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# JAPANESE SASHIMI



食物環境衛生署  
Food and Environmental  
Hygiene Department



食物安全中心  
Centre for Food Safety

# JAPANESE SASHIMI

Sashimi is a seafood to be eaten in raw state. The dish basically comprises fillets and roes from deep sea fish and shellfish such as tuna, salmon, squid, octopus, crayfish and prawns. Marine fish and shellfish are vulnerable to contamination by pathogens and other micro-organisms in their habitat. If sashimi is not handled and stored properly, pathogenic organisms inside it will multiply very quickly and may cause food poisoning and foodborne diseases such as hepatitis A and cholera to humans if ingested.

Food handlers should observe the following hygiene practices to ensure the sashimi is safe to consume :

## Purchase

The ingredient should be purchased from a reliable and reputable source. If it is imported, documentary proof in form of a valid and recognised official health certificate should be obtained to prove that the food is sound, wholesome and of good quality.

## -18°C Delivery

During transportation, chilled foods should be stored under refrigeration at a temperature between 0°C and 4°C. Deep frozen ones should be under refrigeration at -18°C or below. Also, the containers must be clean.



## Handling

- Avoid overstocking as seafood deteriorates easily. The food should be disposed of when it is slimy, pale in colour, lustreless, or giving off abnormal odour.
- After defrosting at a temperature of 4°C or below, the seafood should be kept under the same temperature all the time. Thawed-out food should be processed for consumption as soon as possible.

- Preparation of sashimi should be conducted in a specified portion of a food room. No other food should be processed together with the sashimi to avoid cross-contamination. A notice should be conspicuously affixed on such portion to indicate such use.

- Separate refrigerated compartments should be provided for sashimi. Do not store sashimi with other food within the same compartment.

- Separate chopping blocks and knives should be used for the preparation of sashimi. They should be clearly labelled for such use and be thoroughly cleansed in hot water and sanitised by approved bactericidal agents after use. Clean and sanitised towels or disposal paper towels should be used for wiping the utensils and equipment.



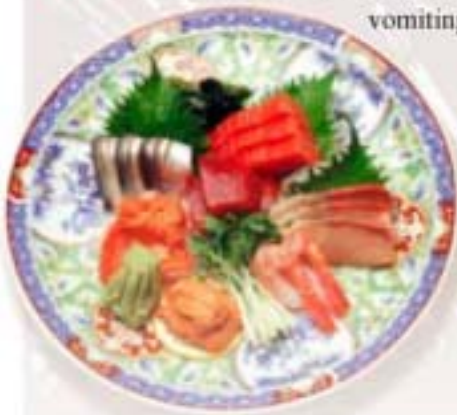
## 4°C Sale

- Prepackaged sashimi for sale should be properly labelled with information such as a “此日期前食用 use by” date, and refrigerated at 4°C or below.
- Sashimi placed on a conveyor circulating in front of customers should be properly covered. Prolonged display should be avoided.



## Personal hygiene

- Observe basic personal hygiene requirements such as handwashing and wearing clean uniform.
- Cover any sore or abrasion on the exposed part of body with a suitable waterproof dressing.
- Stop handling food while suffering from sore throat, a diarrhoea and vomiting disease, or other infectious diseases.



Conclusively, for food safety purposes, hygienic handling and proper storage of sashimi must be exercised.