

Sushi Rice Decision Tree

Pursuant to the [Regulations of the Washoe County District Board of Health Governing Food Establishments Sections 050.330, 050.335 and 110.005 - 110.015](#), facilities that prepare sushi rice to be held at room temperature must take appropriate measures to ensure the safety of consumers.

The following two methods can be used by operators to ensure compliance with the regulations:

1. Develop and maintain a HACCP (Hazard Analysis Critical Control Point) plan for acidifying the rice with vinegar to maintain a pH of 4.2 or less and render the rice non-potentially hazardous (time/temperature control for safety). The HACCP plan must be submitted to the Environmental Health Services division for review and approval.
2. Use “time as a control” measure. Written procedures must be submitted to the division for review and approval.

Facilities that choose not to prepare sushi rice to be held at room temperature have a third option to ensure compliance with the regulations:

3. Maintain sushi rice under refrigeration at 41°F or less.

**Are you keeping your sushi rice at room temperature
(without refrigeration control)?**



YES



**A. Submit a HACCP plan for your sushi rice,
or
B. Use time as a public health control**



NO



**C. No action required as long as rice
is maintained refrigerated at 41°F or
less**

- A. A HACCP plan and waiver application must be submitted for review and approval by the Washoe County Health District (WCHD) in order to acidify cooked rice with vinegar to render the rice non-potentially hazardous (time/temperature control for safety). A sample sushi rice HACCP plan, blank HACCP worksheet and pH log are available on this website to assist operators with the requirement. The sample HACCP plan can be used as an outline to develop an individual HACCP plan specific to each operation. Please be advised that an incomplete HACCP plan or missing information as required below will result in rejection of the plan. All sushi Rice HACCP plans must include the following information:
1. Facility name, address, phone number, and designated person(s) trained on HACCP plan.
 2. Waiver application
 3. Sushi rice HACCP Plan (see *Guidelines for Sushi Rice HACCP Plan* for example HACCP Chart).
 4. Verification letter from a Nevada Certified Laboratory indicating that the final pH of the sushi rice is less than 4.2 (see *Guidelines for Sushi Rice HACCP Plan* for a list of local certified laboratories). ***Note:** Due to the error range in testing equipment, an ideal target pH of 4.0 is strongly recommended and any reading of 4.2 may be subject to additional verification requirements.

Acidification of cooked rice by adding vinegar (option A) cannot commence until a HACCP Plan has been approved by the WCHD. Please submit all HACCP plans by mail or email to the following address:

Washoe County Health District
Environmental Health Services Division
Attn: Amber English, REHS
PO Box 11130
Reno, NV 89520
E-mail address: aeenglish@washoecounty.us

- B. Time as a public health control can also be used to ensure product safety pursuant to Section 050.330. Cooked rice that is not acidified can be held at room temperature up to a maximum of 4 hours without any temperature control (hot or cold holding equipment). The following requirements must be met in order to serve cooked rice at room temperature:
1. The cooked rice container must be marked to indicate the time that the rice must be served or discarded.
 2. The cooked rice must be served or discarded within 4 hours from the point in time when it was removed from temperature control.
 3. A written procedure detailing the methods outlined in section B(1-2) above must be prepared in advance, maintained in the establishment and made available to the WCHD upon request. ***Note:** Cooked rice in an unmarked container and/or cooked rice exceeding the 4 hour limit must be discarded