

**4626.0350 PARASITE DESTRUCTION. 3-402.11**

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 must be:

(1) frozen and stored at a temperature of -4 degrees F (-20 degrees C) or below for a minimum of 168 hours (7 days) in a freezer;<sup>p1</sup>

(2) frozen at -31 degrees F (-35 degrees C) or below until solid and stored at -31 degrees F (-35 degrees C) or below for a minimum of 15 hours;<sup>p1</sup> or

(3) frozen at -31 degrees F (-35 degrees C) or below until solid and stored at -4 degrees F (-20 degrees C) or below for a minimum of 24 hours.<sup>p1</sup>

B. Item A does not apply to:

(1) molluscan shellfish;

(2) a scallop product consisting only of the shucked adductor muscle;

(3) 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);

(4) 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; or

(5) fish eggs that have been removed from the skein and rinsed.

**Statutory Authority:** *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

**History:** *23 SR 519; 43 SR 295*

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