

# Retail Food Establishments: Freezing for Parasite Destruction

Regulation 61–25: Retail Food Establishments



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## Five Key Risk Factors

*repeatedly identified in  
foodborne illness outbreaks:*

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
- 4. Food from Unsafe Sources**
5. Poor Personal Hygiene

*Item 4 is addressed on this sheet.*

## Regulation 61-25

Citations 3-402.11 & 3-402.12

**3-402.11** – Parasite Destruction

**3-402.12** – Record Creation and Retention

## Public Health Reasons

Lightly cooked, raw, raw-marinated and cold-smoked fish may be desired by consumers.

In order to ensure destruction of parasites, fish may be frozen before service as an alternative to adequate cooking.

The FDA Office of Seafood Safety has found that certain species of seafood may contain hazardous parasites when not properly cooked or frozen.

## When is freezing required as a public health control?

When fish are served “ready-to-eat” without being fully cooked. Examples:

- » Ceviche
- » Sashimi
- » Sushi
- » Drunken Crabs
- » Cold-smoked fish
- » Undercooked grilled fish

## The products listed above are required to be frozen as per **3-401.11(A)**:

- » Frozen & stored at -4°F for 7 days, or
- » Frozen & stored at -31°F for 15 hours, or
- » Frozen solid at -31°F and stored at -4°F for 24 hours

## When is freezing not required as a public health control?

- » Molluscan shellfish
- » Fish eggs
- » Tuna species: Atlantic, Bluefin, Yellowfin, and Bigeye
- » Aquacultured fish raised per 3-402.11(B)(4)
- » Scallop products consisting only of the shucked adductor muscle

## Recordkeeping:

- » For all species that require freezing for parasite destruction, the freezing temperature and time must be recorded. These freezing records must be maintained individually for each lot of fish as it is placed into and taken out of the freezer.
- » If the fish was frozen by an approved supplier, a written purchase agreement or a letter of certification from that supplier may be substituted for freezing records.
- » The freezing record or written purchase agreement must be maintained for at least 90 days after the last product of each lot is sold.

## Recommendations:

- » Freezing for parasite destruction should be performed using a dedicated freezer.
- » Temperatures should be continuously monitored by using a data logging device, with daily visual checks to ensure that the freezing temperature specifications are being met consistently.

