

GUIDELINES FOR SALE OF FRESH SALMON/CRAB

- All vendors must be in possession of a valid Direct Retail Endorsement issued by Fish and Wildlife Dept.
- The only seafood products that may be sold under the retail endorsement are wild caught salmon and crab.
- Seafood vendors must apply to the Health District for an Exempt Food Service Permit and present retail endorsement at the time of application.
- Exempt Food Service Permits must be visibly posted at the point of sale.
- Fish must be uncut and unprocessed when sold (except for gutting and removal of the head).
- Crab must be live when sold to the consumer.
- Fresh fish must be immediately iced, refrigerated or frozen and maintain at 41°F or below.
- Fish and crab must be transported directly from the ship to the site of sale and must not be stored in private homes, garages or campers before sale.
- Fish and crab must be stored in containers that are smooth easily cleanable, durable on the ship, during storage, during transport and during sales.
- Ice used to maintain fish and crab temperature at 41°F or below must be produced in a facility that is approved by the Washington Department of Agriculture, or local health jurisdiction. Ice must be stored in the original container, in a clean sanitary storage container protected from any potential source of contamination.
- Ice must be dispensed using a smooth easily cleanable utensil such as a scoop with a handle. The dispensing equipment must be constructed from food grade materials and kept clean.
- As ice melts during the vending period it must be replenished to maintain fish and crab at 41°F or below.
- A 0–220°F stem type thermometer must be available to monitor temperature of fish and crab.
- A method for washing hands must be provided at the point of sale. The handwashing station must consist of a 5-gallon insulated container with a continuous flow spigot, containing warm water (between 100 and 120°F), liquid soap, paper towels and a 5-gallon catch bucket to collect the waste water. Waste water must be disposed of properly in a sanitary sewer.
- Sold fish and crab (except live crab) must be wrapped in food grade plastic or butcher paper. The wrapping materials must be stored off the ground and protected from potential sources of contamination from insects, dust and rain.
- All unsold fish and crab that is left over at the end of day must be removed from sale, discarded or used exclusively for personal consumption by the vender. The product cannot be sold on subsequent days.
- All spoiled fish and dead crab that is to be discarded must be held in covered, durable waste containers and disposed of appropriately.
- All food contact surfaces must be cleaned and sanitized. An approved sanitizer can be mixed by adding one teaspoon of bleach to one gallon of room temperature water.
- Any seafood vendor found to be creating a public health nuisance will be ordered to cease operation and all product ordered destroyed.