**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-033**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Standardization for the Critical Limit and pH Monitoring of Acidified Rice

**Recommended Solution: The Conference recommends...:**

...that a letter be sent to the FDA recommending the most current edition of the Food Code be amended to include a standardized procedure for the requirements of a HACCP for acidified white rice. The clarifying language for written procedures as follows (new language is underlined):

Bacillus cereus Controls

3-502.13 Acidified White Rice pH Measurement and Critical Limit Criteria

A FOOD ESTABLISHMENT operating under a VARIANCE from the REGULATORY AUTHORITY as specified in § 8-103.10 and under § 8-103.11 to acidify white rice as to render it a non-TIME/TEMPERATURE CONTROL FOR SAFETY FOOD 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 quantity of rice and water prior to cooking, and cooking instructions;

(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, and a CRITICAL LIMIT of 4.3

(5) The vinegar solution shall be added to the rice within one hour 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 one hour after acidification of the cooked rice and as often as necessary to assure a targeted pH of 4.1, and a CRITICAL LIMIT of 4.3.

(2) Making a rice slurry by gathering one-quarter cup of the cooked acidified rice consisting of five samples taken from the four corners and center of the batch and adding one-half cup of distilled water cup or other UTENSIL OR SINGLE-SERVICE ARTICLE.

(3) Blending the slurry with a UTENSIL for approximately twenty seconds to create a thorough mix.

(4) Inserting a pH probe or pH paper into the liquid portion of the slurry to ensure a pH of 4.3 or less is achieved.

(D) This acidified white rice shall have a shelf life of a maximum of 24 hours.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.