

# PARASITE DESTRUCTION

*Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish **must be:***

**Frozen and stored at a temperature of -4°F or below for a minimum of 168 hours (7 days) in a freezer;**

**Frozen at -31°F or below until solid and stored at -31°F or below for a minimum of 15 hours; or**

**Frozen at -31°F or below until solid and stored at -4°F or below for a minimum of 24 hours**

## **THIS DOES NOT APPLY TO . . .**

### **Molluscan Shellfish**

#### **Tuna**

Thunnus alalunga, Thunnus albacares (Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin tuna, Southern), Thunnus obesus (Bigeye tuna), or Thunnus thynnus (Bluefin tuna, Northern)

#### **Aqua Cultured Fish such as Salmon**

Raised in open water, net-pens, ponds or tanks, and fed formulated feed w/o live parasites infective to aqua cultured fish.

#### **Fish Eggs**

Removed from skein and rinsed

Freezing times and temperatures shall be recorded, retained and made readily available upon request at the food establishment for 90 days after the time of service or sale of the fish.

If the above freezing requirements are met by the supplier, a written agreement or statement from the supplier indicating that the fish\* supplied are frozen to the proper temperature and for a time specified above may substitute for the records (must also be retained for 90 days). \*Each species/product that has been subjected to freezing must be identified in the agreement.

A written agreement or statement from supplier indicating fish were raised and fed as specified in section 3-402.11(B)(3) shall be obtained by the operator and maintained for 90 days after service or sale of fish.