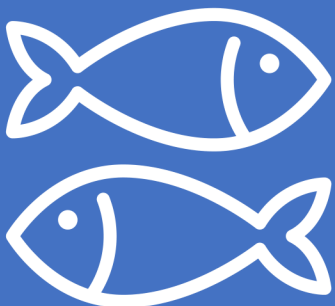




Public Health Reason

Lightly cooked, raw, raw-marinated and cold-smoked fish may be desired by consumers. In order to ensure destruction of parasites, fish may be frozen before service as an alternative to adequate cooking. The FDA Office of Seafood Safety has found that certain species of seafood may contain hazardous parasites when not properly cooked or frozen.



Requirements to Serve Raw or Undercooked Fish Products

The Food Code 16.60.140 (3-402.11) requires that fish that is served raw or undercooked be frozen for the destruction of parasites. This requirement includes the serving and sale of “Sushi” in restaurants, bars and retail food stores.

If the fish was frozen by an approved supplier, a written purchase agreement or a letter of certification from that supplier must be retained for at least 90 days beyond the time of the service or sale of the fish.

If freezing is done by the retailer, the PIC or manager must record the freezing temperature and time to which the fish are subjected. Records are to be retained for at least 90 days beyond the time of service or sale of the fish 16.60.140 (3-402.12).

For all species that require freezing for parasite destruction follow one of the following procedures:

1. Held at - 4°F (-20°C) for 7 days (168 hours).
2. Frozen at -31°F (- 35°C) until solid and then held at that temperature for at least 15 hours.
3. Frozen at -31°F (- 35°C) until solid and then held at - 4°F (-20°C) temperature for at least 24 hours.

The following are exempt from this requirement:

- Molluscan Shellfish;
- A scallop product consisting only of the adductor muscle;
- Yellowfin tuna
- Bluefin tuna, Southern
- Bigeye tuna
- Bluefin tuna, Northern
- Fish eggs
- Aquacultured fish, such farm raised salmon, that:
 - If raised in open water, are raised in net pens, or
 - Are raised in land-based operations such as ponds or tanks, and
 - Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish.

