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Sushi Rice Time Log

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Time can be used to ensure product safety. Un-acidified cooked rice may be kept at the room temperature for up to 4 hours without using any temperature control equipment (hot or cold holding unit). The following must occur to keep and serve cooked rice at room temperature for a maximum of 4 hours:

*The cooked rice container must be marked to indicate the time that cooked rice must be discarded if not used within 4 hours.

*The cooked rice must be served or discarded within four hours from the point in time when the cooked rice is removed from temperature control.

*A written procedure specifying time as a public health control shall be maintained in your facility and made available to the inspector upon the request.

Important Note:

*Cooked rice in an unmarked container is not allowed.

*Cooked rice exceeding a four-hour limit must be discarded.

Sushi Roll Log

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