

Serving Raw or Under Cooked Fish Products

Requirements for Food Service Establishments

Fish that is served raw or undercooked must be frozen for the destruction of parasites. This requirement includes the serving and sale of sushi or sashimi in restaurants, bars, and retail food stores.



Time and Temperatures for Parasite Destruction

Fish must be frozen under one of the following procedures:

1. Frozen and stored at -4°F or below for a minimum of 7 days.
2. Frozen at -31°F or below until solid and then stored at that temperature for a minimum of 15 hours.
3. Frozen at -31°F or below until solid and then held at -4°F temperature for a minimum of 24 hours.

Products Exempt From Freezing

The following products are exempt from the freezing requirement:

- Yellowfin tuna, Bluefin tuna (Southern), Bigeye tuna, and Bluefin tuna (Northern).
- Molluscan shellfish.
- A scallop product consisting only of the shucked adductor muscle.
- Fish eggs that have been removed from the skein and rinsed.

Aquaculture Fish, such as salmon, that are served raw or undercooked are exempt from the freezing requirements, but must comply with the following:

- Fish must be fed formulated feed that does not contain live parasites.
- Fish must be raised in net-pens if the fish is raised in open waters (such as lakes, and not in tanks or farm ponds).
- Fish are raised in land-based operations, such as ponds or tanks.
- Suppliers must provide records or a guarantee that these fish have been raised and fed under these conditions.
 - The Person In Charge (PIC) shall retain the records for 90 calendar days beyond the time of service or sale of the fish.

Record Creation and Retention

If the freezing process for the fish is done by the retailer, the PIC must record, sign, and maintain the records. These procedures shall be approved by the Regulatory Authority in advance. The records shall include:

1. Freezing temperature.
2. Starting time the product was subjected to freezing. Records should include when the product was removed from frozen storage.
3. Product being frozen must be tagged in the freezer to identify the batch number, time, and temperature requirement.

Records shall be retained for 90 calendar days beyond the time of service or sale of the fish.

Supplier Freezing Records

If the fish is frozen by a supplier, the PIC shall maintain records from the supplier that the fish has been frozen under one of the time and temperature parameters. These records must include the date, species, freezing time, and temperature. Suppliers can document compliance with these standards by one of the following options:

- A continuing guarantee for each supplier and/or species of fish. This guarantee shall be updated annually or if the supplier has changed.
- A Certificate of Analysis (COA) from the supplier must be received on each batch and maintained for 90 days.

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