

## Cov Ntses Cia Noj Nyoos

### Fish Intended for Raw Consumption

KEV XYUAM XIM RAU TEJ NTSES NYOOS, NTSES LAS NYOOS, NTSES UA SIAV TXOG NRAB LOS SIS LAS NTSES UAS SIAV TXOG NRAB

SAFETY OF RAW, RAW-MARINATED, PARTIALLY COOKED OR MARINATED-PARTIALLY COOKED FISH

#### Hmong

##### Kev ua kom khov

Qhov ua kom ntse khov raws li theem txias thiab sij hawm ua kom txias tsim nyog yuav pab tua tej cab uas muaj nyob hauv tej ntse nyoos. Koj mus yuav tau tej ntse uas twb khov lawm los sis mus yuav los mam li muab ua kom khov los yeej tau.

Koj yuav muab ntse ua noj nyoos yog tias koj los sis tus koj yuav ntse los:

- Muab ntse khov thiab tso rau tub yees txog li -4°F los sis txias tshaj ntawd li ntawm 168 xoj moos (7 hnuv).

##### LOS SIS

- Muab ntse khov rau -31°F los sis txias tshaj ntawd kom nws khov kiag **THIAB** muab tso rau tub yees txog li -31°F los sis txias tshaj ntawd li ntawm 15 xoj moos.

##### LOS SIS

- Muab ntse khov rau 31°F los sis txias tshaj ntawd kom nws khov kiag **THIAB** muab tso rau tub yees txob li -4°F los sis txias tshaj ntawd li ntawm 24 xoj moos.

##### Kev yug ub no hauv hav dej

#### English

##### Freezing

Freezing to specific temperatures and for specific times kills parasites in raw fish. You may obtain fish which has been frozen or you may freeze fish in the establishment.

You may serve fish raw if you or your supplier:

- Freeze the fish and store it at or below -4°F for at least 168 hours (7 days).

##### OR

- Freeze the fish at -31°F or below until solid **AND** store it at -31°F or below for at least 15 hours.

##### OR

- Freeze the fish at -31°F or below until solid **AND** store it at or below -4° F for at least 24 hours.

##### Aquaculture

Kuj yuav tsum muab tej ntsees uas yug hauv hav dej ua kom khov yog tias siv tej thoob yas los yug lawv (live feed). Yuav tsis muaj teeb meem txog cab yog tias muab cov ntsees yug hauv hav dej yug raws li nws cov txheem lus qhia kom ua.

Koj yuav muab ntsees yug hauv hav dej ua nyoos noj yam tsis muab ua kom khov los tau yog tias:

- Yog cov ntsees yug hauv tej nkuaj ntsees hauv dej hiav txwv **LOS SIS** ntawm tej thoob ntsees loj hauv tsev los sis tej paj des me.

**THIAB**

- Yog cov ntsees uas muab tej qhauv ntsees pub rau noj uas tsis muaj cab nyob rau hauv.

**Kev teev tseg tej ntaub ntawv**

Yog tias koj ua ntsees nyoos noj los sis muab ntsees nyoos, ntsees las nyoos, ntsees ua siav txog nrab los sis las ntsees ua siav txog nrab uas noj tau lawm, koj yuav tsum teev tseg sau rau hauv ntaub ntawv qhia tias cov ntsees no yeej tsis muaj cab nyob rau hauv.

Yog lub luag hauj lwm ntawm tus PIC los mus muab tej ntaub ntawv no teev tseg, xws li ib daim ntawv los ntawm tus muag ntsees rau lawv, los sis sij hawm/theem txias uas teev tseg nyob rau hauv lub lab. Teev tseg cov ntaub ntawv no li ntawm 90 hnuv tom qab muab cov ntsees no ua noj los sis muag tawm.

**Ntawv los ntawm cov muag ntsees**

Yog koj yuav cov ntsees uas tau muab ua khov kom tua cab tuag, thov kom tus neeg koj yuav ntsees ntawd muab daim ntawv rau koj uas sau tias:

Freezing requirements apply to aquacultured fish that are fed live feed. There is a reduced hazard of parasites in aquacultured fish raised under specific conditions.

You may serve raw aquacultured fish without freezing if:

- Fish were raised in net-pens in open waters **OR** in land-based operations such as ponds and tanks.

**AND**

- Fish were fed formulated feed that did not contain live parasites.

