



Temperature Controls of Scombroid and Reduced Oxygen Packaged Products **Fin Fish Products**

January 1, 2024

Acme Smoked Fish Corporation operates under the supervision of both federal and local state authorities. Safe handling temperature statements are required for control of pathogen growth for refrigerated products, in both scombroid and reduced oxygen packaged (ROP) finfish finished products.

Federal regulations, United States Food and Drug Administration, defines upper limit temperature controls, for refrigerated scombroid and ROP finfish products, to be stored at or below 40°F, as stated in the June 2022 Edition of FDA Fish and Fisheries Hazards and Controls Guide for control of pathogens.

The safe handling temperature statement placed on all Acme Smoked Fish Corporation products, for refrigerated scombroid and ROP finfish products, must also follow New York State guidelines with upper limit temperature controls. The temperature control requirement for refrigerated products identifies that product must be stored at or below 38°F. The requirement is stated in NYS Department of Agriculture and Markets Rules and regulations relating to Fish Processing and Smoking Establishments, 1 NYCRR Part 262, section 262.8.

A handwritten signature in blue ink, appearing to read "Mary Lee Kluger", is written over a horizontal line.

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