Inspection Tips

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Menu Review/Discussion

- Any fish, shellfish or roe that is served raw or undercooked?
- Do they occasionally have specials featuring raw or undercooked fish, shellfish or roe?
- Ask questions & follow the process
Reminder:

- The menu review and discussion should begin with the plan review for the establishment.
- Don’t wait until the first routine inspection.
Common Fish Species

- **Aji**: Japanese jack mackerel, Horse mackerel, Spanish mackerel
- **Hamachi**: Yellowtail
- **Hirame**: Flounder/Fluke
- **Hiramasa**: Yellowtail amberjack
- **Kanpachi**: Greater amberjack
- **Tai**: Red snapper
- **Escolar**: White tuna
- **Salmon**
- **Striped Sea Bass**
- **Tilapia**
- **Tuna**: Bincho Maguro (albacore), Hon Maguro (bluefin), Kihada Maguro (ahi tuna, yellow fin tuna), Mebach Maguro (big eye tuna)
- Also: **Squid, Octopus, Clams, Eel, Shrimp, Crabs, Sea Urchin, Lobster**
It’s really important to find out what the Latin name is to properly identify the fish.

Actually escolar

Escolar – “white tuna” on menu
Records Review

- Review invoices to see what fish is supplied
- Review parasite destruction records
- Compare fish species in the establishment with the parasite destruction records. [Beware – the name on the menu may not be the species being used]
- Note that orders are frequently comingled in one box without labeling
Comingling of orders
Uneviscerated when received
Tuna label
Cut & frozen, not labeled
### Sample Invoice

<table>
<thead>
<tr>
<th>QUANTITY ORDERED</th>
<th>ITEM</th>
<th>QUANTITY SHIPPED</th>
<th>U/P</th>
</tr>
</thead>
<tbody>
<tr>
<td>40.0 LBS</td>
<td>BIG EYE TUNA LOIN RED MEA</td>
<td>47.90 LBS</td>
<td></td>
</tr>
<tr>
<td>1.0 PC</td>
<td>FLUKE HIRAME LARGE</td>
<td>2.60 LBS</td>
<td></td>
</tr>
<tr>
<td>6.0 PC</td>
<td>SALMON FARMED SCOTLAND</td>
<td>80.92 LBS</td>
<td></td>
</tr>
<tr>
<td>5.0 TR</td>
<td>UNI 12 TRAY AM</td>
<td>5.00 TR</td>
<td></td>
</tr>
<tr>
<td>1.0 PC</td>
<td>BASS STRIPED FARMED 2-4LB</td>
<td>2.60 LBS</td>
<td></td>
</tr>
<tr>
<td>1.0 PC</td>
<td>KANPACHI JAPAN</td>
<td>9.20 LBS</td>
<td></td>
</tr>
<tr>
<td>2.0 PC</td>
<td>AHI HORSE MACKEREL FRESH</td>
<td>1.00 LBS</td>
<td></td>
</tr>
</tbody>
</table>

**Warning:** May contain parasite, please cook or properly freeze before consumption.
To Whom It May concern:

Please be advised that XX has implemented a HACCP-based seafood safety program that is in full compliance with the FDA’s HACCP Rule, 21 CFR Part 123. Our procurement standards, in-house production activities, and delivery systems have been modified to meet the demands of this law.

Regarding our frozen seafood policy, XX procures and receives only Hard Frozen product, which is then held and stored at a temperature of ≤ -10°F until shipping.

Please be advised that XX will only procure and store seafood from those companies that are also in compliance with HACCP.

In addition, XX is also a certified USDC sanitarily inspected and approved type #1 facility.
Sample Compliance Letter

HACCP CERTIFICATE OF COMPLIANCE, 2010

To Whom It May Concern:

Food safety and quality assurance are high priorities with all XX products and services. Please be assured that all our fresh and frozen seafood products whether imported or domestic are purchased and processed in compliance with the United States Food and Drug Administration 21 CFR Part 123 Hazard Analysis Critical Control Points (HACCP) regulations. Each frozen or fresh seafood supplier is required to provide a certificate of compliance to demonstrate agreement with FDA HACCP provisions and US Food Code 2005 3-402.11, 12. Frozen products shipped to XX are frozen to a temperature and for a time specified by the Food Code. In addition, complies with US Food Code 3-402.11, that stipulates the standard for prevention of parasite hazard in both fresh and frozen product. Furthermore, acknowledges those products in which Food Code 3-402.11 Parasite Destruction, (B) Paragraph (A) of this section does not apply.

