

Sushi Sashimi Policy

This policy is effective February 1, 2007 and is approved by Robert Bradbury, Director of Health Protection.

The Alberta Food Regulation Section 24 states “All food handling in a commercial food establishment must be done in a manner that makes food safe to eat”. The Calgary Health Region requires that an operator offering sushi or sashimi must follow this policy to comply with Section 24.

Sushi or sashimi includes any fish served raw, raw-marinated, partially cooked, or marinated-partially cooked. Eating raw fish increases the risk of human disease from parasites such as roundworms and tapeworms. For example, Anisakiasis is a disease caused by eating the larvae of roundworms that can be found in saltwater fish such as cod, plaice, halibut, mackerel, rockfish, herring, pollack, sea bass, and flounder. Fish tapeworms can be found in freshwater fish such as pike, perch, and salmon.

Requirements for Rice

If sushi or sashimi is stored on rice, the rice must be acidic and have a pH below 4.6. The operator must demonstrate to the Public Health Inspector that the pH is lower than 4.6, either with suitable testing equipment or laboratory results.

Requirements for Fish

1. Freezing Fish

Before using fish for sushi or sashimi, fish must be frozen at -20°C for 7 days or at -35°C for 15 hours; unless the fish is aquaculture-raised and fed only dry feed. The operator must have documents showing that the fish was adequately frozen or aquaculture-raised.

2. Displaying Fish

Sushi and sashimi must be displayed at 4°C or colder, unless alternative temperatures are permitted by the Public Health Inspector. Section 25(4) of the Alberta Food Regulation requires an operator to get approval from the Public Health Inspector.

Requirements for Alternative Temperatures

Sushi or sashimi can be stored in a carousel, train, or other non refrigerated way only if all of the following requirements are met:

1. Written plan is submitted to Public Health Inspector.
2. Plan is approved by Public Health Inspector.

3. Sushi or sashimi cannot have been previously held above 4°C for any reason.
4. Displayed sushi or sashimi must be covered or protected from contamination.
5. Raw fish may be removed from refrigeration for up to 60 minutes to prepare and display sushi or sashimi. After 60 minutes, the product must be discarded.
6. Food containers must be marked or tracked to show the time that the food was removed from refrigeration and to indicate when the food must be discarded.

Revoking Permission for Alternative Temperatures

Permission to display sushi at alternative temperatures will be revoked if these conditions are not followed. The operator must not make any changes to the process without making another written request and receiving approval from the Inspector.

Approved January 26, 2007



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