



## Safe Fish Storing & Handling Instructions

### **Storing Instruction:**

- Keep Frozen at **0 °F (-18 °C) or less**
- Best used before 18 months from production date

### **Thawing Instruction: (US-FDA Food Code 3-501.13 Thawing.)**

- Remove fish from vacuum package and cover or wrap
- Do not thaw product while it is still inside the vacuum-sealed package
- Thaw under refrigeration that maintains the fish temperature at **41 °F (5 °C)** or less and use immediately after thawing
- **Do not Refreeze after thawing**

### **Cooking Instruction:**

- Keep raw fish separate from cooked and ready to eat food
- Marinated fish in the refrigerator, discard marinade after use
- Fish to be cooked to an internal temperature of **145 °F (+63 °C) for** at least **15 seconds** (Safe Cooking Temperature guide by FDA)
- Ready-to-eat sushi is considered a potentially hazardous food. The nature and preparation of sushi can create an increased safety risk – these food safety precautions must be taken to ensure consumer safety