



PARASITE DESTRUCTION FOR SASHIMI

Fish can contain parasites, which could cause illness. When fish are cooked, the parasites are destroyed, so there is no health concern. Parasites become a health concern when fish is served raw, or undercooked.

There are other ways to ensure that parasites are destroyed. One of these methods must be used to make sure that fish is safe to eat raw or undercooked:

1. Freezing fish at the food establishment before serving.
2. Buy frozen fish that is guaranteed by the supplier to be parasite-free.
3. Buying fish raised in net pens or land-based operations that are fed formulated feed that contain no live parasites, and guaranteed by the supplier to be parasite-free.
4. Buying exempt fish. (Bluefin tuna, southern and northern yellowfin tuna, albacore tuna, blackfin tuna, and bigeye tuna.)

DOCUMENTATION REQUIREMENTS

Documentation is required to show that sushi has been frozen or raised and fed in a certain way to ensure they are parasite free.

If the fish is frozen on-site, the Person in charge (PIC) must record the freezing temperature and how long the fish are kept at that temperature.

If the fish is frozen off-site, documentation must be provided by the supplier that parasite destruction has occurred.

Documentation must be kept for 90 days after the fish has been sold to the consumer.