

SUSHI

Code Sections: TCS Foods Definition-Table B, 3-402.11, 3-402.12, 3-501.19, 3-502.11c, 8-201.13, 8-201.14

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 & 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.
- **Rice** – sushi rice must be:
 1. Kept at **41°F** and below or **135°F** and above, **or**
 2. Held under **Time as a Public Health Control**, which includes preparing written procedures in advance and providing them to the regulatory authority upon request, marking foods to indicate when they were removed from temperature control or time it must be discarded, etc., **or**
 3. pH control using **acidification** (≤ 4.2) in order to control pathogen growth. **Requires a HACCP Plan & Variance.*



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** – Shall 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 and displayed as both a *DISCLOSURE* and a *REMINDER*.

*A HACCP Plan and Variance for using food additives (vinegar) to render a food so that it is no longer a time/temperature controlled for safety (TCS) food shall be submitted to the Health Department **IF** the establishment uses acidification of rice without using time (4 hours or less) or temperature control (≤ 41 F).



Public Health
Prevent. Promote. Protect.

**Peoria City/County
Health Department**

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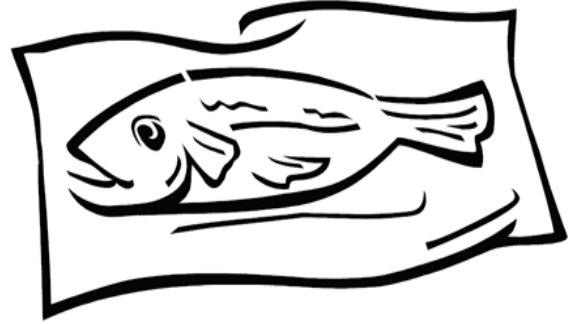
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Sushi Fish

- **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** (-20°C) or below for a minimum of **7 days (168 hours)** in a freezer; **or**
2. Frozen at **-31°F** (-35°C) or below until solid and stored at -31°F (-35°C) or below for a minimum of **15 hours; or**
3. Frozen at **-31°F** (-35°C) or below until solid and stored at **-4°F** (-20°C) or below for a minimum of **1 full day (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.