

Hygiene practices on sale and consumption of raw fish

As ready-to-eat raw fish are not cooked, it is important to handle them properly in order to prevent the bacteria from multiplying

PREVENT CROSS CONTAMINATION

Use clean and disposable gloves and tongs to handle ready-to-eat raw fish

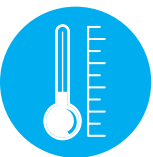
Make sure sinks, chopping boards and knives are cleaned properly before use and in between tasks

Use designated utensils like chopping boards and knives, to prepare raw fish for consumption

Have a separate area and sink for prepare raw fish for consumption



RETAIL AND SALE



All ready-to-eat raw fish on retail display must be kept chilled below 5 deg C



All food in display cabinets must be stored in covered food-grade containers or properly wrapped



Where possible, retail food establishments should consider labelling, for instance, to indicate ready-to-eat raw fish and the proper storage conditions