

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-potentially hazardous food shall meet the applicable requirements of this Chapter and shall have a H.A.C.C.P. 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 have a targeted pH of 4.1 and an equilibrium pH of 4.6 or less; and

(5) The vinegar solution must 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 pH of 4.6.

(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 20 seconds to create a thorough mix.

(3) Inserting a pH probe into the liquid portion of the slurry. 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) 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) Delineate cleaning and sanitization procedures for food-contact surfaces; 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 the training program that ensures that the individual responsible for the acidified rice operation, at a minimum, understands the:
 - (1) Application of H.A.C.C.P. 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:

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Certification

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