

# FSP SUSHI - 7

## Freezing for Parasitic Destruction

# Objective

- Explain which firms must meet these requirements
- Review Parasitic Destruction
- Review Record Creation and Retention

# Which firms must meet these requirements?

- **All Retail Food Establishments** as defined in the MN Food Code **4626.0020 1-201.10 Subp. 35.**

"Food establishment" means an operation that:

(1) stores, prepares, packages, serves, vends, or otherwise provides food for human consumption, including a restaurant, satellite or catered feeding location, market, grocery store, convenience store, special event food stand, school, boarding establishment, vending machine and vending location, institution, and retail bakery; or (2) relinquishes possession of food to a consumer directly or indirectly through a delivery service, including the home delivery of grocery orders or restaurant takeout orders, and a delivery service that is provided by common carriers...





Business Center

We Home

SANITATION RATING  
**A 100.5**  
Last in Florida  
as reported in Sept. 8

SAVE DOLLAR

hi

Michael Smith  
The Food Service  
BUSINESS CENTER

true

# Which firms are not required to meet these and why?

- **Wholesale Food Manufacturers/Processors, Wholesalers and Importers** that sell or process\* any fish or seafood product are required to comply with similar, yet much more specific federal rules:

## Title 21 of the Code of Federal Regulations Part 123 - Fish & Fishery Products

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/FishandFisheriesProductsHazardsandControlsGuide/ucm120134.htm>

\* Processing means, with respect to fish or fishery products: Handling, storing, preparing, heading, eviscerating, shucking, freezing, changing into different market forms, manufacturing, preserving, packing, labeling, dockside unloading, or holding.

# Hazard

- A physical, chemical, **biological** or agent **that is reasonably likely** to cause illness or injury **in the absence of its control.**

# Hazards – Review the Menu Offering

Identify different product groupings:

1. Raw – Ready-to-eat (RTE),
2. Raw – marinated (RTE),
3. Partially cooked (RTE),
4. Partially cooked – marinated (RTE),
5. Cooked – (RTE):  
Consumption within 4 hours
6. Cooked – (RTE):  
Consumption after 4 hours.



# Parasitic Hazards – Options Available

- **Exclusion**

- Provide an all vegetable product
- Utilize seafood species that are scientifically documented to be unlikely to contain parasites

- **Destruction**

- Cooking (utilize seafood products that have been/are fully cooked to 145 degrees F for 15 seconds)
- Freezing  
Follow proper time & temperature methods and/or meet wholesale supplier supporting documentation requirements

# Parasite Destruction\*

\* Food Code Critical

Item

- So...how do I determine if the fish or seafood products have had proper parasite destruction and are determined to be safe for human consumption?
  1. Find out what the MN Food Code requires
  2. Review the menu and what is stored within the facility
  3. Request documentation of parasite destruction records, product receipt or other shipping records from the person in charge
  4. Determine the Market Name and Scientific Latin Name
  5. Utilize the FDA Fish and Fisheries Products Hazards and Controls Guidance document
  6. Assess risk
  7. Decide if compliance is being met

# Parasite Destruction\*

- **Minnesota Administrative Rules**
- **4626.0350 3-402.11**
- <https://www.revisor.mn.gov/rules/?id=4626.0350>

# Parasite Destruction\*

- **A.** Except as specified in item B, before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish shall be frozen throughout to a temperature of:
  - (1) -20 degrees C (-4 degrees F) or below for 168 hours (seven days) in a freezer; or
  - (2) -35 degrees C (-31 degrees F) or below for 15 hours in a blast freezer.

# Parasite Destruction\*

- **B.** If the fish are tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern), the fish may be served or sold in a raw, raw-marinated, or partially cooked ready-to-eat form without freezing as specified in item A.

