

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 the OAC Chapter 3717-1-08.4 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;
 - (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 twenty 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 verification of procedures specified in the rule;
 - (3) Maintenance of equipment and facilities; and
 - (4) Procedures specified under this rule.