



Parasite Destruction Requirements for Raw or Undercooked Fish

Some species of fish may contain parasites that are harmful to humans if eaten raw or undercooked. In order to ensure destruction of parasites, fish may be frozen before service as an alternative to cooking.

Chapter 257-5-49 requires fish to be frozen in the following manner:

- (1) Frozen and stored at a temperature of -20°C (-4°F) or below for 168 hours (7 days) in a freezer.
- (2) Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) for 15 hours.
- (3) Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours.

Parasite Destruction is not required for the following:

- (1) Molluscan shellfish.
- (2) 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)
- (3) Aquacultured fish, such as salmon, that:
 - (A) If raised in open water, are raised in net pens, or
 - (B) Are raised in land-based operations such as ponds or tanks, and
 - (C) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish.
- (4) Fish eggs that have been removed from the skein and rinsed.
- (5) A scallop product consisting only of the shucked adductor muscle.

Chapter 257-5-49 requires records for parasite destruction. The below information must be provided:

1. If fish are frozen in the establishment, written records documenting the freezing and temperature times to which the fish is subjected must be retained for at least 90 calendar days.
2. 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 under 310:257-5-49.
3. If fish are raised and fed as specified in (3) above, a written agreement or statement from the supplier or aquaculturist stipulating that the fish were raised and fed as specified in (3) shall be obtained by the person in charge and retained in the records of the food service establishment for 90 calendar days beyond the time of service or sale of the fish.