

901:3-7-01

Criteria and definitions for fish and fishery products.

(A) Food processing establishments processing fish and fishery products shall comply with Chapter 901:3-7 of the Administrative Code and Chapter 901:3-1 of the Administrative Code. The rules in this part do not apply to:

- (1) Harvesting or transporting fish or fishery products, without otherwise engaging in processing.
- (2) Practices such as heading, eviscerating, or freezing intended solely to prepare a fish for holding on board a harvest vessel.
- (3) The operation of a retail establishment as defined in Chapter 3717. of the Revised Code.

(B) Definitions.

As used in Chapter 901:3-7 of the Administrative Code:

- (1) "Certification number" means a unique combination of letters and numbers assigned by a shellfish control authority to a molluscan shellfish processor.
- (2) "Corrective action plan" means a plan that describes the steps to be taken and assigns responsibility for those steps as they pertain to a particular deviation from the HACCP plan.
- (3) "Critical control point" means a point, step, or procedure in a food process at which control can be applied, and a food safety hazard can as a result be prevented, eliminated, or reduced to acceptable levels.
- (4) "Critical limit" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified food safety hazard.
- (5) "Fish" means fresh or saltwater finfish, crustaceans, other forms of aquatic animal life, including, but not limited to, alligator, frog, aquatic turtle, jellyfish, sea cucumber, sea urchin and the roe of such animals and all mollusks, where such animal life is intended for human consumption. Fish does not include birds or mammals.
- (6) "Fishery product" means any human food product in which fish is a characterizing ingredient.

- (7) "Food safety hazard" means any biological, chemical, or physical property determined through experience, illness data, scientific reports, or other information, that may cause a food to be unsafe for human consumption.
- (8) "HACCP" means hazard analysis and critical control point.
- (9) "Molluscan shellfish" means any edible species of fresh or frozen oysters, clams, mussels, or scallops, or edible portions of such species, except when the product consists entirely of the shucked adductor muscle.
- (10) "Preventive measure" means physical, chemical, or other factors that can be used to control an identified food safety hazard.
- (11) "Process-monitoring instrument" means an instrument or device used to indicate conditions during processing at a critical control point.
- (12) "Processing of fish or fishery products" means handling, storing, preparing, heading, eviscerating, shucking, freezing, changing into different market forms, manufacturing, preserving, packing, labeling, dockside unloading, or holding.
- (13) "Processor" means any person engaged in commercial, custom, or institutional processing of fish or fishery products. A processor includes any person engaged in the production of foods that are to be used in market or consumer tests.
- (14) "Scombroid toxin-forming species" means tuna, bluefish, mahi mahi, and other species, whether or not in the family Scombridae, in which significant levels of histamine may be produced in the fish flesh by decarboxylation of free histidine as a result of exposure of the fish after capture to temperatures that permit the growth of mesophilic bacteria.
- (15) "Shellfish control authority" means a federal, state, or foreign agency, or sovereign tribal government, legally responsible for the administration of a program that includes activities such as classification of molluscan shellfish growing areas, enforcement of molluscan shellfish harvesting controls, and certification of molluscan shellfish processors.
- (16) "Shellstock" means raw, in-shell molluscan shellfish.
- (17) "Shucked shellfish" means molluscan shellfish that have one or both shells

removed.

- (18) "Smoked or smoke-flavored fishery products" means the finished food prepared by:
- (a) Treating fish with salt (sodium chloride), and
 - (b) Subjecting it to the direct action of smoke from burning wood, sawdust, or similar material and/or imparting to it the flavor of smoke by a means such as immersing it in a solution of wood smoke.
- (19) "Tag" means a record of harvesting information attached to a container of shellstock by the harvester or processor.

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Certification

06/10/2010

Date

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