

SUSHI

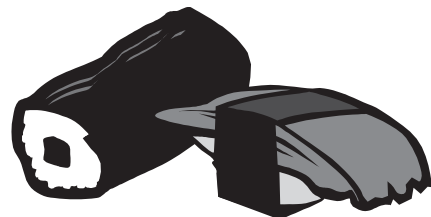
HACCP #18

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.



Public Health
Prevent. Promote. Protect.

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Health Department**
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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°F or below for a minimum of 7 days in a freezer.
 2. Frozen and stored at a temperature of -31°F or below for a minimum of 15 hours.
 3. Frozen at -31°F or below until solid and stored at -4°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.

