

Industry Guidance: Sushi Safety

Parasite Destruction

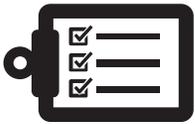
Certain types of raw fish may contain parasites that could cause foodborne illness.

Fish (other than the exempted species listed at right) must be frozen according to one of the following parameters for parasite destruction before it is served:



- Frozen at -4 °F for seven days; or,
- Frozen at -31 °F for 15 hours; or,
- Frozen at -31 °F until solid and stored at -4 °F for 24 hours

Unless specialized freezers capable of achieving required freezing parameters are available onsite, it is recommended that fish be obtained from suppliers that perform parasite destruction and provide documentation of the parasite destruction.



Food establishments must have this information documented, kept on file for 90 days after the time of service, and available for review during inspections.



These fish are exempt from the freezing requirements:

- **Molluscan shellfish**
- **Tuna species:**
 - Thunnus alalunga
 - Thunnus albacares (Yellowfin tuna)
 - Thunnus atlanticus
 - Thunnus maccoyii (Bluefin tuna, Southern)
 - Thunnus obesus (Bigeye tuna)
 - Thunnus thynnus (Bluefin tuna, Northern)
- **Farmed fish (such as salmon) if**
 - Raised in open water**OR,**
 - Fed formulated feed



Sushi Rice

Once rice is cooked, it requires Time or Temperature Control for Safety (TCS).

Establishments that wish to prepare and serve sushi rice at room temperature must comply with one of the following methods to do so safely:

- **Use Time as a Public Health Control.**

The establishment must have a written Time as a Public Health Control procedure maintained at the establishment and available for review that includes the following information:

- a. The sushi rice shall be marked or otherwise identified to indicate the time that the sushi rice was removed from temperature control.
- b. Once the four-hour time limit (or a time less than four hours as described in the written procedures) has elapsed, any remaining rice **MUST** be discarded.

OR,

- The establishment may apply for a variance and have their sushi rice recipe tested by an independent food-testing laboratory to prove that it is not a TCS food.

Consumer Advisory

A consumer advisory consisting of a disclosure and a reminder must be posted notifying the consumer that certain foods served raw or undercooked pose a health risk because they are not fully cooked to eliminate pathogens.

Example Consumer Advisory

 ***Bourbon Street Steak**
A juicy, tender 10 oz. steak jazzed up with Cajun spices and served with sauteed onions & mushrooms. \$12.49

- **Disclosure** – Discloses which food items are offered raw or undercooked.
- **Reminder** – Reminds the consumer of the health risk associated with eating these foods.

***NOTICE:** Items marked with an * may be cooked to order. Consuming raw or undercooked meat may increase your risk of foodborne illness. To our guests with food sensitivities or allergies: We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please order with caution.

Cross-Contamination

Proper procedures must be used to prevent cross contamination between raw and ready-to-eat foods.



- Separate utensils must be used for raw fish/sushi ingredients and sushi containing fully-cooked, ready-to-eat ingredients, or the utensils must be properly washed, rinsed and sanitized between raw fish and fully-cooked and ready-to-eat ingredient sushi.



- Raw meat must be stored below and away from ready-to-eat foods.



- If gloves are used, they must be changed and hands must be washed before putting on new gloves whenever hands are contaminated. If a chef is handling raw fish for sushi rolls, the contaminated gloves would need to be removed, hands properly washed, and a new pair of gloves put on before preparing sushi rolls that do not contain raw fish or other ready-to-eat foods.