

RETAIL SUSHI OPERATIONS

Date: _____

Name of Premise: _____

Premise Number: _____

Address of Premise: _____

License Number: _____

	Acceptable	Unacceptable	Comments
Sushi			
Fish & shellfish arriving from an approved source, & documentation available for review (e.g., shellfish tags)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Freezing control is documented	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish frozen at -35°C (-31°F) for 15 hours, OR	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish frozen at -20°C (-4°F) for 7 days, OR	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish frozen at -35°C until solid & held at -20°C min. 24 hrs	<input type="checkbox"/>	<input type="checkbox"/>	_____
Farmed salmon & 6 tuna spp. do not require freezing	<input type="checkbox"/>	<input type="checkbox"/>	_____
Vinegar present in white rice (pH<4.6), OR	<input type="checkbox"/>	<input type="checkbox"/>	_____
Un-acidified rice & all brown sushi rice is refrig. ≤4°C	<input type="checkbox"/>	<input type="checkbox"/>	_____
Proper cooling of rice†	<input type="checkbox"/>	<input type="checkbox"/>	_____
Leftover acidified rice is discarded	<input type="checkbox"/>	<input type="checkbox"/>	_____
Bamboo mats have adequate cleaning frequency &/OR	<input type="checkbox"/>	<input type="checkbox"/>	_____
Bamboo mats lined with food grade plastic wrap	<input type="checkbox"/>	<input type="checkbox"/>	_____
Sushi stored at ≤4°C (<u>not</u> at room temperature) OR	<input type="checkbox"/>	<input type="checkbox"/>	_____
Sushi is under time control (describe method)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Consumer advisory present (if required)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Adequate cleaning & sanitation of sushi robot	<input type="checkbox"/>	<input type="checkbox"/>	_____
† – Standard cooling rate: cool from 60°C (140°F) to 20°C (68°F) in 2 hrs, & from 20°C (68°F) to 4°C (40°F) in 4 hrs or less			
Sanitation and Employee Hygiene			
Employees free from illness, cuts, lesions	<input type="checkbox"/>	<input type="checkbox"/>	_____
No smoking, chewing gum/tobacco	<input type="checkbox"/>	<input type="checkbox"/>	_____
At least one worker with FOODSAFE	<input type="checkbox"/>	<input type="checkbox"/>	_____
Hand-washing with liquid soap, sanitizer, paper towels	<input type="checkbox"/>	<input type="checkbox"/>	_____
Appropriately dressed (boots, hair nets, coats, aprons)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Clean food contact surfaces, equipment, premise	<input type="checkbox"/>	<input type="checkbox"/>	_____
Refrigerated Retail Display			
Temperature control unit ≤4°C (<40°F)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Adequate ice, fish should immersed with ice on top too	<input type="checkbox"/>	<input type="checkbox"/>	_____
Dividers between fish	<input type="checkbox"/>	<input type="checkbox"/>	_____
Sneeze shields present to prevent contamination	<input type="checkbox"/>	<input type="checkbox"/>	_____
Separation between cooked and raw food	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish of good quality (free of bruises/eyes shiny)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Cooked Date/ Display Date/ Best Before Date on product	<input type="checkbox"/>	<input type="checkbox"/>	_____

Comments
