



# California Seafood Council

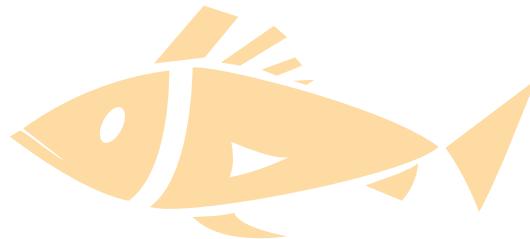
## SEAFOOD QUALITY GUIDELINES

*The Goal of the CSC Seafood Quality Hallmark Program:  
Strive to Achieve the Ideal*

### RECOMMENDED TEMPERATURES FOR SEAFOODS

#### *Chilled Seafoods*

Ideal Temperature	30°F
Minimum acceptable temperature	29°F
Maximum acceptable temperature	40°F



#### *Live mollusks*

Ideal Temperature	40°F
Minimum acceptable temperature	35°F
Maximum acceptable temperature	45°F

#### *Live crabs & lobsters*

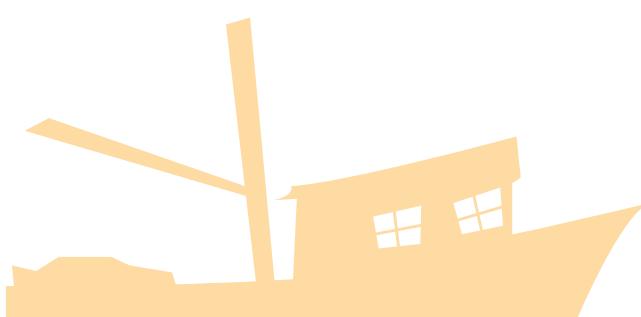
(recommended temperature for product not held in live tanks)

Ideal Temperature	40°F
Minimum acceptable temperature	35°F
Maximum acceptable temperature	45°F

#### *Frozen Seafoods*

Ideal Temperature	-20°F
Maximum acceptable temperature	0°F

### FOR COMMERCIAL FISHING VESSELS



#### *Fish Handling*

1. Use handling equipment and practices that do not damage edible portion of catch.
2. If necessary, use boxes or vertical shelving to prevent physical damage to catch.

#### *Preservation Systems*

1. Use ice made from potable water.
2. Clean and maintain chilled seawater, refrigerated seawater, and similar systems to prevent contamination of catch.

#### *Storage*

1. Chill fresh seafoods to below 40°F as soon as possible, not to exceed 4 hours after catch.
2. Freeze seafoods to below 10°F within 8 hours of catch before transferring to frozen storage.
3. Maintain frozen storage at 0°F.
4. Physically separate seafoods from potential sources of contamination.

#### *Unloading*

1. Use unloading equipment and practices that do not damage edible portion of the catch.

## **FOR SEAFOOD PROCESSORS (FRESH & FROZEN SEAFOOD)**

### *Receiving*

1. Buy seafoods based on purchasing specifications.
2. Buy seafoods from suppliers who comply with the CSC Seafood Quality Guidelines.
3. Accept seafoods only if they are at recommended temperatures.

### *Holding*

1. Hold seafoods at recommended temperatures.
2. Hold seafoods below 55°F during processing.
3. Separate seafoods by species.
4. Use preservatives and other additives following appropriate regulations.
5. Chill fresh seafoods to below 40°F within 4 hours after processing.
6. Freeze seafoods to below 0°F within 24 hours after processing. Hold in ice in cooler in interim.



### *Packaging/Shipping*

1. Label seafoods with FDA approved common name, weight, packing date, shipping date, and packer's name & address.
2. Pack in clean containers.
3. Ship product on pallets in clean refrigerated truck, mechanically refrigerated to maintain product temperature below 40°F.



