Raw Fish

When raw fish, raw-marinated, partially cooked, or marinated-partially cooked fish is being sold as ready-to-eat, proof of parasite destruction must be retained for 90 days beyond the time of service or sale of the fish. (3-402.12)

If the fish are frozen by a supplier, a statement from the supplier specify that the fish supplied are frozen to a temperature and time required by the Illinois Food Service Sanitation Code (3-402.11)

Time and temperature required for raw fish:

<table>
<thead>
<tr>
<th>Length of Time:</th>
<th>Temperature:</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 days (168 hours)</td>
<td>-4°F (-20°C)</td>
</tr>
<tr>
<td>Once frozen solid additional 15 hours</td>
<td>-31°F (-35°C)</td>
</tr>
<tr>
<td>Frozen solid at -31°F (-35°C) then stored for minimum 24 hours</td>
<td>-31°F (-35°C) until frozen solid then -4°F (-20°C)</td>
</tr>
</tbody>
</table>

Items which this does not apply:

- Molluscan Shellfish
- Scallop consisting of only shucked adductor muscle
- Tuna:
  - Thunnus alalunga
  - Thunnus albacares (Yellowfin tuna)
  - Thunnus atlanticus
  - Thunnus maccoyii (Bluefin tuna, Southern)
  - Thunnus obesus (Bigeye tuna)
  - Thunnus thynnus (Bluefin tuna, Northern)
- Some Aquacultured fish such as salmon raised according to the Code
- Fish eggs removed from the skein and rinsed