# STANDARD OPERATING PROCEDURE (SOP) FOR ACIDIFYING SUSHI RICE

PURPOSE:To prevent foodborne illness by ensuring that all sushi rice is acidified to the proper pH level.

SCOPE: This procedure applies to foodservice employees who prepare or serve food.

KEY WORDS: Cross-Contamination, pH meter

1. CROSS-CONTAMINATION means the passing of bacteria, microorganisms, or other harmful substances indirectly from one surface to another through improper or unsanitary EQUIPMENT, procedures, or products.
2. pH meter means a device designed to measure acidity or alkalinity of a solution.

# INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Inspect all deliveries and ensure that the packaging is intact and viable.
3. Measure out X AMOUNT of dry rice.
4. Rinse and Polish rice under running water until the water is clear.
5. Place rice in rice cooker with the appropriate amount of water.
6. Start rice cooker and monitor to ensure that the cycle is complete.
7. Add cooked rice to a rice bowl and measure out X cups of rice vinegar (X% acidity).
8. Wear single-use gloves or utensils to avoid bare hand contact if handling rice during cooling process.
9. Using the slurry method (1/4 cup rice to ¾ cup distilled water mashed together or blended in blender for 20-30 seconds), measure the pH of the liquid portion of mixture using a calibrated pH meter.
10. Target is 4.2 or lower. If above 4.2, add more vinegar until the appropriate level. Repeat pH steps for each batch made.
11. Dispose of the batch after 8 hours.

# MONITORING:

* + 1. Use a clean, sanitized pH meter.
    2. Log the pH level on the Rice pH log, and corrective actions, if needed.

# CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue adding vinegar until the desired pH level is achieved.

# VERIFICATION AND RECORD KEEPING:

Foodservice employees will record date and pH level of each batch of rice, and any corrective actions taken in the pH log. Foodservice manager will verify that foodservice employees have reached the correct pH level by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating the pH log at the close of each day. The pH Log is to be kept on file for a minimum of 12 months.

**DATE IMPLEMENTED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ BY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**DATE REVIEWED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ BY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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