


<b>FLORIBBEAN WHOLESALE, INC.</b>  <b>DBA FLORIBBEAN SEAFOOD</b>  <b>5151 NW 17<sup>TH</sup> ST, MARGATE, FL, 33063</b>		<b>DOCUMENT #</b>	
		HACCP 107	
<b>TITLE: Parasite Destruction Letter</b>		<b>VERSION # 1</b>	<b>PAGE # 1 of 2</b>



To Our Valued Customers:

Floribbean Wholesale, Inc. is a proud and successful participant in the United States Department of Commerce Seafood Inspection Program, administered by the National Marine Fisheries Service.

Please be assured that all farmed fresh salmon purchased from Floribbean Wholesale Inc., has been purchased from farms that focus on parasite destruction and their fresh salmon products are fed using pelletized feeds made of fish oil and fish meal, never utilizing any wet feed or that made from fresh marine products. In addition, all therapeutics, vaccines, cleaning agents etc. are compliant with USFDA requirements. These products are raised in net pens in the open ocean environment.

All the fresh salmon purchased from Floribbean Wholesale Inc. is free of non-permitted aquaculture drugs and or chemicals or environmental contaminants. Please be assured that all seafood products purchased from Floribbean Wholesale Inc. are processed under Hazard Analysis Critical Control Points (HACCP) regulations. This includes, but is not limited to, all our fresh and frozen seafood products whether imported or domestic.

FROM THE F.D.A.:

*Freezing*

3-402.11 Parasite Destruction. \*

(A) Except as specified in **1J** (8) of this section, before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH other than MOLLUSCAN

SHELLFISH shall be:


1. Frozen and stored at a temperature of -20°C (-4°F) or below for 168 hours (7 days)

in a freezer; or

2. Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) for 15

hours.

<b>NOTES: Uncontrolled if printed unless signed</b>		<b>STANDARD:</b>	<b>CLAUSE:</b>
<b>PREPARED BY:</b>	<b>EFFECTIVE SINCE:</b>	<b>CURRNET REVISION DATE:</b>	<b>LAST REVIEW DATE:</b>
Katherine Cabrera	1/1/2023	1/5/2024	1/5/2024

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- (B) If the FISH are tuna of the species *Thunnus alalunga*, *Thunnus a/bacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern), the FISH may be served or sold in a raw, raw marinated, or partially cooked ready-to-eat form without freezing as specified under ,i (A) of this section.

3-402.12 Records, Creation and Retention.

1. Except as specified in **11** 3-402.11(8) and, I (B) of this section, if raw, raw-marinated, partially cooked, or marinated-partially cooked FISH are served or sold in ready-to-eat form, the PERSON IN CHARGE shall record the freezing temperature and time to which the FISH are subjected and shall retain the records of the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.

*(B) If the FISH are frozen by a supplier, a written agreement or statement from the supplier stipulating that the FISH supplied are frozen to a temperature and for a time specified under § 3-402.11 may substitute for the records specified under **11** (A) of this section.*

We appreciate your continued patronage, and you may rely on our commitment to continually update our HACCP procedures to comply with 21 CFR 123, HACCP regulation.

Respectfully,



Jonathan M. Black  
President

HACCP REG# 5508-030304-105277  
BIOTERRORISM REG# 13854619064

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