	<i>Latris lineata</i>				X	
<b>TUNA (small)</b>	<i>Allothunnus fallai</i>	x <sup>(4)</sup>		X		
	<i>Auxis spp.</i>	x <sup>(4)</sup>		X		
	<i>Euthynnus spp.</i>	x <sup>(4)</sup>		X		
	<i>Katsuwonus pelamis</i>	x <sup>(4)</sup>		X		
	<i>Thunnus tonggol</i>	x <sup>(4)</sup>		X		
<b>TUNA (large)</b>	<i>Thunnus alalunga</i>			X		
	<i>Thunnus albacares</i>			X		
	<i>Thunnus atlanticus</i>			X		
	<i>Thunnus maccoyii</i>			X		
	<i>Thunnus obesus</i>			X		
	<i>Thunnus thynnus</i>			X		
<b>TURBOT</b>	<i>Hypsopsetta guttulata</i>	x <sup>(4)</sup>				
	<i>Pleuronichthys spp.</i>	x <sup>(4)</sup>				
	<i>Psettodes spp.</i>	x <sup>(4)</sup>				
	<i>Reinhardtius hippoglossoides</i>	x <sup>(4)</sup>				
	<i>Scophthalmus maximum</i>	x <sup>(4)</sup>				
<b>WAHOO</b>	<i>Acanthocybium solandri</i>			X		
<b>WALLEYE</b>	<i>Stizostedion spp.</i>				X	

# Records Required to Freeze on Site

- **Proper monitoring and documentation must be conducted.**

# Records Creation and Retention

- **Minnesota Administrative Rules**
- **4626.0355 3-402.12**
- <https://www.revisor.mn.gov/rules/?id=4626.0355>

# Records Creation and Retention

- **A.** Except as specified in item B, and part 4626.0350, item B, if raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, **the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records at the food establishment for 90 calendar days beyond the time of service or sale of the fish.**

# Example:

## Record Required to Freeze on Site

Date fish placed into freezer	Time fish placed into freezer	Freezer temperature reading when fish placed into freezer	Initials of person placing fish into freezer	Date fish taken out of freezer	Time fish taken out of freezer	Freezer temperature reading when fish taken out of freezer	Initials of person taking fish out of freezer	Common & scientific name of fish	Lot identifier written on package of fish, prior to going into freezer
04/05/11	9:30 AM	-7 F	JDT	04/12/11	9:30 AM	- 4 F	JDT	Tuna: Thunnus tonggol	040511A

# Example:

## Record Required to Freeze on Site

Date fish placed into freezer	Time fish placed into freezer	Freezer temperature reading when fish placed into freezer	Date fish taken out of freezer	Time fish taken out of freezer	Freezer temperature reading when fish taken out of freezer	Common & scientific name of fish
04/05/11	9:30 AM	-7 F	04/12/11	9:30 AM	- 4 F	Tuna: Thunnus tonggol

Looking at this record's dates, es an

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# Example:

## Record Required to Freeze on Site

Date fish placed into freezer	Time fish placed into freezer	Freezer temperature reading when fish placed into freezer	Date fish taken out of freezer	Time fish taken out of freezer	Freezer temperature reading when fish taken out of freezer	Common & scientific name of fish
04/05/11	9:30 AM	-7 F	04/12/11	9:30 AM	- 4 F	Tuna: Thunnus tonggol

You need to ask the PIC an additional question. Was the tuna placed into the freezer from a refrigerated state: i.e. 37 degrees F?

