



Sushi preparation and display

Goal: Ensure sushi dishes are safely prepared and displayed.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Contamination of food by bacteria, chemicals or other non-food material during purchasing of and receiving sushi or other foods	<p>Only buy from reliable suppliers.</p> <p>Request that pre-made sushi is made to a requested standard, as outlined below, before accepting it from a supplier.</p>	<p>Ask suppliers for information about their products or a copy of their completed <i>Record 7: Sushi display time log</i>.</p> <p>Measure the temperature of all sushi deliveries to see whether they are below 15°C.</p>	<p>If the temperature of the sushi is above 15°C when delivered, reject the delivery unless you have a predetermined arrangement with your supplier and can verify how long the sushi has been above 15°C. (See <i>Practices section 1: Purchasing and receiving food</i> for advice on receiving other foods).</p>
Contamination during preparation	<p>Always use high-quality fillings and fresh fish free from contamination.</p> <p>For every one kilogram of rice, at least 110 ml of vinegar must be added.</p> <p>Sushi rice must have a pH of 4.0; sushi rice plus fish must be pH 4.5.</p> <p>Discard acidified sushi rice after 8 hours.</p>	<p>Measure the pH of sushi rice using a pH indicator or strip (litmus paper) or a pH meter.</p>	<p>If the rice has a higher pH than 4.0, add more vinegar.</p> <p>Increase the amount of vinegar per kilogram of rice.</p> <p>Retest the pH of the rice (via the rice slurry method – refer to <i>Record 6: Sushi preparation</i>) until the correct pH is reached.</p>
Contamination during display	<p>Keep display units at 15°C or cooler at all times.</p> <p>Ensure nori rolls are not on display at 5-15°C for any longer than 12 hours.</p> <p>Ensure nigiri pieces are not on display at 5-15°C for any longer than eight hours.</p>	<p>Inspect the temperature of display units.</p> <p>Monitor the time products spend on display.</p>	<p>Alter the temperature of the display unit so it is 15°C or colder.</p> <p>Discard any nori rolls that have been at 15°C or colder for 12 hours or more.</p> <p>Discard any nigiri pieces that have been at 5-15°C for eight hours or more.</p>

