

3717-1-08.4

**Special requirements: acidified white rice preparation criteria.**

A retail food establishment or food service operation that acidifies white rice for the purpose of rendering it a non-time/temperature controlled for safety food ~~shall~~is to meet the applicable requirements of this chapter and ~~shall~~ have a HACCP plan that includes:

(A) A description of the products produced;

(B) A recipe for the production of the acidified rice that specifies:

(1) The water to rice ratio prior to cooking, and the cooking schedule;

(2) The vinegar solution recipe including salts and sugars;

(3) The cooked rice to vinegar solution ratio that is to be thoroughly mixed to acidify the rice;

(4) The cooked and acidified rice ~~shall~~is to have a ~~targeted pH of 4.1, not to exceed a pH of below 4.34.2~~; and

(5) The vinegar solution ~~shall~~is to be added to the rice within thirty minutes of cooking.

(C) The method used to determine the pH of the cooked, acidified rice that includes the following:

(1) Conducting the pH test within thirty minutes after acidification of the cooked rice and as often as necessary to assure a ~~targeted pH of 4.1, not to exceed a pH of below 4.34.2~~;

(2) Making a rice slurry by gathering a one-quarter cup sample of the cooked acidified rice taken from various locations in the batch and ~~add three-quarter cup of~~adding enough distilled water ~~in a clear plastic or metal blend cup to submerge the rice sample~~;

(3) Blending the slurry for approximately twenty seconds to create a thorough mix;

(4) Inserting a pH probe into the liquid portion of the slurry to ensure a pH ~~of below 4.34.2 or less~~is achieved; and

(5) Recording of measurements.

(D) Standard sanitary operation procedures that:



- (1) ~~Require~~ Ensure the use of single-use gloves as specified in paragraph (N) of rule 3717-1-03.2 of the Administrative Code to prevent contacting the food with bare hands;
  - (2) Identify a designated work area that includes a dedicated sink and preparation table, and the method by which:
    - (a) Access to the processing equipment is restricted to responsible trained personnel familiar with the potential hazards of the operation; and
    - (b) Food-contact surfaces are cleaned as specified in rule 3717-1-04.5 of the Administrative Code and sanitized as specified in rule 3717-1-04.6 of the Administrative Code; or
    - (c) If it is necessary to share workspace and facilities, a schedule of operations, personnel traffic, product traffic, and cleaning that is planned to prevent cross contamination of ready-to-eat sushi products.
- (E) A description of the training program that ensures that the individual responsible for the acidified rice operation understands the:
- (1) Application of HACCP principles to the processing of acidified rice;
  - (2) Maintenance of pH records and the verification of procedures specified in this rule;
  - (3) Maintenance of equipment and facilities; and
  - (4) Procedures specified under this rule.



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CERTIFIED ELECTRONICALLY

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Certification

08/26/2024

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Date

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