# Food Code Adoption in North Carolina

## New Requirements for Establishments Serving Sushi / Sashimi

Food Safety
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www.wakegov.com/food

**Parasite Destruction Requirements**

Fish that will be served raw, marinated, partially cooked or marinated partially cooked are required to be:

- Frozen and stored at a temperature of -4 ºF (20ºC) or below for a minimum of 168 hours (7 days) in a freezer;
- Frozen at -31ºF (-35ºC) or below until sold and stored at -31 ºF (-35ºC) or below for a minimum of 15 hours; OR
- Frozen at -31ºF (-35ºC) or below until sold and stored at -4ºF (-20ºC) or below for a minimum of 24 hours.

**Documentation of Parasite Destruction**

Documentation is required to verify parasite destruction of each type of fish to be served raw, raw marinated, partially cooked or marinated partially cooked. Documentation must include the following:

- If the establishment purchases fish frozen by the supplier, a written agreement or statement from the supplier is required stating the fish are frozen to a temperature and time frame specified in the section above.
- If farm-raised, aqua-cultured fish, such as salmon, are served or sold in ready-to-eat form, a written agreement or statement from the supplier or aqua-culturist stating the fish were farm-raised and pellet fed shall be obtained and retained for 90 days from the time of sale or service.

***Parasite destruction and documentation of records is not required for the following:***

- ***Yellowfin tuna***
- ***Bigeye tuna***
- ***Northern bluefin tuna***
- ***Southern bluefin***
- ***Farm-raised, aqua-cultured fish*** ***(verification letter / statement from supplier is required)***

**Sushi Rice Requirements**

Pathogen growth in sushi rice must be controlled by using one of the following methods:

- Cold holding (41ºF or below)
- Hot holding (135ºF or above)
- Adding vinegar to maintain a pH level below 4.2
  - A variance from the regulatory authority is required when vinegar is used to render the rice non-potentially hazardous (written recipe required).
  - The person in charge must demonstrate knowledge of how to properly calibrate the pH meter and test the pH of the rice after preparation.
- Using time in place of temperature control

**The Five Key Risk Factors repeatedly identified in foodborne illness outbreaks:**

Improper holding temperatures

Inadequate cooking

Contaminated equipment

Food from unsafe sources

Poor personal hygiene