

Inspection Report Item 14: Requirements to Serve Raw or Undercooked Fish Products

FDA Food Code References: 3-402.11

The Food Code (3-402.11-12) 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.

A. This fish must be frozen under 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.

B. Store Freezing Records:

If freezing process for the fish is done by the retailer, the PIC or manager must record, sign and maintain the following records. These procedures should be approved by the Department in advance.

1. Freezing temperature
2. Starting time product was placed in freezer under (A-1) above or time when frozen solid under (A-2 & A- 3) above. Records should include when the product was removed from frozen storage.
3. Product being frozen must be tagged in the freezer to identify the batch #, time, and temperature requirement.

C. Supplier Freezing Records:

The Person-in-Charge (PIC) or manager shall maintain records from the supplier that the fish have been frozen under one of the above time/temperature parameters in Section A. These records must include the date, species, freezing time and temperature. Suppliers can document compliance of these standards by one of the following options:

- a. Continuing guarantee for each supplier and/or species of fish. This guarantee shall be updated annually or if supplier has changed.
- b. A Certificate of Analysis (COA) from the supplier must be received on each batch and maintained for 90 days.

D. Exempt Fish:

The following fish species are exempt from the freezing requirement: Yellowfin tuna, Bluefin tuna Southern, Bigeye tuna, Bluefin tuna Northern.

E. Aquaculture Fish, such as Salmon, that are served raw or undercooked are exempt from the freezing requirements, but must comply with the following:

1. Aquaculture fish must be fed formulated feed that does not contain live parasites.
2. If the fish is raised in open waters, such as lakes, and not in tanks or farm ponds, the open waters fish must be raised in net-pens.
3. Suppliers must provide records or a guarantee that these fish have been raised and fed under these conditions.

01/11/2008

Batch Records

Batch # _____

Date/Time Frozen: _____

**Date Removed
From Freezer:** _____

Date Sold: _____

Batch Records

Batch # _____

Date/Time Frozen: _____

**Date Removed
From Freezer:** _____

Date Sold: _____

Batch Records

Batch # _____

Date/Time Frozen: _____

**Date Removed
From Freezer:** _____

Date Sold: _____