



Parasite Destruction	DOC NO.	REVISION NO. 2	NO. OF PAGES: 1 of 1
Adelphia Seafood		Date: 1/3/19	APPROVED: <i>MM</i>

January 3, 2019

RE: Parasite destruction letter

To Whom it May Concern:

Adelphia Seafood complies in full with the FDA code for Parasitic Destruction as outlined in this document.

Freezing

3-402.11 Parasite Destruction.

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. 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. 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. 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

B) Paragraph (A) of this section does not apply to:

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); or
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.

This information was obtained from the "FDA Food Code – Chapter 3: Food"

Fresh fish products are not intended to be consumed raw or undercooked.

Michael Martino
HACCP Team
Adelphia Seafood