

Kaluunka loogu Talagalay in Ceeriinka lagu Cuno

Fish Intended for Raw Consumption

BADQABKA KALUUNKA CEERIINKA AH, CEERIINKA LAGU MARQIYAY, QAYB AHAAN LA KARSHAY AMA KALUUNKA LA MARQIYAY EE QAYB AHAAN LA KARSHAY

SAFETY OF RAW, RAW-MARINATED, PARTIALLY COOKED OR MARINATED-PARTIALLY COOKED FISH

Somali

Qaboojin

Ku qaboojinta heerkullada gaarka ah iyo waqtiyada gaarka ah ayaa dilaysa uur galayaasha ka dhasha kaluunka ceeriinka ah. Waxaad heli kartaa kaluun la qaboojiyay ama waxaad ku qaboojin kartaa kaluunka gudaha goobta.

Waxad bixin kartaa kaluun ceeriin ah haddii adigga ama dadka kaluunka kuu keena:

- Aad qaboojisaan kaluunka aadka ku xaraysaan heer qaboojin dhan ama ka hooseeya -4°F ugu yaraan 168 saacadood (7 maalmood).

AMA

- Ku qabooji kaluunka qaboow dhan -31°F ama ka hooseeya ilaa uu dhagax noqdo **KUNA** kaydi qaboow dhan -31°F ama ka hoose ugu yaraan 15 saacadood.

AMA

- Ku qabooji kaluunka qaboow dhan -31°F ama ka hooseeya ilaa uu dhagax noqdo **KUNA** kaydi qaboow dhan ama ka hooseeya -4°F ugu yaraan 24 saacadood.

Beer-badeedda

Shuruudaha barafaynta ayaa qabanaaya kaluunka la beeray ee la siiyo cuntooyinka cayayaanka nool. Waxaa jirta khatar yar oo ka dhalata dulinka ku jira kaluunka la beeray ee lagu koriyay shuruudaha gaarka ah.

English

Freezing

Freezing to specific temperatures and for specific times kills parasites in raw fish. You may obtain fish which has been frozen or you may freeze fish in the establishment.

You may serve fish raw if you or your supplier:

- Freeze the fish and store it at or below -4°F for at least 168 hours (7 days).

OR

- Freeze the fish at -31°F or below until solid **AND** store it at -31°F or below for at least 15 hours.

OR

- Freeze the fish at -31°F or below until solid **AND** store it at or below -4° F for at least 24 hours.

Aquaculture

Freezing requirements apply to aquacultured fish that are fed live feed. There is a reduced hazard of parasites in aquacultured fish raised under specific conditions.

Waxaad bixin kartaa kaluunka la beeray oo ceriinka ah adoon qaboojin haddii:

- Kaluunka lagusoo koriyay biyaha furan **AMA** beer dhulka ku taala sida barkadaha kaluunka iyo taangiyada.

IYO

- Haddii kaluunka lagu quudshay cunto baakadaysan oo aysan ku jirin dulin nool.

Diiwaan haynta

Haddii aad bixiso ama iibiso kaluun ceeriin ah, ceeriinka lagu marqiyay, qayb ahaan la karshay ama qayb ahaan la karshay lana marqiyay qaab u diyaarsan in la cuno, waa qasab inaad haysaa dukumiintiga diiwaanka sheegaaya in cuntadu aysan lahayn cayayaan.

Waa masuuliyad saaran PIC inuu helo dukumiintiyada laga rabo, sida waraaq katimid dadka kaluunka kuu keena, ama uu hayo diiwaannada waqtiga/heerkulka oo goobta yaala. Waa inaad haysaa dhammaan diiwaannada muddo 90 maalmood ah kadib marka kaluunka la cuno ama la iibsho.

Waraaqaha qeybiyaha

Haddii aad hesho kaluun la qaboojiyay si looga dilo jeermiska, codso waraaq ka timaada kaluun keenaha oo ay ku qoran yihiin:

- Noocyada kaluunka la iibsaday
- Bayaanka damaanada ee sheegaysa heerkulka iyo waqtiga kaluunka la barafeeyay si loo buuxsho cabirada qasabka ah

Haddii lagu keenay kaluun la beeray, codso waraaqda kaluun keenaha oo ay ku qoran yihiin:

- Noocyada kaluunka la iibshay
- Bayaanka damaanada shabaakada ama shaqooyinka dhulka

You may serve raw aquacultured fish without freezing if:

- Fish were raised in net-pens in open waters **OR** in land-based operations such as ponds and tanks.

AND

- Fish were fed formulated feed that did not contain live parasites.

Record-keeping

If you serve or sell fish raw, raw-marinated, partially cooked or marinated-partially cooked in ready-to-eat form, you must keep records documenting the product is free of parasites.

It is the duty of the PIC to obtain required documentation, such as a letter from your supplier, or maintain time/temperature records on site. Retain all records for 90 days after the fish is served or sold.

Supplier letters

If you obtain fish that has been frozen to destroy parasites, request a letter from your supplier which includes:

- Species of fish purchased
- Statement of guarantee listing the temperature and time that fish has been frozen to meet required parameters

If you obtain aquacultured fish, request a letter from your supplier which includes:

- Species of fish purchased
- Statement of guarantee for net-pens or land-based operations
- Statement of guarantee for parasite-free pellet feed

- Bayaanka damaanada in la siiyay kaluunka cunto aan jeermis lahayn

Dhammaan waraaqaha waa inay ku qoran tahay xogta sida magaca, ciwaanka iyo meesha laga wacaayo labadaba qofka kaluunka kuu keenay iyo goobtaada.

Diiwaannada waqtiga/heerkulka

Haddii aad ku qaboojiso kaluunka goobtaada, qor noocyada kaluunka, heerkulka iyo waqtiga qaboojinta, iyo taariikhaha. La xariir kormeerahaaga si uu kaaga caawiyo abuurista habraacyo waafaqsan shuruudaha baabi'inta jeermiska.

Shardi dhaafyo

Qaar kamid ah noocyada kaluunka ayaan lahayn khatarta jeermisyo gaar ah waana laga reebayaa shuruudaha beerista ama qaboojinta. Kuwaan waxaa kamid ah:

- Kaluunka tunna ee noocyada *Thunnus alalunga*, *T. albacares*, *T. atlanticus*, *T. maccoyii*, *T. obesus*, ama *T. thynnus*. Magacyada guud ee kaluunkaan waxaa kamid ah: Yellowfin, Bigeye, iyo Bluefin ka Waqooyiga iyo Koonfurta
- Ukunta kaluunka ee laga saaray maqaarka lana dhaqay

Kalluun qolfeedka molluscaniyo shucked scallops

Macluumaadka (Resources)

Minnesota Department of Health Food Business Safety (<http://www.health.state.mn.us/foodbizsafety>)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

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Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000

All letters should include information such as name, address and contact information for both the supplier and your establishment.

Time/temperature records

If you freeze fish at your establishment, record the species, freezing temperature and time, and dates. Contact your inspector for help developing procedures that comply with parasite destruction requirements.

Exemptions

Some fish species or products do not have specific parasite hazards and are exempt from aquaculture or freezing requirements. These include:

- Tuna of the species *Thunnus alalunga*, *T. albacares*, *T. atlanticus*, *T. maccoyii*, *T. obesus*, or *T. thynnus*. Common names of these fish include: Yellowfin, Bigeye, and Northern and Southern Bluefin
- Fish eggs which have been removed from the skein and rinsed
- Molluscan shellfish and shucked scallops

Minnesota Department of Agriculture
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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000. Printed on recycled paper.