



How Prerequisite Food Safety Programs Anchor HACCP

Dr. Larry Payton



Sushic
THE SUSHI COMPANY

HISTORY



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Restaurant

In 1962, Tokyo Gardens Restaurant opened the first Japanese restaurant in the State of Texas and operated proudly in the Houston Galleria area for 40 years.

Retail Sushi

- In 2002, Tokyo Gardens Catering, LLC was founded as a retail sushi management company.
- Sushic, LLC established in 2006.
- Currently has over 300 locations nationwide.



WHO EATS SUSHI?



SUSHI IN AMERICA

➤ Definition

- Sushi means
 - "Seasoned Rice"

➤ Chef Training

- 5 years of training traditionally
 - 2 Years solely making rice
 - 3 Additional years preparing fish



- Due to increased sushi demand, training is now completed in 2 years



FORMULA FOR SUCCESS



HAZARDS SNAPSHOT

Control	Hazard	Critical Limits	Record
Receiving Raw Fish	Histamine toxins	Frozen temperature control for each fish	Receiving Log Parasite Letter
Finished Product Refrigerated Storage	Pathogenic bacteria growth	40F or below within 4 hours	Time/Temp Logs
Rice Acidification	Histamine Pathogenic bacteria growth (Bacillus cereus)	pH of rice is 4.1 or less	Sushi Rice pH Log
Finished Product Refrigerated Storage	Pathogenic bacteria growth Histamine	40F or below within 4 hours	Time/Temp Logs



Anchoring HACCP



Personal hygiene program



Supplier selection and specification program



Sanitation and pest-control programs



Food safety training program



RETAIL SUSHI FOOD SAFETY

- Sushi HACCP Program
- Sushi SOP BOOK
 - Receiving SOP
 - Storing SOP
 - Thawing SOP
 - Calibration SOP
 - Cooking and Cooling SOP
 - Sushi Rice and pH SOP
 - Sampling-Demo SOP

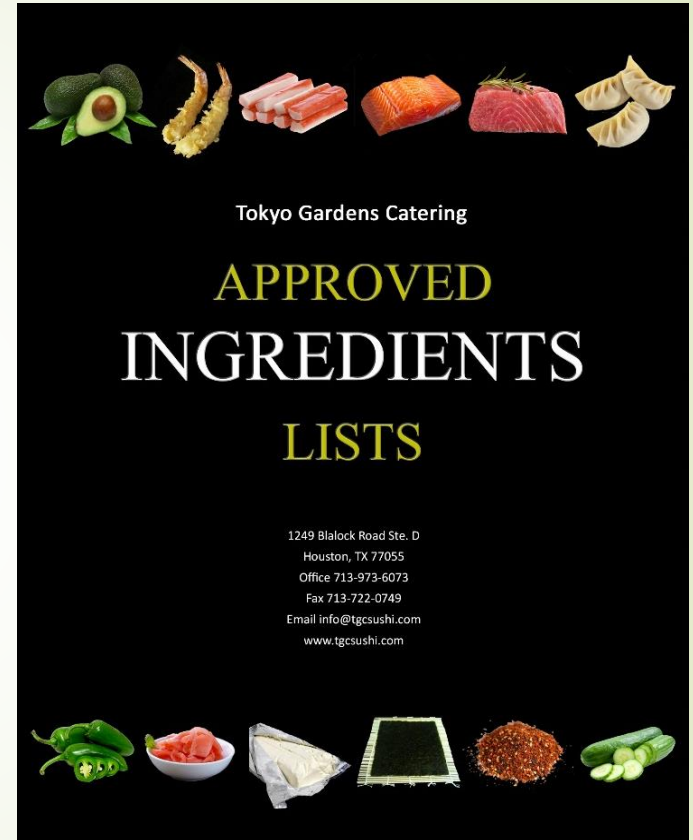


- Retail Operations Overview
- Food Preparation/MENU
- Recall Program



APPROVED INGREDIENTS

- **APPROVED** order forms
 - item numbers for better identification of approved sushi ingredients
 - All ingredients that do not meet the food safety and quality standards are not allowed.



ALLERGEN WARNING SIGNAGE

FOOD ALLERGY WARNING

Food and Preparation Areas
contain the following:

Milk, Fish, Shrimp, Crab, Soy,
Wheat, and **Peanuts**

For Questions, Please Call 713-973-6073



TRAINING PROGRAM

- Ensure that all employees fully understand and adhere to:
 - HACCP Requirements to that allow for the consistent production of Safe Sushi products that meet or exceed customer and applicable regulatory requirements
 - SOPs including instructions for retail production of sushi
 - Quality Control and Management systems that enhance customer satisfaction
 - Meet applicable regulatory requirements
 - Food Safety and Sanitation requirements
 - Operational polices



TRAINING COURSES

- Chef Preparedness
- Food Manager Certification
 - ServSafe
- Food Handler (every 2 years)
- Fair Labor Standards Act (FLSA)
- Refresher training



OPERATIONAL EXCELLENCE

Regional Supervisors / TGC Management

- Field Support and Compliance
 - Quality Control Report (Electronically)
 - Timely Corrective Actions
 - Continuous Training
- Ensure Clear Communication Channels
 - Business Communication
 - Human Resources
 - Certifications & Licenses



RETAIL SOLUTIONS PROGRAM

- ✓ Food Safety and/or Quality Issues
 - Originates from retail, corporate, or regulatory sources and may include:
 - Customer Complaints
 - Internal Audit Findings
 - External Audit Findings (Regulatory, Customer Audits, Third-Party Audits)
- ✓ Corrective Action Procedures



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