



DOMINICK PANGALLO
MAYOR

CITY OF SALEM, MASSACHUSETTS

BOARD OF HEALTH
98 WASHINGTON STREET, 3RD FLOOR
SALEM, MA 01970
TEL. (978) 741-1800
health@salem.com



Public Health
Prevent. Promote. Protect.

DAVID GREENBAUM, RS, CHO
HEALTH AGENT

SUSHI RICE ACIDIFICATION VARIANCE GUIDELINES

In order to use acidification as a means of preserving sushi rice, a variance must be obtained from the Board of Health.

Before the variance is granted the following information must be supplied to the Board of Health:

1. A letter applying for a variance to use acidification as a means of food preservation for Sushi Rice.
2. **A HACCP Plan** for sushi rice using vinegar as a means of food preservation.
3. Sushi rice should have a ***maximum*** initial pH of **4.1 (measured within 30 minutes of mixing)** and an **equilibrium pH of 4.6**
4. From a reputable laboratory, pH analysis that is no more than one year old validating pH of sushi rice.
5. Test must indicate formulation of vinegar brine used.
6. Formulation of vinegar brine indicating quantities and % of vinegar used in the solution.
7. Method of testing each batch of acidified rice.
8. Certification of training of food handlers in use of pH meter and safe food handling procedures.
9. Sample log for pH records and testing frequency.
10. Rice samples shall be tested by a lab at least ***once per year*** and ***whenever there is a change in formulation or raw materials.***
11. **Results of all tests must be forwarded by the lab directly to the Health Department.**
12. Two (2) signed copies of the variance form.