



Ohio Administrative Code

Rule 3717-1-08.4 Special requirements: acidified white rice preparation criteria.

Effective: March 1, 2019

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 shall have a targeted pH of 4.1, not to exceed a pH of 4.3; and
 - (5) The vinegar solution 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, not to exceed a pH of 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.
 - (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 4.3 or less is achieved.

(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) 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.