



**Skagit County Public Health**  
**Environmental Health**  
**Food & Living Environment**  
**Policy Template – Parasite Control for Fish**

Office Use Only	
Est. ID: _____	
Reviewed Date: _____	
Reviewed By: _____	
<input type="checkbox"/> Approved	<input type="checkbox"/> Denied

Establishment Name: \_\_\_\_\_

Establishment Address: \_\_\_\_\_

Name of Permit-holder: \_\_\_\_\_

Washington Administrative Code (WAC) 246-215-03425 requires that all fish served raw or undercooked must be treated for parasite destruction, unless specifically exempt. The establishment must maintain letters of guarantee or freezing logs for at least 90 calendar days after the fish is served or sold.

- We will provide an appropriate Consumer Advisory for all fish that can be served raw or lightly cooked
- We will only obtain fish intended to be served raw or lightly cooked that are sold by the supplier as parasite free, ready-to-eat fish. We will maintain one or both of the following proof of parasite control:
  - A Letter of Guarantee for Parasitic Destruction from the supplier that specifies the times & temperatures fish were frozen. The letter may reference 3-402.11 & 3-402.12 of the FDA Model Food Code.
  - Aquacultured & fed parasite-free feed. We will maintain a Letter of Guarantee from the supplier that confirms the species & aquaculture conditions. The letter may reference 3-402.11 & 3-402.12 of the FDA Model Food Code.

The Letter(s) of Guarantee will be updated annually & stored in \_\_\_\_\_. Letter(s) will be kept for at least 90 days after sale or service of the fish & provided to Skagit County Public Health upon request.

- We will freeze fish that will be served raw or lightly cooked in the establishment using one or more of the following methods.
  - Freeze & store at -4°F (-20°C) or below for at least 168 hours (7 days) in a dedicated, low-use freezer.
  - Freeze at -31°F (-35°C) or below until solid & store at -31°F (-35°C) or below for at least 15 hours.
  - Freeze at -31°F (-35°C) or below until solid & store at -4°F (-20°C) or below for at least 24 hours.

Product temperatures will be monitored by \_\_\_\_\_ every \_\_\_\_\_ hours and recorded on a temperature log. Logs will be reviewed by \_\_\_\_\_ every \_\_\_\_\_ days & kept for at least 90 days after sale or service of the fish. Logs will be provided to Skagit County Public Health upon request.

**Corrective Action:** We will ensure that any fish that does not have an appropriate letter of guarantee or has not been frozen to the combination of time or temperature as described above is only served cooked to 145°F.

<b>Signature</b>		<b>Date</b>	
<b>Print Name</b>		<b>Title</b>	