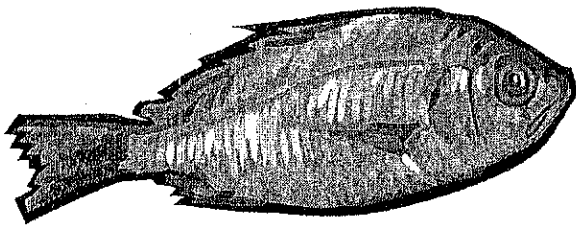
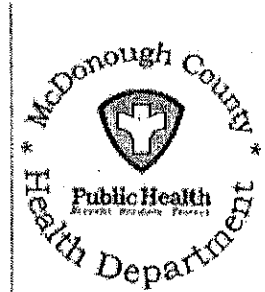


SUSHI



*Receiving

Fresh fish will have:

- ✓ Eyes clear and not sunken.
- ✓ Bright red gills.
- ✓ No slime and scales do not come off easily.
- ✓ No fishy smell.
- ✓ Belly firm and elastic.
- ✓ Must be frozen prior to receiving or on the premises.

Rice should be:

- ✓ Wholesome and in good condition.

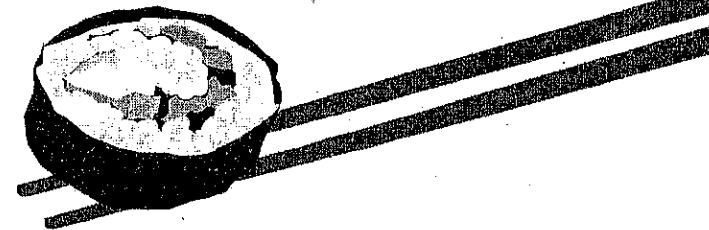
*Storage

Fish:

- ✓ Store at 41°F or below.
- ✓ Separate from other raw meats (poultry, pork, and beef).
- ✓ Freeze to the appropriate temperatures when not previously frozen.

Rice:

- ✓ Stored in a dry clean area.
- ✓ Protected from leaks, chemicals, and pests.
- ✓ Under time temperature control after cooking (below 41°F, above 135 °F , or under PH control).



*Preparation

- ✓ Always wash hands.
- ✓ Avoid bare hand contact, use gloves or other clean utensils.
- ✓ Bamboo rollers need to be covered with a plastic wrap. Plastic wrap needs to be replaced every 4 hours.

**Temperatures should be routinely recorded and kept available for review.

** A Consumer Advisory Notice must be provided and visible to customers.



HACCP # 109-46:

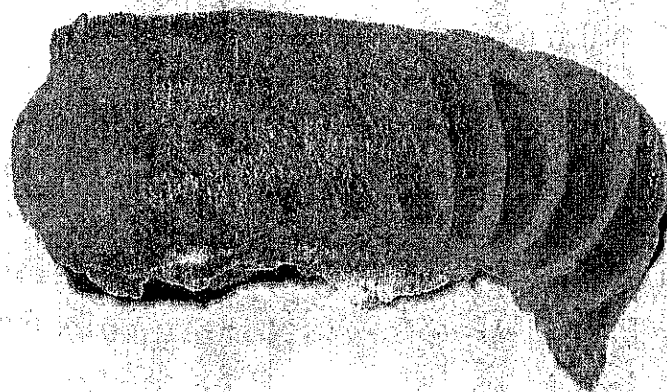
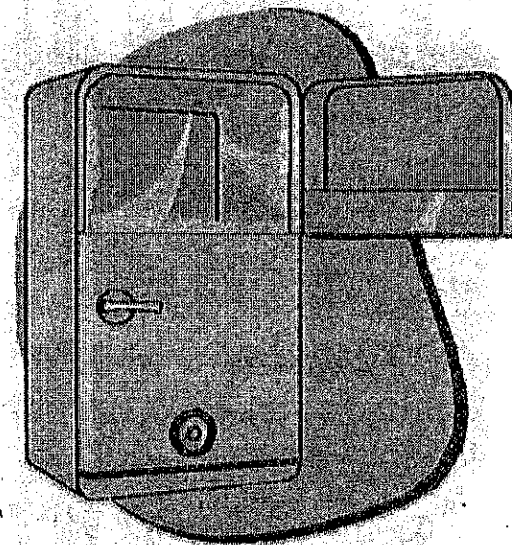
SUSHI Information

Good Practices:

- ✓ Purchase products only from reputable sources.
- ✓ Provide a consumer advisory.
- ✓ Fish must be frozen to kill parasites.
- ✓ Fish needs to be maintained below 41°F.
- ✓ Keep temperature records when you are freezing your own fish.

Freezing fish on premises:

- ✓ Freeze and store at -4°F for 7 days.
- ✓ Freeze at -31°F and store for a minimum of 15 hours.
- ✓ Freeze at -31°F , and store at -4°F for a minimum of 24 hours.



DO NOT : Accept fish or other food products from unknown sources; or use fish that has a sour odor, off color, or sunken eyes.