The sushi and sashimi are foods the basis of raw fish and / or Japanese rice and / or seaweed, prepared manually. Given its high moisture content, the quality can easily be compromised by the action of microorganisms. The most effective method of preservation of this product is using the cold to retard chemical reactions and the enzymatic activity and delay or inhibit the growth and activity of microorganisms in food. This work aimed to evaluate microbiologically prepared sushi and sashimi in the establishment, as well as utensils, equipment and handlers. Samples were collected at different times of processing and they were taken to the Laboratory of Food Microbiology, Faculty CENTEC - FATEC CARIRI located in Juazeiro - CE. For the analyzes were adopted methods described by Silva et al. (1997) in Handbook of Microbiological Analysis of Foods. We obtained the following counts of mesophilic bacteria in swab tests of equipment, tools and manipulators, respectively, 6.55 x103, x103 6x102 and 6.55 CFU / g indicating that there is contamination. The count of Salmonella, Staphylococcus and coliforms were, respectively, for the sushi and sashimi absent, <10 and 3:11 MPN / g lying within the standards established by ANVISA.