



Food Safety Program

SUSHI RICE – FOOD FACILITY OPTIONS

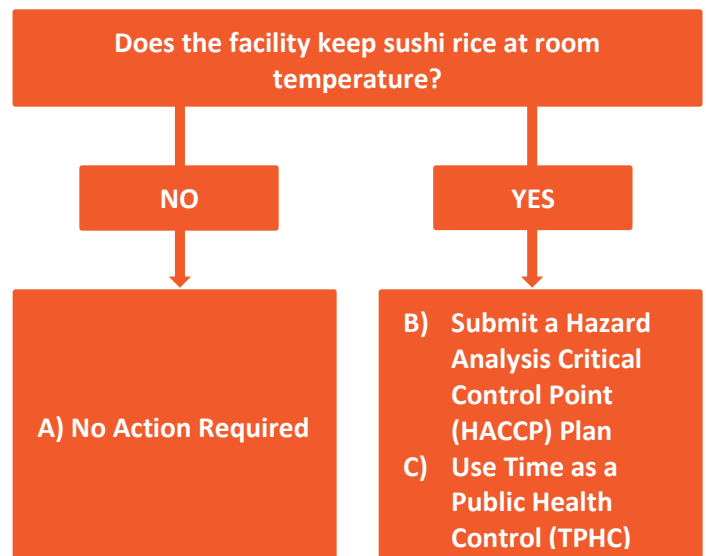
What are the requirements for sushi rice?

Cooked rice is considered a potentially hazardous food (PHF). If not maintained at proper temperatures after being cooked, at or below 41°F or at 135°F or above, it can lead to illness. Pursuant to [California Retail Food Code Section 114419\(3\) and 114000\(a\)](#), food facilities that prepare rice for sushi and hold it at room temperature must take additional measures to ensure safety to those that consume it. Sushi rice is traditionally made by cooking the rice then adding vinegar. The vinegar acidifies the rice, lowering the pH. If the pH is maintained below 4.6, the rice is considered non-potentially hazardous. A food facility can be in compliance by using one of the following options.

What are the food facility's options?

- A) Maintain the sushi rice 41°F or below or 135°F or above.
- B) Develop and maintain a Hazard Analysis Critical Control Point (HACCP) plan. The HACCP plan must be submitted to this Agency for review and approval prior to use.
- C) Use Time as a Public Health Control (TPHC). Written procedures must be maintained at the facility for the Agency to review during an inspection.

Note: No action is required if the facility maintains the sushi rice at 41°F or below or at 135°F or above.





Option A: Maintain Temperature Control

Maintain cooked sushi rice at 41°F or below, or 135°F or above.

Option B: Hazard Analysis Critical Control Point (HACCP) Plan

If using vinegar to acidify cooked rice and render it a non-potentially hazardous food, a HACCP plan must be submitted to this Agency for review and approval. Please be advised that an incomplete HACCP Plan or missing required information as listed below may be rejected. Plans are reviewed within 20 working days.

Note: A facility will be required to use Option A or Option C until the HACCP plan is approved.

Guidelines for a Sushi Rice HACCP Plan:

1. Complete the Service Request application on ocfoodinfo.com.
2. Submit the Service Request application and application review fee.
3. Provide a detailed food preparation process.
4. Provide pH results from a qualified independent laboratory.
5. Submit the completed HACCP Plan. For guidance, refer to [California Department of Public Health HACCP Bulletin](#).
6. Provide standard operating procedures for the following: employee health, staff trainings, calibration of pH meters and thermometers, and cleaning and sanitizing.

7. Provide sample log sheets (e.g., thermometer and pH meter calibration, staffing trainings, etc.)
8. Submit the manufacturer specification sheet for each piece of equipment used in the process.
9. Provide details on how the person in charge will oversee the process.
10. Provide statements for the following: completed logs will be kept for a minimum of two (2) years and acidified rice will be discarded within 24 hours.
11. If operating in a shared kitchen, provide details on how the food process will be protected.

Option C: Time as a Public Health Control (TPHC)

Time can be used in place of temperature control or pH control to ensure product safety. With TPHC, cooked rice may be kept and served at room temperature for up to four (4) hours without temperature control.




What are the basic TPHC requirements?

1. **Have Written Procedures** – The operator must always have written procedures on-site and available for review.
2. **Keep Track of Time** – Maintain a method to keep track of time such as stickers with a time, timer or time logs. Indicate the “Throw-Away/Expiration Time.”
3. **Throw Food Away after 4 Hours** - Cooked rice that has been at room temperature for longer than 4 hours must be thrown away.



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