

International Conference on

Food Safety and Regulatory Measures

August 17-19, 2015 Birmingham, UK

Food safety of *sashimi* in European restaurants – A case study from Portugal

Samuel da Costa Migueis

Universidade de Trás-os-Montes e Alto Douro, Portugal

With a new food policy after BSE crisis, European Union published the “Hygienic Package” with the aim of promoting food safety from “Farm to fork”. To achieve this objective, food establishments in Europe must comply with strict food legislation that requires they have a food safety system implemented based on seven HACCP principles. The implementation of this system has been a hard task in Japanese traditional restaurants with raw fish specialities, like *sashimi*. This happens because the more frequent Critical Control Points (CCP) are on freezing and refrigeration stages. It is impossible, until now, to implement a CCP to reduce or eliminate the presence of pathogenic bacteria during or after preparation stage. Good hygiene practices in this type of culinary specialties are determinant on final microbiota, but it's necessary to realise if they are being sufficient to eliminate or reduce hazards at an acceptable level. In Europe, in contrast with Asian countries such as Japan, the presence of pathogenic bacteria like *Vibrio parahaemolyticus* is not frequent, nevertheless other pathogenic species such as *Staphylococcus aureus*, *Bacillus cereus* and *Listeria monocytogenes* have been found. Some microbiological European studies have also showed non-pathogenic microbiota in *sashimi* at high levels in some cases, which causes final deprecative quality levels. It seems we must keep on doing some research on this field to ensure a continuous improvement of food safety systems and guarantee that all people, including the risk groups, can eat *sashimi* safely.

Biography

Samuel da Costa Migueis, Veterinary Captain, graduated in Veterinary Medicine in 2007 at Academia Militar e Faculdade de Medicina Veterinária-UTL, being Veterinary Officer on Portuguese Army until now. He took Master degree in Food Safety in 2010 by FMV-UTL, guiding his career and training in food safety and defence systems, with some opinion articles published on this matter. He has worked as an Assistant Teacher at UTAD on integrated Master of Veterinary Medicine since 2014. Currently he is pursuing PhD course in Veterinary Science at UTAD, researching microbiota of *sashimi* with one paper published.

samuel.migueis@gmail.com