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RE: Parasite Destruction Letter

Boston Sword & Tuna complies in full with the FDA Food Code for Parasitic destruction as outlined in the following document.

Freezing:

3-402.11 Parasite Destruction:

A) Except as specified in 11(B) of this section, before service or sale in a READY TO EAT (RTE) form, raw, raw marinated, partially cooked, or marinated partially cooked Fish shall be:

1. Frozen and stored at a temperature of -20°C (-4°) or below for a minimum of 168 hours (7 days) in a freezer.
2. Frozen at 35° C (-31°F) or below until sold and stored at -35°C (-31°F) or below for a minimum of 15 hours or frozen at -35°C (-31°F) or below until sold and stored at -20°C (-4°F) or below for a **minimum** of 24 hours.

B) Paragraph A of this section does not apply to:

1. Molluscan shellfish
2. Tuna or species of Thunnus alalonga, Thunnus albacares (Yellowfin Tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin Tuna Southern), Thunnus obesus (Bigeye Tuna), or Thunnus thynnus (Bluefin Tuna Northern) or aquacultured fish such as Salmon, Hybrid striped Bass that:
 - a. If raised in open water, are raised in net pens, or are raised in land-based operations such as ponds or tanks, and are fed formulated feed such as pellets, that contain no live parasites infective to the aquacultured fish.

Please feel free to contact me if you have any questions at foodsafety@bstseafood.com 617-946-9850

Best Regards,
Justin Miller
Head of Quality & Food Safety



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