4626.0350 3-402.11 PARASITE DESTRUCTION.*

- 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 other than molluscan shellfish shall be frozen throughout to a temperature of:
- (1) -20 degrees C (-4 degrees F) or below for 168 hours (seven days) in a freezer; or
 - (2) -35 degrees C (-31 degrees F) or below for 15 hours in a blast freezer.
- B. If the fish are 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), the fish may be served or sold in a raw, raw-marinated, or partially cooked ready-to-eat form without freezing as specified in item A.

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

History: 23 SR 519

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