Example of Sushi Rice Process Flow Diagram

Receiving:

Rice, vinegar, salt, sugar-upon receipt, verify package still maintains integrity



Dry Storage: Transfer dry ingredients to dry storage room.





Vingegar, Sugar, Salt Mixture:

- -Measure ingredients according to recipe
- -Prepare vinegar, sugar, and salt solution



Cook and Cool Rice:

- -Cook rice in rice cooker (indicate time/temperature)
- -Cool rice to desired temperature (describe process)





CCP 1 Acidification-vinegar and Cooked Rice Mixture: Mix the rice and specified vinegar continuously and measure pH (using calibrated pH meter) using the slurry method to ensure a pH of 4.2 or less. Record on pH log.



Holding Cooked Rice: Hold cooked rice at room temperature and discard after X hours.



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