

# COMMUNICATION

## SUSHI FOOD HANDLING PRACTICES

To: Sushi Food Businesses

Title: Sushi Safety Guideline

### **Purpose**

To inform sushi businesses of the food safety concerns that are unique to the preparation and service of sushi, and what controls should be in place.

### **Background**

Sushi is a cuisine that is growing as a popular choice with consumers, however it can be a source of food-borne illness if not handled and stored correctly.

The health risks associated with sushi products can arise from unsafe preparation and storage methods from the main ingredients: raw seafood products, raw vegetables, eggs, chicken, beef and acidified sushi rice.

### **Controlling the Risks**

There are a number of important factors to consider when controlling the risks associated with sushi, and these factors/processes must work together to reduce the possibility of food poisoning bacteria growing in the sushi.

It is up to the food business to demonstrate compliance. Each business may have different requirements, but the need to produce safe and suitable food remains the same.

### **Guideline (Attached)**

It is recognised that several different methods of manufacturing and receiving sushi are available in the market place. The information provided in the attached Guideline can be applied within your business, to ensure that the principle control steps are achieved.

### **Action**

If you require any further information please contact your Local Councils Environmental Health Officer or SA Health's Food Policy & Programs Branch.

### **For more information**

**Food Policy & Programs**  
**SA Health**  
**Telephone: 8226 7100**  
**11 Hindmarsh Square, Adelaide SA 5000**  
**[www.health.sa.gov.au/pehs/food-index.htm](http://www.health.sa.gov.au/pehs/food-index.htm)**

