



# UMEZUSHI'S SUSHI

Thankyou for Purchasing our Ingredients!

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**\*PLEASE READ\***

## Health and Safety Regulations

We are so pleased that you purchased one of our tasty products and our ready to start mastering the Omakase Style of Sushi.

But before you start cooking a sashimi feast please do read some important health and safety points to ensure you make deliciously safe sushi:

### **Fish Products**

- Please ensure the Fish is received at and maintains a temperature of 5°C or less. If not consuming straight away, store in the coolest part of your fridge.
- We strongly advise that you make the sushi within one to two days and then once made consume immediately.
- The fishes have already been frozen in compliance with the Food Standards Agency. They require all raw fish to be frozen at -20°C for not less than 24 hours. And therefore you must not under any circumstances, refreeze the fish.
- Make sure that the fish and sushi is covered at all times to avoid contamination

### **If Using Cooked Sushi Rice...**

- Once thoroughly cooked through, the rice must be cooled rapidly to 5°C (41°F).
- After this process, the rice must be covered when not in use and consumed almost immediately. Otherwise it must be discarded after 8 hours.

*If any of the products received do not meet the safety criteria laid out below at point of delivery, you must not consume and instead discard. In order to claim a refund/ exchange make sure to email : [management@omezushi.co.uk](mailto:management@omezushi.co.uk) with pictures/ evidence clearly detailing the fault. If you choose to consume the fish, Umezushi will not be liable. If you do not notify us of the fault within a 14 day period, we are sadly unable to issue any refund or exchange.*

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**LEARN HOW TO CREATE SUSHI THE UMEZUSHI WAY  
SCAN THIS QR CODE AND SUBSCRIBE TO OUR YOUTUBE CHANNEL**

