

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 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 ~~must~~shall have a targeted pH of 4.1, ~~and an equilibrium not to exceed a pH of 4.6 or less~~4.3; and
- (5) The vinegar solution ~~must~~shall 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, ~~and an equilibrium not to exceed a pH of 4.6 or less~~4.3.
- (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 distilled water in a clear plastic or metal blend cup. ~~Blending the slurry for approximately twenty seconds to create a thorough mix.~~
- (3) Blending the slurry for approximately twenty seconds to create a thorough mix.
- ~~(3)~~(4) Inserting a pH probe into the liquid portion of the slurry to ensure a pH of 4.3 or less is achieved. Repeated measurements with a new slurry from the same batch of rice must be taken to assure the equilibrium pH of 4.6 or less is achieved.
- ~~(4)~~(5) Recording of measurements.

(D) Standard sanitary operation procedures that:

- (1) Require the use of single-use gloves 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 and sanitized; 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) ~~Describes~~ 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.

Effective:

Five Year Review (FYR) Dates: 11/13/2018

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Certification

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Date

Promulgated Under: 119.03  
Statutory Authority: 3717.04; 3717.05  
Rule Amplifies: 3717.04; 3717.05  
Prior Effective Dates: 03/01/2005, 03/01/2009