

Shell Stock Maintenance and Parasite Destruction

Kane County Health Department



Parasite Destruction Explained

What is a parasite?

A parasite is an organism that lives on or in host and gets its food from or at the expense of its host. Parasites can cause disease in humans. Some parasitic diseases are easily treated and some are not.

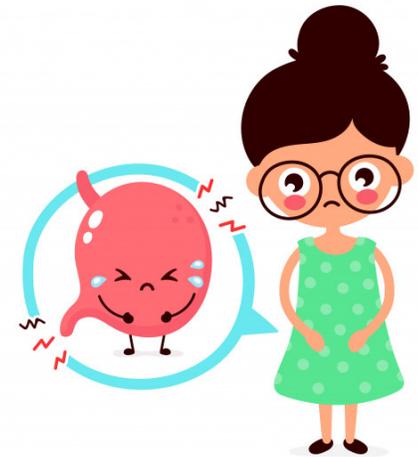


Worm in cod



Why is parasite destruction important?

- The larval stage of parasites consumed in raw or undercooked fish can present a health hazard in humans.
- Most of these parasites cause mild to moderate illness such as nausea, vomiting, diarrhea, and abdominal pain, but more serious problems such as central nervous system and organ damage can occur.



Parasite destruction tags must be kept for 90 days

Example of parasite destruction letters



January 2, 2015

Samuels and Son Seafood complies in full with the FDA Food Code for Parasitic Destruction as outlined in this document.

Provision 3-402.11

A) Except as specified in (B) of this section, before service or sales in READY-TO-EAT form: raw; raw-marinated; partially cooked or marinated-partially cooked fish; other



Who needs to worry about parasite destruction?

Any restaurant serving raw or undercooked (less than 145 °F) fish, must maintain and provide documentation of parasite destruction. This includes restaurants serving sushi, ceviche, and gravlax.



Are there any fish exempt from parasite destruction verification?

Molluscan shellfish, the following species of tuna; *Thunnus alalunga*, *Thunnus albacares* (Yellow Tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye Tuna), or *Thunnus thynnus* (Bluefin tuna, Northern), and farm raised salmon.



What is the importance of approved sources?

Purchasing from approved food sources is critical since numerous foodborne illness investigations have been traced back to food from unapproved sources.



Molluscan Shellfish

Fresh or frozen oysters, clams, mussels, and scallops

- Record keeping requirements apply to fresh or frozen raw shell stock and tags or labels must be kept for 90 days.
- Tags or labels must record the date when the last shell stock from the container is sold or served.
- Keep all molluscan shellfish in the original container and with the label or tag attached.
- Protect molluscan shellfish from cross contamination. Discard dead shellfish or shell stock with badly broken shells.



Oysters

Questions?

Contact Us

Phone: 630-444-3040

Email: AskUs@co.kane.il.us

Web: kanehealth.com

