

Evaluation Tool for Acidified Rice HACCP Plans

Last Updated 3/16/04

□ **Standard Operating Procedures (SOP)**

Most recent inspection report indicates compliance with 105 CMR 590.000. Any pre-existing violations, which may result in biological, physical or chemical contamination of this product, have been corrected.

□ **SOP for pH measurement**

- Manufacturer specs and calibration instructions for pH meter or pH paper (.3 or less scale) used provided
- Instruction for measuring pH of rice slurry made with distilled water provided
- If a pH meter is used:
 - Buffer solution, which has not passed expiration date, used
 - 4.0 Buffer solution (unless manufacturer recommends otherwise) used

□ **Recipe/Formulation Provided**

- Strength of vinegar identified (% by volume)
- Preparation steps identified
- Recipe/formulation (target pH at or below 4.1) validated, signed and dated by a food laboratory

□ **Preparation Steps Identified**

□ **Hazard Analysis Included**

Growth of *B.cereus* and production of toxins identified

□ **CCP Identified**

Acidifying step (addition of vinegar to rice)

□ **Critical Limit Identified**

pH of acidified rice must be tested prior to use. If using pH paper, the pH shall not exceed 4.3. If using a pH meter, the pH shall not exceed:

- 4.3 if tested within 2 hours of preparation, or
- 4.6 if tested after 2 hours of preparation.

□ **Monitoring Procedures Identified**

- Calibrated pH meter or pH papers used to measure each batch of acidified rice
- Person(s) identified for testing pH of rice

□ **Corrective Actions and Documentation Procedures Identified**

If rice not tested, do not use until tested. If rice is above 4.6 (or 4.3 using pH papers),

- Discard if rice not made within the hour
- If rice made within the hour, cool immediately or add additional vinegar, re-mix and re-test pH
- Verify use of correct recipe and procedures
- Verify calibration and proper use of ph meter or ph papers

- **Verification (Short Term/Long Term) Process Identified**
 - pH meter calibrated daily when used
 - Monitoring records reviewed daily or as needed by PIC
 - Recipe/formulation (target pH at or below 4.1) validated, signed and dated by a food laboratory
 - lab validation updated annually or when recipe is modified,
 - when daily pH levels are consistently higher than the laboratory validated pH measurement
 - Signed and dated HACCP plan reviewed and modified at least annually or as needed by PIC.

- **Records to be Maintained Identified**
 - pH log for each batch of rice (sample page included) maintained for 30 days
 - Corrective actions recorded in log (sample page included)
 - Daily calibration log maintained for pH meter
 - Laboratory test results maintained for one year
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- **Employee Training Plan Documented (sample of training log provided)**
 - Employee Health and Hygiene
 - Cleaning and Sanitizing Procedures
 - Cross-contamination Prevention Procedures
 - Monitoring Procedures for Acidified Rice
 - Use of pH meter or pH papers
 - Corrective Actions
 - Recordkeeping Requirements