## **FOR SEAFOOD DISTRIBUTORS**

### *Receiving*

1. Buy seafoods based on purchasing specifications.
2. Buy seafoods from suppliers who comply with the CSC Seafood Quality Guidelines.
3. Accept seafoods only if they are at recommended temperatures.
4. Accept cooked seafoods only if there is no indication of cross-contamination from live or raw seafoods.
5. Accept live mollusks only if properly tagged.

### *Storage*

1. Transfer seafoods into storage without delay.
2. Store seafoods at recommended temperatures.
3. Prevent cross-contamination of cooked seafoods from raw or live seafoods.

### *Packaging/Shipping*

1. Label seafoods with FDA approved common name, weight, packing date, shipping date, and packer's name and address.
2. Pack in clean containers.
3. Distribute product on pallets in clean refrigerated truck, mechanically refrigerated to maintain product temperature below 40°F.

## FOR RETAIL SEAFOOD OPERATIONS

### Receiving

1. Buy seafoods based on purchasing specifications.
2. Buy seafoods from suppliers who comply with CSC Quality Seal Guidelines.
3. Accept seafoods only if they are at recommended temperatures.
4. Accept cooked seafoods only if there is no indication of cross-contamination from live or raw seafoods.
5. Accept live mollusks only if properly tagged.

### Storage

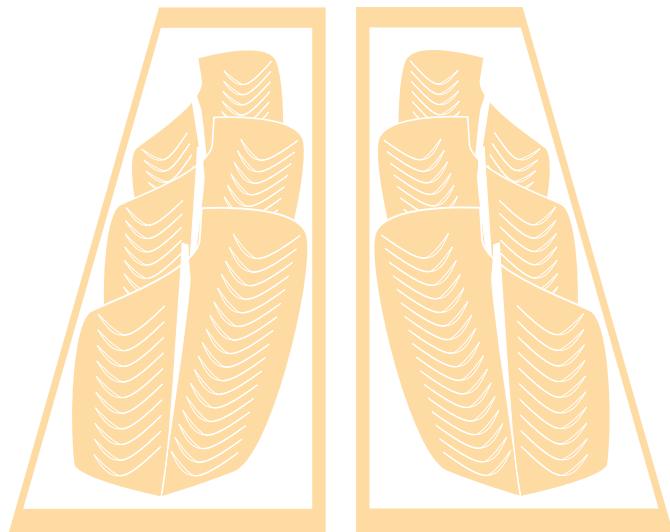
1. Transfer seafoods into storage without delay.
2. Store seafoods at recommended temperatures.
3. Prevent cross-contamination of cooked seafoods from raw or live seafoods.

### Display

1. Keep processed seafoods from direct contact with ice.
2. Physically separate live, raw, and cooked seafoods.
3. Physically separate cooked seafoods from garnish, or use sanitized garnish.
4. Display seafoods at recommended temperatures.
5. Label seafoods with FDA approved names.
6. Do not insert spiked price tags into seafoods.

### Sales

1. Handle seafoods with clean utensils, single-service wraps, or clean gloves.
2. Protect scale from cross contamination between live, raw, and cooked.



## FOR FOODSERVICE OPERATORS

### Receiving

1. Buy seafoods based on purchasing specifications.
2. Buy seafoods from suppliers who comply with CSC Seafood Quality Guidelines
3. Accept seafoods only if they are at recommended temperatures.
4. Accept cooked seafoods only if there is no indication of cross-contamination from live or raw seafoods.
5. Accept live mollusks only if properly tagged.

### Storage

1. Transfer seafoods into storage without delay.
2. Store seafoods at recommended temperatures.
3. Prevent cross-contamination of cooked seafoods from raw or live seafoods.

### Production

1. Store chilled seafoods at recommended temperatures until ready to prepare.
2. Defrost frozen seafoods in cooler at 40°F or lower.
3. Chill hot seafoods to below 40°F within 4 hours or hold above 140°F.
4. Protect cooked seafoods from cross-contamination from live or raw seafoods.
5. Label menus with FDA approved seafood names.