

Step:

Use this sheet for any steps which are additional to those outlined on page 1 of this section (e.g. sushi, sous vide, outside catering, serving raw or lightly cooked foods, vacuum packing, liquidising ready-to-eat food).

Examples of food

.....

.....

What can go wrong here? (Hazards)	What can I do about it? (Control/Critical Limits)	How can I check? (Monitoring/Verification)	What if it's not right? (Corrective Action)

Advice on Other Steps

If any steps in your catering operation are different from those listed on page 1 of this section (Safe Catering Plan), then you should complete a copy of the blank sheet on page 44 for each of these steps.

To complete this sheet for other steps you must do the following:

- Identify the hazards i.e. **What can go wrong here?**
- Identify how to control the hazard i.e. **What can I do about it?**
- Decide how you will monitor (and verify) your hazard controls i.e. **How can I check?**
- Decide what corrective action is needed i.e. **What if it's not right?**



There are some steps that are becoming more common in catering operations, e.g. sushi and sous vide where all the hazards are not controlled in the steps listed on page 1. For these types of steps, you will need to complete the table in the 'Other Steps' tab on page 44. Check www.fsai.ie for additional information on steps like sushi, sous vide etc.

It is important that you identify all of the hazards associated with your 'Other Steps' so that you can control these hazards and produce safe food for your customers. For example, if you produce sushi in your premises the hazards and controls you would need to consider are outlined below.

Other step(s) example – sushi

The following are very specific hazards and controls related to sushi. Remember you must also follow the controls for ready-to-eat foods outlined in previous sections of the Safe Catering Plan.

Supplier control

Buy good quality ingredients (including seaweed) from reputable suppliers. Fish for sushi should be of the highest quality and the supplier should be made aware that the fish is to be eaten raw.

Presence of parasites

Controls must be put in place to make sure the raw fish used for ready-to-eat dishes including sushi, sashimi, ceviche, poke, fish carpaccio, do not contain parasites as follows:

- Check documentation that the fish has been previously frozen (so that it reaches at least -20°C for not less than 24 hours or -35°C for not less than 15 hours), or there is a declaration that the fish has been caught in a fishing area that parasites are not a health hazard or exclusively reared in an environment that is free from parasites.
- If there is no documentation/declaration, a freezing step must be completed in-house by the FBO, provided they have suitable equipment. To kill any parasites present, raw fish must be frozen so that it reaches at least -20°C for not less than 24 hours or -35°C for not less than 15 hours. The timing of the period of freezing starts once the fish has reached the target temperature, not as soon as it was been placed in a freezer i.e. once the temperature of the fish reaches -20°C , the 24-hour timer is started. You should not attempt to freeze the fish to kill parasites unless you have a freezer capable of achieving the time/temperature requirements. You must be able to demonstrate this, record on the 'Parasite Kill Table' (page 47). For more details on 'Safe production of sushi', see: www.fsai.ie.

Production of histamine

To control histamine production strict time and temperature control is needed. Fish used for sushi must be stored refrigerated under 5°C or frozen. Frozen fish for sushi needs to be defrosted in the fridge under 5°C. Fish types associated with high levels of histamine include fish species of the families: Scombridae (mackerel, tuna, bonito), Clupeidae (herring, sardine), Engraulidae (anchovy), Coryphenidae (mahi mahi), Pomatomidae (bluefish), Scombrosidae (saury).

Cross-contamination of ready-to-eat food with food poisoning bacteria

- Raw fish to be used in sushi needs to be stored separate from other raw food e.g. raw fish/raw meat. It should be stored at the bottom of the ready-to-eat storage section below other ready-to-eat food.
- Controls need to be put in place to ensure that food poisoning bacteria that could be present on the raw fish used for sushi do not contaminate other ready-to-eat foods.
- Controls need to be put in place to ensure that the sushi is not contaminated with food poisoning bacteria that may be on hands, equipment, utensils, clothes and surfaces.

Preparation of sushi rice

Controls need to be in place for the preparation of sushi rice either by cooling and refrigerating the rice as quickly as possible, or by acidifying the rice sufficiently to prevent food poisoning bacteria from growing.

- **Cooking/cooling and refrigeration of sushi rice**

If the chosen control when preparing sushi rice is to cool and refrigerate, the controls regarding cooling and shelf life (storage) set out in the relevant Safe Catering Pack sections (see pages 30-32 for Cooling, pages 7-11 for Storage) need to be followed. All sushi for refrigerated display must be prepared using this method.

- **Acidification of rice**

If the chosen control when preparing sushi rice is acidification, then the following needs to be considered:

- Acidifying the rice by adding vinegar will inhibit bacterial growth in the rice but this needs to be controlled and monitored to ensure it is sufficient to prevent food poisoning bacteria growing.
- The vinegar solution should be standardised to achieve a pH of 4.6 or less in the sushi rice in accordance with a documented recipe. Rice should be acidified as soon as it is cooked. A calibrated pH meter must be used when checking the pH of the rice, to ensure it has reached the pH limit. For more details on 'Safe production of sushi' see www.fsai.ie.
- Proper acidification of sushi rice allows it to be kept without cooling at room temperature safely for up to a maximum of 4 hours from the time the sushi rice is cooked. The rice should be disposed of after this time.
- Use the 'Acidification Monitoring Table' (page 48) to record.

Storage of prepared sushi e.g. sushi rolls

Sushi needs to be kept refrigerated to keep food poisoning bacteria from growing. It should be stored for no longer than two days. Only defrost the fish in small amounts and use a stock control system based on the 'first in, first out' principle. For quality purposes, it is good practice to assemble and serve sushi immediately.

Allergens

Fish is one of the EU listed allergens (see section 3 page 65) and therefore, fish and any other relevant allergens must be identified in any of the dishes they are used in and the allergen controls in the Allergens Section (pages 55-71) must be followed.

