

### Parasite Destruction

WAC 246-215-03425, WAC 246-215-03430

Certain types of raw fish may contain parasites that could make consumers ill if they eat it.

The following steps or conditions must be met before serving or selling ready-to-eat fish or fish that is raw, raw-marinated, partially cooked or marinated partially cooked.

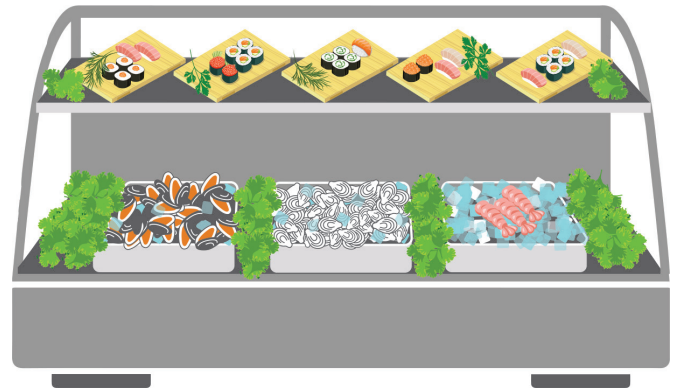
- Fish must be frozen and stored at a temperature of -4°F or below for a full seven days (168 hrs) in a freezer; or,
- Fish must be frozen at -31°F or below until solid and stored at -31°F for 15 hours; or,
- Fish must be frozen at -31°F or below until solid and stored at -4°F or below for a minimum of 24 hours.
- Farmed fish that are raised in net pens in open waters or in ponds or tanks and fed food that is guaranteed to not contain live parasites.

If the supplier sells the fish frozen, the invoice must include a statement or include an annually updated letter from the supplier(s) indicating that the fish was frozen to the proper temperatures for the required time frame for parasite destruction.

The establishment must keep these records for 90 days beyond the last date of sale. Records must be available for review on request by the inspector.

The following types of tuna may be served or sold in a raw, raw-marinated, or partially-cooked, ready-to-eat form without freezing requirements:

- Thunnus alalunga
- Thunnus albacores (Yellowfin tuna)
- Thunnus atlanticus
- Thunnus maccoyii (Bluefin tuna, Southern)
- Thunnus obesus (Bigeye tuna) or
- Thunnus thynnus (Bluefin tuna, Northern)



### Molluscan Shellfish

WAC 246-215 03285, WAC 246-215 03290

Molluscan shellfish (oysters, clams, mussels, scallops) may be served raw, partially-cooked or fully cooked.

Different shellfish must be kept separate from one another, no mixing.

Shellfish tags must be kept with the shellfish until it is sold.

Shellfish tags must be marked with the last date of sale and kept in order by date, in the food establishment for 90 days past last date of sale.

### Consumer Advisory

WAC 246-215 03620

A consumer advisory must be provided on the menu to inform the consumer that certain ready-to-eat foods pose a health risk because the foods are not fully cooked to kill bacteria, parasites or viruses that may be present on or in the food.

The advisory must show which foods on the menu may be served raw or undercooked and remind the consumer of the health risk associated with eating these foods.

Here are some examples:

- Spicy Tuna Roll\*
- Salmon\*\*

\*Items contain raw or undercooked fish and/or shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\*Cooked to consumer specification. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## Sushi Rice

Once rice is cooked it must be kept hot at 135°F or above or cooled in refrigeration to control bacteria growth. Establishments that wish to serve sushi rice at room temperature may do so by limiting the time the rice is left at room temperature. A restaurant must either have a written plan in place for sushi left at room temperature, or they may apply for a variance.

The written plan must be kept at the establishment and made available to the inspector upon request. The plan must include the following:

- The plan must specify how long the sushi rice will be kept at room temperature. This time starts when the sushi rice is removed from the rice cooker or the rice cooker is turned off. The sushi rice may be kept at room temperature for up to four hours.
- The sushi rice must be marked with the time limit as listed in the plan, for example, if the plan says that the rice will be kept out for 4 hours and it is 11:12 am when the rice is taken out of the cooker, then the rice is marked with 3:12 pm.
- The plans must include a requirement that the sushi rice left over after the marked time limit is met is thrown away.
- If the throw away time is NOT marked on the sushi rice when it comes out of the rice cooker, it must be thrown away.

Alternatively, the establishment may apply for a variance and have their sushi rice recipe tested to determine if it is shelf stable.

## Cross Contamination

Proper procedures must be in place to avoid cross contamination between the raw seafood and the cooked seafood or vegetables.

- A separate knife, rolling mat, and cutting board must be used for sushi containing raw seafood and sushi containing other ingredients. If this cannot be done, the utensils and cutting boards must be washed, rinsed, and sanitized between preparation of sushi containing raw seafood and sushi containing other ingredients. In-use utensils must be washed, rinsed and sanitized at least once every four hours when stored at room temperature.
- Do not handle sushi rice in the rice warmer with gloved hands that have been in contact with raw seafood items.
- Raw seafood should be stored below and away from cooked foods and vegetables.
- A separate sanitizing bucket must be used for raw seafoods and another sanitizer for all other produce or cooked foods.
- Barriers must be used when handling ready-to-eat foods (i.e., gloves, tongs, spoons, etc.)
- Gloves must be changed whenever they are contaminated, and hands must be washed prior to putting on new gloves. If a chef is handling raw fish for a sushi roll, they would be required to change gloves and wash hands prior to making a sushi roll that has no raw seafood ingredients.

