



**Form B: Variance for Acidification of Rice**

Facility Name: \_\_\_\_\_ Date: \_\_\_\_\_

Applicant: \_\_\_\_\_ Applicant title: \_\_\_\_\_

Applicant email: \_\_\_\_\_ Applicant phone: \_\_\_\_\_

In accordance with the Washington State Retail Food Code (WAC Chapter 246-215) Section 03530(3a-b), I, \_\_\_\_\_, permit holder for the above noted establishment, request a variance from the code to utilize a specialized processing method to render sushi rice non-potentially hazardous. The sushi rice will be acidified with vinegar to prevent the growth of micro-organisms when time or temperature as a control is not used. I propose this variance will not be of potential public health concern because the rice will be acidified sufficiently with vinegar to maintain a pH of 4.2 or lower.

I hereby agree to the following requirements and propose procedures to keep the pH of cooked rice at **4.2 or lower** at all times when the rice is held at room temperature.

Please **initial** your agreement to the following statements:

\_\_\_\_\_ The pH of acidified rice will not exceed 4.2.

\_\_\_\_\_ Acidified rice will be discarded at the end of the day (or after 12 hours).

*I propose to use the following recipe and procedure to prepare the rice and maintain a **pH of 4.2 or lower**:*

1. **Recipe:** Amount of Rice: \_\_\_\_\_ Amount of Vinegar: \_\_\_\_\_

Other Ingredient(s): \_\_\_\_\_

2. **Procedure to acidify the rice:**

3. **Final pH:** \_\_\_\_\_

Applicant Name (printed): \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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Office use only

Reviewed by: \_\_\_\_\_ Date Received: \_\_\_\_\_

Action taken: \_\_\_\_\_ Date: \_\_\_\_\_

Comment: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Environmental Health Division**