**Guidelines to Creating a HACCP Plan for Sushi Rice**

**Introduction**

A HACCP plan is required for the acidification of rice when acidification is intended to preserve food rather than enhance flavor. The Department requires a waiver and HACCP plan to be submitted and approved prior to acidifying cooked rice with vinegar to render the rice a non-potentially hazardous. The purpose of the HACCP plan is to show that processing controls are compliant with regulatory requirements and that industry standards are being met to control identified hazards.

This guideline is to assist you in creating an acidified rice HACCP plan. The following items must be included in your application. Samples of all diagrams, worksheets and SOP’s are provided.

1. **Preliminary HACCP Steps**

□ Assemble the HACCP team. Select people with specific knowledge and expertise about the process and product who will be responsible for planning, developing and implementing the HACCP plan. It is important to include personnel who routinely make the product(s).

□ Develop a complete list of ingredients and raw materials used in the product(s).

□ Develop a complete list of equipment and material that will be used to produce the product(s).

1. **Process Flow Diagram**

□ Include all steps of the process in a flow diagram [i.e. receiving, storage, materials, equipment used in product preparation, cooking, product preparation (acidification), use of pH meter, product testing, holding, etc.). A sample process flow diagram is provided.

□ A flow diagram that identifies critical control points and critical limits must be provided in the flow diagram.

1. **Hazard Analysis Worksheet**

By identifying the food safety hazards in your process (note: Hazard Bacillus Cereus and Staphylococcus Aureus are identified on the provided sample HACCP worksheet), control measures and CCPs can be determined.

There are two primary organisms of concern associated with acidified rice, ***Bacillus cereus*** and ***Staphylococcus aureus***. The hazard analysis for any sushi product should recognize the potential for growth of *Bacillus* *cereus* and related toxin formation in cooked rice products. *Staphylococcus aureus* and the associated toxin should also be recognized as a hazard since food handlers can carry this pathogen which can be transferred to extensively handled food. The following may also be organisms of concern when preparing sushi rice or sushi:

* *Listeria monocytogenes*
* *Campyloboacter jejuni*
* *Yersenia enterocolitica*
* *Salmonella*
* *Staphylococcus aureus*
* *Clostridium perfringens*
* *Clostridium botulinum*
* *Bacillus cereus*
* *Shigella* spp.
* *E. coli* O157:H7
* *Hepatitis A*
* *Norovirus*
1. **HACCP Worksheet**

The HACCP Worksheet must include details for all designated CCPs from the Process Flow Diagram. A sample table showing details of necessary information for the minimum required CCPs on the HACCP Worksheet is included for reference (See Acidified Rice Worksheet Sample). Note: CCPs are dependent on the facilities process; therefore, CCP’s shall be adjusted to your specific process.

1. **Employee Health Policy**
	* Ensure to include symptoms of food borne illness and pathogens known to cause food borne illnesses, such as *E. coli 0154:H7*, *Shigella*, *Salmonella*, *Hepatitis A*, and *Norovirus.*
2. **SOPs**

In order for a HACCP system to be effective, a strong foundation of procedures that address the basic operational and sanitation conditions within an operation must first be developed and implemented. These prerequisite programs or Standard Operating Procedures (SOPs) must be in place to ensure that processing controls are met.

Ensure the following SOPs are included and address the following common errors:

* + **All SOPs**
		- All SOPs must include details of instructions, monitoring, corrective actions, record keeping and verification.
		- Recipe formulation must be provided (include strength/amount of vinegar, preparation steps, ingredients, critical control points must be identified and critical limits provided.
		- Ensure details of log verification and maintenance are consistent with all documents in the plan (HACCP Worksheet, instructions on logs, etc.)
	+ **Eliminating Bare Hand Contact SOP**
		- Ensure that the SOP includes instructions, monitoring, and corrective action specific to eliminating Bare Hand Contact with rice.
	+ **Cleaning and Sanitizing Food Contact Surfaces SOP**
		- The SOP must include details of how to wash rinse and sanitize food contact surfaces. Note: This SOP does not have to be specific to each type of equipment.
		- Include instructions to ensure an appropriate concentration and contact time for the chemical sanitizer (i.e. according to the manufacturer’s instructions).
		- Include instructions to clean and sanitize continuous in use equipment every four hours or at a frequency determined by the temperature in the facility (2013 Food Code Regulation 4-602.11)
		- The use of single service items in lieu of a 3-compartment sink is a contingency plan which can only be used with prior approval. Ensure to remove any instructions or corrective actions specifying the “use disposable single service/single-use items if a 3-compartment sink is not available”.
	+ **Hand Washing SOP**
		- Ensure to specify that hands must be rubbed together vigorously for at least 10-15 seconds after the application of soap.
		- Ensure to specify that single-use paper towels are used to dry hands and not alternative methods such as a common towel.
	+ **Date Marking / Labeling SOP**
		- Ensure to include instructions, monitoring, corrective actions and verification and record keeping for the product.
		- Include details of all applicable dates (packaging, expiration, freezing, thawing, etc.)
		- Ensure to reflect an accurate shelf life (i.e., if acidified rice is to be used for 6-8 hours and then discarded, state this in the plan)
		- Ensure that the shelf lives are consistent throughout the plan (SOPs, HACCP Worksheet, etc.)
	+ **Cooking SOP**
		- Ensure that accurate cooking time and temperature are provided.
	+ **Cooling SOP**
		- If rice is cooled in advance, the cooling procedure must be described.
	+ **Personal Hygiene SOP**
	+ **Thermometer and pH Meter Use and Calibration SOP’s**

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |

|  |
| --- |
| 1035 1st Avenue WestKalispell, MT 59901[www.flatheadhealth.org](http://www.flatheadhealth.org)February 2017  |



Flathead City-County Health Department

Environmental Health Services

1035 1st Avenue West

Kalispell, MT 59901

www.flatheadhealth.org

406.751.8130