

Checklist for Acidified Foods (Sushi Rice) HACCP Plan Requirements

Acidified foods means low-acid foods to which acid or acid foods are added; these foods include, but are not limited to, beans, cucumbers, cabbage, artichokes, cauliflower, puddings, peppers, tropical fruits, and fish, singly or in any combination. The most common biological hazards specific to acidified foods include *Salmonellae*, *E. coli* (O157:H7) and *Listeria monocytogenes*. Sushi Rice, without proper acidification control, introduces a risk of toxin formation from *Bacillus cereus*.

In addition to the required information on the General HACCP Plan Checklist, all proposed HACCP Plans must include the information listed below for the respective process to be considered for approval. A separate HACCP Plan must be completed for each special process and food product.

Acidified Foods

- Name of all foods that will be Acidified
- Complete list of ingredients used
- Laboratory testing of pH (must be repeated on annual basis)
- Describe how pH will be tested on every batch
- Information on how the product will be tracked until used in facility

**Determining an equilibrium pH under 4.6 may require approval from a 'Process Authority'*

