



Eastern Fisheries, Inc.

PARASITE DESTRUCTION LETTER **COD FISH & FLOUNDER**

This letter is in regards to the destruction of parasites for Fish Products packed by Eastern Fisheries, Inc. It should be noted that cod fish and flounder/sole is a very low risk, due to it being fully cooked by the end user. Eastern Fisheries, Inc. freezing process is a kill step according to Fish and Fishery Products Hazards and Controls Guidance. There are two kill steps are described below.

Product is received by Eastern Fisheries, Inc. in its frozen state inspected and held frozen until it is further processed. Once the process is complete the following procedures take place as a kill step: freezing at an ambient temperature of -31°F (-35°C) or below until solid and storing at an ambient temperature of -4°F (-20°C) or below for 24 hours. This is based on the aforementioned guidance. Eastern's IQF (Individual Quick Freeze) tunnel operates at a preprogrammed temperature of -40° F (-40°C). Once frozen all products are held for a minimum of 24 hours in the cold storage with a set temperature -10°F.

Another kill step is that the end users properly cook the product. The product in question is not intended to be used as a sashimi grade therefore, should not be consumed prior to cooking. The end user should be instructed on how to properly handle the product, including thawing instructions and cooking temperature and times. To ensure that any parasites are killed, the product needs to be fully cooked by the end user.

Respectfully,

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