



Parasite Control Statement

January 2, 2020

All seafood products Save On Seafood produces comply with the Seafood HACCP regulations (21 CFR 123) established by the Food and Drug Administration. Fresh, Never Frozen, and Uncooked products are not intended for raw fish consumption. Our HACCP plans follow the recommendations of the FDA's Fish and Fishery Products Hazards and Control Guidance, Ed. 4 and have not been processed to kill any parasites or pathogens.

3-402.11 Parasite Destruction.

1. (A) Except as specified in ¶ (B) of this section, before service or sale in READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH shall be:
 1. (1) Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer; ^P
 2. (2) Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; ^P or
 3. (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. ^P
2. (B) Paragraph (A) of this section does not apply to:
 1. (1) MOLLUSCAN SHELLFISH;
 2. (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); or
 3. (3) Aquacultured FISH, such as salmon, that:
 1. (a) If raised in open water, are raised in net-pens, or
 2. (b) Are raised in land-based operations such as ponds or tanks, and
 3. (c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured FISH.
 4. (4) FISH eggs that have been removed from the skein and rinsed.

For parasite control, the guidance states, "The process of heating raw fish sufficiently to kill bacterial pathogens is also sufficient to kill parasites" (Fish and Fisheries Guide, Ch. 5, pg. 91). Therefore, parasites are not considered a hazard for the HACCP plans relating to our products with the intended use of cooking prior to consumption. Our products are intended for consumption after proper cooking; these products are not intended for consumption in a raw state.

Sincerely,

Benjamin Plesic
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