**Record-keeping**

If you serve or sell fish raw, raw-marinated, partially cooked or marinated-partially cooked in ready-to-eat form, you must keep records documenting the product is free of parasites.

It is the duty of the PIC to obtain required documentation, such as a letter from your supplier, or maintain time/temperature records on site. Retain all records for 90 days after the fish is served or sold.

**Supplier letters**

If you obtain fish that has been frozen to destroy parasites, request a letter from your supplier which includes:

- Species of fish purchased

- Hom ntse koj tau yuav yog dab tsi
- Cov ntseab lus qhia meej tias tau muab cov ntse no khov raws cov ncej txheem theem txias thiab sij hawm khov.

Yog tias koj yuav cov ntse yug tom hav dej, thov kom tus neeg koj yuav ntse ntawd muab daim ntawv rau koj uas sau tias:

- Hom ntse koj tau yuav yog dab tsi
- Cov ntseab lus qhia meej tias yeej muab yug hauv cov nkuaj yug ntse hauv dej los sis hauv tej thoob hauv tsev tu ntse
- Ntseab lus qhia meej tias siv cov qhauv ntse uas tsis muaj cab nyob rau hauv

Txhua tsab ntawv yuav tsum qhia nws lub npe, chaw nyob thiab xov tooj tiv tauj tau rau qhov chaw muag ntse thiab koj lub lab.

## Teev tseg sij hawm/theem txias

Yog tias koj muab ntse khov hauv koj lub lab, sau tseg seb yog hom ntse dab tsi, theem txias/sij hawm khov, thiab hnuv tim ua khov. Tiv tauj tus soj ntsuas koj lub lab (inspector) yog tias koj xav tau kev pab los tsim tej txheej txheem los ua raws li cov cai tua cab.

## Kev tsis suav txog

Muaj tej txhia ntse los sis khoom ntse uas tsis tas yuav ua raws li tej cai tiv thaiv cab thiab tsis tas ua raws li tej ncej txheem ntse yug hauv hav dej los sis kom muab ua khov. Cov no muaj xws li:

- Ntse pas thus uas yog hom *Thunnus alalunga*, *T. albacares*, *T. atlanticus*, *T. maccoyii*, *T. obesus*, los sis *T. thynnus*. Cov npe ntawm cov ntse no yog: Yellowfin, Bigeye, thiab Northern thiab Southern Bluefin

- Statement of guarantee listing the temperature and time that fish has been frozen to meet required parameters

If you obtain aquacultured fish, request a letter from your supplier which includes:

- Species of fish purchased
- Statement of guarantee for net-pens or land-based operations
- Statement of guarantee for parasite-free pellet feed

All letters should include information such as name, address and contact information for both the supplier and your establishment.

## Time/temperature records

If you freeze fish at your establishment, record the species, freezing temperature and time, and dates. Contact your inspector for help developing procedures that comply with parasite destruction requirements.

## Exemptions

Some fish species or products do not have specific parasite hazards and are exempt from aquaculture or freezing requirements. These include:

- Tuna of the species *Thunnus alalunga*, *T. albacares*, *T. atlanticus*, *T. maccoyii*, *T. obesus*, or *T. thynnus*. Common names of these fish include: Yellowfin, Bigeye, and Northern and Southern Bluefin
- Fish eggs which have been removed from the skin and rinsed

- Cov qe ntses uas tau muab tshem tawm los ntawm tus ntses thiab muab ntxuav lawm.
- Cov cws molluscan thiab tej diag peg uas tau muab tshem tawm ntawm lub plhaub qwj
- Molluscan shellfish and shucked scallops

## Ntaub Ntawv Pab Ntxiv (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)  
(<http://www.health.state.mn.us/foodbizsafety>)

Minnesota Department of Health  
Food, Pools, and Lodging Services  
PO Box 64975  
St. Paul, MN 55164-0975  
651-201-4500  
[health.foodlodging@state.mn.us](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

Minnesota Department of Agriculture  
Food and Feed Safety Division  
625 Robert Street N  
St. Paul, MN 55155-2538  
651-201-6027 or 1-800-697-AGRI  
[MDA.FFSD.Info@state.mn.us](mailto:MDA.FFSD.Info@state.mn.us)  
[www.mda.state.mn.us](http://www.mda.state.mn.us)

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*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 or 651-201-6000.*

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*To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.*