diagram



# Monthly Sushi Rice pH log

Keep a copy of the pH log near the Sushi rice preparation area.

Check the pH of the Sushi rice by using a calibrated pH meter or pH test strip paper accurate to 0.2-0.3 daily. If the Sushi rice is above 4.4, record the corrective action in the last column.

**Facility Name:** \_\_\_\_\_ **Address:** \_\_\_\_\_

Date	pH of Sushi Rice (less than 4.4)	Corrective Action Taken
1		
2		
3		
4		
5		
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