# 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:

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| ***Length of Time:*** | ***Temperature:*** |
| 7 days (168 hours) | -4F (-20C) |
| Once frozen solid additional 15 hours | -31F (-35C) |
| Frozen solid at -31F (-35C) then stored for minimum 24 hours | -31F (-35C) until frozen solid then  -4F (-20C) |

**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