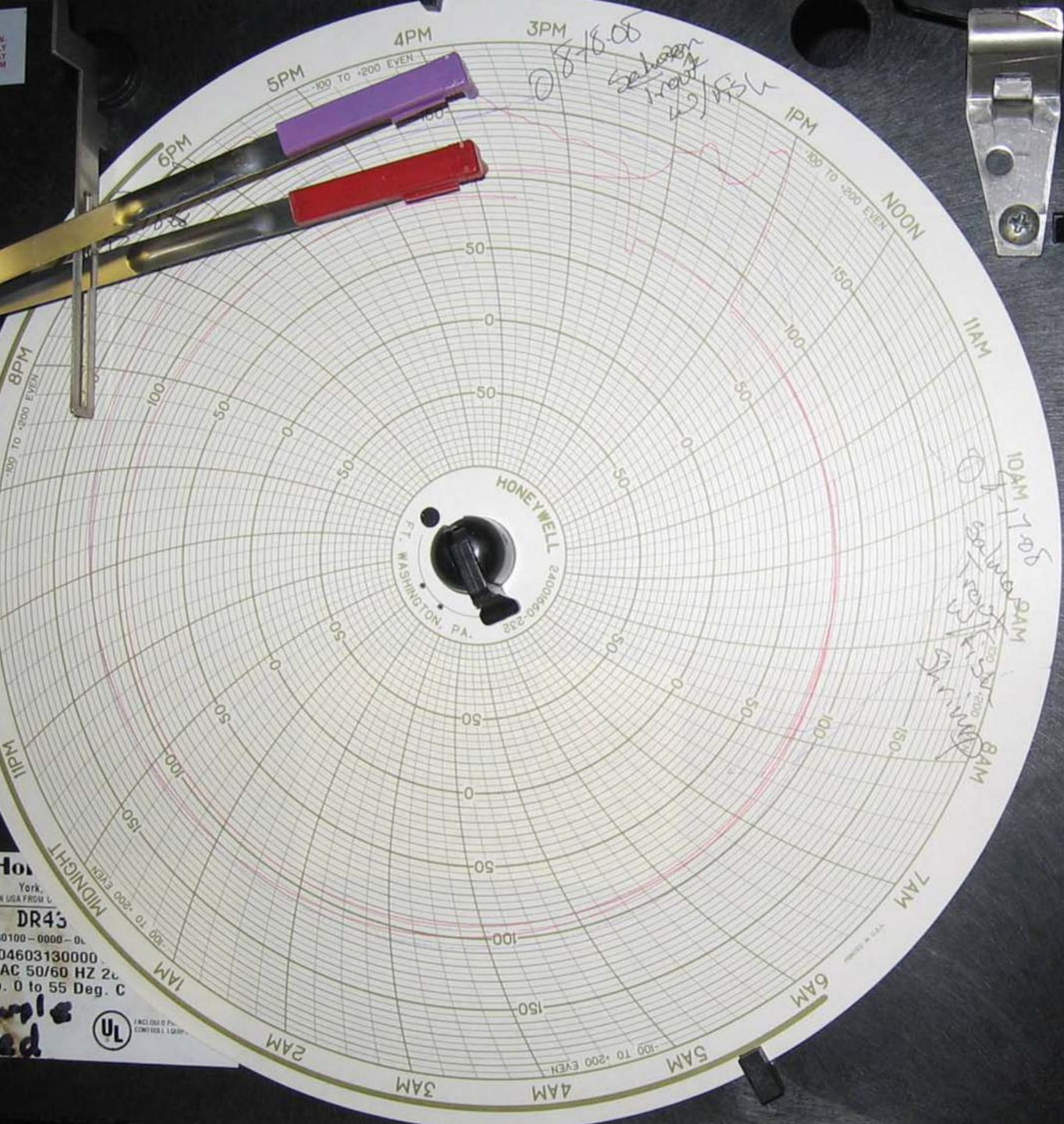
Then the answer would then be NO.

The time it takes to cool from 37 to -4 degrees F needs to be accounted for.

# Other Options for Recording on site Freezing.

- Continuous Automatic Recording Unit.
  - Recording chart
  - Computerized data logger

.....How would these all by themselves track or account for product going into the freezer unit over time? How would one know that the proper time requirement has been met for a particular lot of fish?



DR43  
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 04603130000  
 AC 50/60 HZ 20  
 0 to 55 Deg. C



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# Additional Records Required to Freeze on Site?

- Daily freezer temperature monitoring and weekly PIC sign off documentation.
- Thermometer calibration record of freezer utilized for destruction and PIC sign off documentation.
- Records listed in HACCP Plan and/or Time as a Control variance.

# Example: Additional Records Required to Freeze on Site

Daily freezer temperature monitoring and weekly PIC sign off documentation.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
04/03/11 9:30 AM -6 F JDT	04/04/11 9:30 AM -6 F JDT	04/05/11 9:30 AM -7 F JDT	04/06/11 9:45 AM - 7 F JDT	04/07/11 9:40 AM -7 F JLK	04/08/11 9:30 AM -6 F JLK	04/09/11 9:30 AM -5 F JDT

Required weekly by Supervisor or Person-in-Charge:

Signature following review of this record:

Date of this record review:

Comments as needed:

# Records Creation and Retention

- **B.** If the fish are frozen by a supplier, **a written agreement or statement from the supplier** stipulating that the fish supplied are frozen to a temperature and for a time specified in part 4626.0350 may substitute for the records specified in item A.
- Examples of invoices was covered earlier during our presentation.

# Questions?

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