

# Sushi Fish

Due to the potential for hazardous parasites to evolve and thrive in the flesh of raw, marinated or partially cooked fish used to prepare sushi, they are required to be frozen prior to consumption.



**The regulations specify that raw or partially cooked fish served as sashimi or sushi shall be frozen according to one of the following:**

- Frozen and stored at  $-4^{\circ}\text{F}$  or below for seven (7) days;
- Frozen and stored at  $-31^{\circ}\text{F}$  or below for 15 hours; or
- Frozen at  $-31^{\circ}\text{F}$  or below until solid and stored at  $-4^{\circ}\text{F}$  or below for 24 hours.

*This requirement can be met one of two ways:*

- Frozen, ready-to-eat sushi fish may be purchased from a supplier. However, a written letter of guarantee or statement must be obtained from the supplier stipulating that the fish have been frozen to a temperature as specified above.
- Ready-to-eat sushi fish may be frozen and maintained in the establishment. However, the person in charge must monitor the fish to ensure they are frozen at  $-4^{\circ}\text{F}$  or below for seven (7) days. The establishment must properly date the sushi fish and provide a designated freezer to store the sushi fish. The temperature of the designated sushi fish freezer must be recorded daily. The person in charge shall retain the records for 90 calendar days beyond the time of service or sale of the fish.



This regulation does not apply to:

- ⇒ *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna)
- ⇒ *Thunnus atlanticus*, *thunnus maccoyii* (Southern Bluefin tuna)
- ⇒ *Thunnus thynnus* (Northern Bluefin tuna)
- ⇒ *Thunnus obesus* (Bigeye tuna)
- ⇒ Molluscan Shellfish
- ⇒ Aquacultured fish, such as Salmon
- ⇒ Scallop consisting of abductor muscle
- ⇒ Fish eggs removed from skein and rinsed