# Record 6: Sushi preparation

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Premises:** |  | | | |
| **PART 1: Rice preparation** | | | | |
| **Date** | **Temperature of rice slurry** | **pH of rice slurry (Rice + Vinegar + salt/sugar)** | **Date used /**  **Date discarded** | **Corrective action taken**  **(if pH or temperature wrong)** |
| **Check pH** |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
| **PART 2: Sushi assembly/preparation** | | | | |
| **Date and time made** | **Rice temperature and pH** | **Types fillings/name** | | **Temperature of fillings** |
|  |  |  | |  |
|  |  |  | |  |
|  |  |  | |  |
|  |  |  | |  |
| **PART 3: Completed sushi** | | | | |
| **Time finished assembly/preparation** | **Temperature of completed sushi rolls** | **Delivery/transport (Temperature of the sushi and the time the transport vehicle left the manufacturing site)** | | |
| **Time** | **Temperature** | |
|  |  |  |  | |
|  |  |  |  | |
|  |  |  |  | |
|  |  |  |  | |