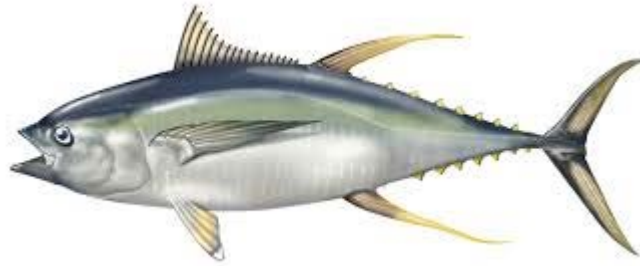
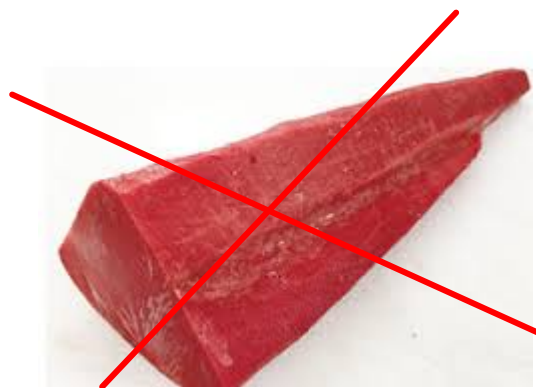


How to Prepare and look after Tuna Safely



1. Tuna contains levels of Histamine that can rise to dangerous levels if the temperature is not kept below +4°C
2. Check temperature of Tuna on delivery making sure that the temperature probe checks the thickest part of the loin.
3. Reject any product that does not reach the correct temperature.
4. Make sure that the Tuna Loin is placed into a chilled environment ASAP. (Within the 20 min rule or ideally before) Never keep Tuna out of chill for longer than necessary.
5. Place Tuna in the fridge wrapped in wrap and ensure it does not come in contact with any ice.
6. Never place the whole loin on the counter as the temperature will rise and could have devastating effects on certain customers. ie those taking histamine medication eg. Hay fever, those that have breathing difficulties.



Never place the whole loin on the counter

7. Cut no more than 2 steaks at any time unless asked for by the customer. Steaks should be about $\frac{1}{2}$ inch thick or to the customer's specification.



Tuna steaks must be placed onto HDPE paper in a single layer
Tuna should never be more than one steak high.

8. Place a sheet of wrap on top of the ice and put cut steaks on top of wrap. Place another sheet of wrap on top of steaks. Make sure steaks to not overlap each other as this will cause the temperature to rise.



9. Do not place ice directly in contact with the tuna. Do not spray water onto the Tuna this will discolour the steak.

