

Fish Intended for Raw Consumption

SAFETY OF RAW, RAW-MARINATED, PARTIALLY COOKED OR MARINATED-PARTIALLY COOKED FISH

Freezing

Freezing to specific temperatures and for specific times kills parasites in raw fish. You may obtain fish which has been frozen or you may freeze fish in the establishment.

You may serve fish raw if you or your supplier:

- Freeze the fish and store it at or below -4°F for at least 168 hours (7 days).

OR

- Freeze the fish at -31°F or below until solid **AND** store it at -31°F or below for at least 15 hours.

OR

- Freeze the fish at -31°F or below until solid **AND** store it at or below -4° F for at least 24 hours.

Aquaculture

Freezing requirements apply to aquacultured fish that are fed live feed. There is a reduced hazard of parasites in aquacultured fish raised under specific conditions.

You may serve raw aquacultured fish without freezing if:

- Fish were raised in net-pens in open waters **OR** in land-based operations such as ponds and tanks.

AND

- Fish were fed formulated feed that did not contain live parasites.

Record-keeping

If you serve or sell fish raw, raw-marinated, partially cooked or marinated-partially cooked in ready-to-eat form, you must keep records documenting the product is free of parasites.

It is the duty of the PIC to obtain required documentation, such as a letter from your supplier, or maintain time/temperature records on site. Retain all records for 90 days after the fish is served or sold.

Supplier letters

If you obtain fish that has been frozen to destroy parasites, request a letter from your supplier which includes:

- Species of fish purchased
- Statement of guarantee listing the temperature and time that fish has been frozen to meet required parameters

If you obtain aquacultured fish, request a letter from your supplier which includes:

- Species of fish purchased
- Statement of guarantee for net-pens or land-based operations
- Statement of guarantee for parasite-free pellet feed

All letters should include information such as name, address and contact information for both the supplier and your establishment.

Time/temperature records

If you freeze fish at your establishment, record the species, freezing temperature and time, and dates. Contact your inspector for help developing procedures that comply with parasite destruction requirements.

Exemptions

Some fish species or products do not have specific parasite hazards and are exempt from aquaculture or freezing requirements. These include:

- Tuna of the species *Thunnus alalunga*, *T. albacares*, *T. atlanticus*, *T. maccoyii*, *T. obesus*, or *T. thynnus*. Common names of these fish include: Yellowfin, Bigeye, and Northern and Southern Bluefin
- Fish eggs which have been removed from the skein and rinsed
- Molluscan shellfish and shucked scallops

Resources

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)
(www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027
MDA.FFSD.Info@state.mn.us
www.mda.state.mn.us

JANUARY 2019

To obtain this information in a different format, call:
651-201-4500 or 651-201-6000.