(1) Molluscan Shellfish
(2) Tuna of the species Thunnus alalunga, Thunnus albacares (Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin tuna, Northern)
(3) Aquacultured fish such as Salmon, that (a) if raised in open water, or are raised in net-pens, or (b) are raised in land based operations such as ponds or tanks.

To our valued customers, we appreciate your continued patronage and you may rely upon our compliance with US FDA 21 CFR Part 123 HACCP, and commitment to food safety and high quality services.
What does “HACCP Certified” mean on compliance letters?

The processor has a HACCP plan as required by 21CFR123.6 This means that they have:

- Identified hazards in the process that must be controlled;
- Set control points for those hazards;
- Determined the critical limits that must be met at each of the CCP’s
- Established monitoring procedures and frequency; and
- Developed corrective action plans, verification procedures and a recordkeeping system

Does not mean that it’s okay to be eaten raw.
Compliance Letters

- An agreement between the buyer and seller
- May not be accurate
- May not be easy to understand
- Need to include what food it was fed if it was aquacultured

(Aquaculture will be covered later)
“Sushi Grade” or “Sashimi Grade”

- No FDA definition
- Term created by the producer
- May not be safe to consume raw or undercooked
Reminder

It is up to them to prove to you that the fish they are serving raw or undercooked is safe.

(Freezing on site will be covered later)
Sushi (Acidified) Rice

- Is rice maintained at proper temperatures?
  - No problem.
- Do they have a HACCP plan?
  - If so verify that it is being followed.
  - pH meter issues
- Do they have a time as a public health control plan and are they following it?

(Acidified rice will be covered later)
Clarification of 4626.0340 3-401.11C with respect to the service of raw and undercooked animal foods.

- Covers a lot of items that may not apply specifically to sushi
- "At the request of the consumer" - The consumer must make a verbal request and must be informed that the product is raw or undercooked

http://www.health.state.mn.us/divs/eh/iarc/guidancedocs/foodsafty/undercookedanimalproducts.pdf
MDH/MDA Raw/Undercooked
Memo, continued

- Variance and HACCP plan not required if consumer is fully informed (menu or a sign) that the food is served raw or undercooked.
- HACCP plan is not required for raw fish
- May change with the new food code
We at XX are obligated to inform you of the following and please note that this bureaucratic red tape should in no way affect your dining experience and is just here to appease the powers that be so that we may continue to stay in their good graces and provide you with unique and tantalizing cuisine:

Consuming raw or uncooked meat can pose a health risk, especially to the elderly, young children under the age of four, pregnant women, and other highly susceptible individuals with compromised immune systems. However consuming cooked meats can lead to KFC arteries, Burger King thighs, or McDonald belly’s.
Equipment Issues (1)

Display coolers being used as storage coolers for sushi.

- Designed to display food during business hours only. Will not hold temp., if door is opened frequently.
- Heat-producing equipment should not be nearby.
- Has less refrigeration and cold storage capacity than ordinary refrigerators due to the glass.
- Must be cooled to 41°F or below before use.
- Food products must be cooled to proper temperatures before being placed in the showcase.
Equipment Issues (2)

- Hangiri or Sushi Oke: wooden bowls used for preparing the acidified rice
  - 4626.0490 4-101.19 Wood; use limitation: Does not allow the use of these bowls as a food contact surface
- Bamboo mats used to roll sushi rice, typically covered with plastic wrap
Self-Service Packages

- Retail cases not designed to cool rapidly
- Packages must be properly labeled:
  - name of product
  - net contents
  - list of ingredients in descending order of predominance – must accurately identify the allergenic ingredients (eggs, peanuts, tree nuts, soy, milk, fish, shellfish, and wheat)
  - establishment name and address
  - consumer advisory
  - date marking
Regulatory Action

- Issue orders to **immediately discontinue** serving raw or undercooked product until proper documentation is received for fish species being used.

- Require establishment to complete and submit HACCP plan, or provide written plan for *time as a public health control* for the acidified rice, if it is not being maintained at proper temperatures.

- Require variances be obtained for equipment or processes, as necessary.
What about body sushi?