

Sushi Rice HACCP Plan Guidelines

Sushi is a type of Japanese cuisine consisting of acidified rice, usually some sugar and salt, accompanied with a variety of ingredients, such as seafood, vegetables, raw fish, eggs, and occasionally tropical fruits. The sushi rice is generally kept at room temperature or in a warm holding unit for ideal taste. The primary pathogens with cooked rice are *Bacillus cereus* and *Staphylococcus aureus*. Bacteria from spores can survive normal cooking. *Bacillus cereus* can be found in soil. *Staphylococcus aureus* is a toxin producing bacteria commonly found on the skin, nose, and throat and can contaminate food by poor hygiene and improper food handling. If cooked rice is kept at room temperature, spores released by the bacteria can germinate and produce toxins to make people sick when consumed. The use of vinegar and the reduction of the pH to less than 4.2 is the control measure to keep sushi rice safe at room temperature. A low pH inhibits the growth of harmful bacteria.

Kentucky Code requirements for Sushi

Options for Sushi Rice

- 1. Hot or Cold holding at proper temperatures: HACCP Plan and Variance NOT required**
- 2. Use Time as a Public Health Control: Written Procedures and Documentation required**
- 3. Render rice non-potentially hazardous by adding vinegar to acidify and be held at room temperature (pH control) HACCP Plan and Variance required**
 - a. A HACCP PLAN is required under [8-201.13](#).
 - b. 3-502.11 Variance requirement: A FOOD ESTABLISHMENT shall obtain a VARIANCE from the REGULATORY AUTHORITY [as specified in 8-103.10 and under 8-1-3.11](#)
- 4. Using FOOD ADDITIVES or adding components such as vinegar as a method of FOOD preservation rather than as a method of flavor enhancement, or to render a FOOD so that it is not TIME/TEMPERATURE CONTROL OF SAFETY FOOD**
 - a. The conformance and approval procedures under [8-103.12 in 2013 FDA Food Code](#) expand on what is required within the HACCP plan.

Contents of a HACCP Plan, as under [8-201.14](#)

1. Must list all foods that are TIME/TEMPERATURE CONTROL FOR SAFETY FOODS to be included in the restaurant within the HACCP PLAN.
2. A flow diagram by specific food or category type identifying CRITICAL CONTROL POINTS and providing information on the following:
3. Ingredients, materials, and EQUIPMENT used in preparation of that FOOD
4. Recipes that delineate methods and procedural control measures that address food safety concerns involved.
5. Food EMPLOYEE and supervisory training plan that addresses food safety issues of concern.
6. A statement of standard operating procedures for the plan that clearly identify:
 - a. Each CRITICAL CONTROL POINT
 - b. THE CRITICAL LIMITS for each CRITICAL CONTROL POINT
 - c. The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the food employee designated by the PERSON IN CHARGE
 - d. The method and frequency for the PERSON IN CHARGE to routinely verify that the FOOD EMPLOYEE is following the standard operating procedures and monitoring CRITICAL CONTROL POINTS.
 - e. Corrective action to be taken by the PERSON IN CHARGE if the CRITICAL LIMITS for each CRITICAL CONTROL POINT are not met and
 - f. Records maintained by PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed.
7. Additional scientific data or other information, as required by the REGULATORY AUTHORITY, supporting the determination that FOOD safety isn't compromised by the proposal.