Due to the absence of cooking and the unique preparation of some types of sushi, food safety must be a primary focus to prevent the growth of microorganisms and contamination.

**Food:**

- **Fish** – means fresh or saltwater finfish, crustaceans, mollusks, and other forms of aquatic life. Raw fish must be frozen to specific temperatures and held at that temperature for a certain number of hours or days. This is done to kill parasites that may exist in the fish. *(Please see the back of this bulletin for information regarding requirements for freezing fish, buying frozen fish, or buying aquacultured fish.)*

- **Rice** – sushi rice must be:
  - kept at 135°F or above, or
  - under time/temperature control, or
  - pH control

  Records indicating time/temperature control or pH control must be kept for each batch of rice.

**Equipment:**

- **Sinks** – two sinks must be provided in the sushi preparation area. One for hand washing and one to rinse/wet the sushi knife.

- **Bamboo Rollers** – must be covered in plastic wrap due to the material the rollers are made out of. The plastic wrap must be changed every 4 hours when on a production line basis or between uses.

**A Consumer Advisory Notice must be visible to customers.**

**HACCP plans for sushi MUST be submitted to the Health Department.**
Sushi Fish:

• **If you are freezing your own fish** before service or sale the fish must be:

  1. Frozen and stored at a temperature of $-4^\circ F$ or below for a minimum of 7 days in a freezer.
  2. Frozen and stored at a temperature of $-31^\circ F$ or below for a minimum of 15 hours.
  3. Frozen at $-31^\circ F$ or below until solid and stored at $-4^\circ F$ or below for 24 hours.

• **You do not need to freeze the fish** if it is:

  - Molluscan Shellfish.
  - Yellowfin Tuna, Southern or Northern Bluefin Tuna, or Bigeye Tuna.
  - Aquacultured Fish that are raised in land-based operations such as ponds or tanks, and are fed formulated feed, such as pellets, that contain no live parasites.
  - Fish eggs that have been removed from the skein and rinsed.

• **Records:**

  - **If you are freezing your own fish**, the freezing temperature and time must be recorded and those records must be kept for at least 90 days beyond when the fish is sold.
  - **If you are buying pre-frozen fish**, a written agreement or statement from the supplier stating that the fish has been frozen to the correct temperature for the correct amount of time must be kept.
  - **If you are buying aquacultured fish**, a written agreement or statement from the supplier or aquaculturist stating that the fish were raised and fed correctly must be kept for 90 days beyond the sale of the fish.