

ACIDIFIED WHITE RICE AT RETAIL

Section 5K-4.0050, Florida Administrative Code (F.A.C.)

This special process guidance document is concerned only with the “proper acidification of white rice” to render the rice as a non-time/temperature control for safety food (non-TCS). All other steps/processes are to adhere to current laws and regulations including the FDA Food Code. White rice is cooked per the Food Code then acidified according to the **accepted HACCP plan and Special Process Approval (SPA) granted** from the Department. A HACCP plan and SPA acceptance from the Department and other supporting documentation are required to produce acidified white rice for shelf stability.

Documentation Requirements:

- **SPA application**
- **HACCP plan:** Provide an adequate HACCP plan with copies of potential monitoring records.
- **Lab Reports:** the equilibrium pH must be less than 4.2. Scientific documentation illustrating the pH must accompany the application.
- **Food Process Flow Diagram:** This will illustrate the flow of food throughout the process. It must include the food ingredients and their amounts as well as their CCP points.
- **Standard Operating Procedures (SOPs):** Step-by-step description of the entire process from start to the finished food product. Include ingredients/amounts, each preparation step, method(s) of storage/distribution and display for sale, labels (include use by date, etc.), lot identification code system and how you track each lot, and calibration of applicable instruments.
- **Sanitation Standard Operating Procedures (SSOP):** These are the cross-contamination strategies and sanitation practices for your operation. State how things will be cleaned, how often, with what sanitizer and at what concentration, etc. Be careful to include all surfaces (tables, cutting boards), as well as all pieces of equipment and utensils required for making the product.
- **Food employee and supervisory training plan:** This is a document which outlines how those involved in this special process will be trained in all procedures and plans associated with this process.
- **Floorplan:** Layout of the processing area; include equipment placement involved in the process. Does not have to be professionally created but should be as accurate as possible.
- **Any other pertinent, applicable documentation to ensure the safety of the finished product.**



Brown/Multigrain rice may be acidified; however, it must remain under proper temperature control.

Exception: You must submit a validated process by a qualified process authority detailing the process, initial target pH, equilibrium pH, and maximum storage time at room temperature in addition to the other documentation requirements. This validated process must be accepted by the Department prior to operating.

All other processes involved to reach your final product must comply with all applicable laws and regulations including the FDA Food Code. This includes adhering to all proper sanitation requirements.

Please submit required materials along with a completed Special Process Approval application to:
RetailHACCPspa@FDACS.gov

If after review all submitted materials are acceptable, the operator will receive written notification from the Department stating the SPA has been granted and what supporting documents the Department has accepted. These documents must be kept on site where the acidification of white rice is taking place and made available to the regulatory authority upon request. The inspector will review the documentation and ensure the establishment is implementing the accepted plans/procedures and retaining monitoring records as required to document proof of control.

**1-800 HELP FLA
(1-800-435-7352)
FDACS.gov**

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