



TENNESSEE DEPARTMENT OF AGRICULTURE

REGULATORY SERVICES FOOD & DAIRY

SEAFOOD GUIDANCE

- a. Selling live whole fish at the pond. This seems to be like a “pay lake”. If the fish are live and not dressed in any way Reg. Services would not be involved, possibly Wild Life?
- b. Selling retail - dressed (headed, gutted, skinned, etc) fish at the pond.. A facility would be required meeting the current requirements for a retail fish market. Could not be processed in the home, would require a permit, and inspection by Reg. Services.
- c. Selling / providing to a restaurant owned by the same person who raises them. If sending them to the restaurant as a dressed product, they would require a facility meeting the current guidelines for a wholesale fish processor. They would not require HACCP training, would be exempt by acting as a commissary type operation. Processing facility would require a permit and would be under Reg. Services inspection. The restaurant portion would fall under regulation by Public Health. Could possibly process in restaurant kitchen, would have to be worked out between Ag. And Health.
- d. Selling / providing to a restaurant If sending them as a whole live un-dressed product Reg. Services would not be involved, would fall under Public Health to inspect the restaurant.
- f. Selling wholesale to other restaurants or retail outlets. Would require a facility meeting the current guidelines for a fish processor. Would require HACCP training and would be required to develop a HACCP plan. Facility would require a permit from Reg. Services and be under Inspection by Reg. Services. Information concerning HACCP training can be found on the Internet at ucdavis.edu search the site for Seafood Haccp.

GENERAL REQUIREMENTS (FRESH)

1. The Tennessee Department of Agriculture, Regulatory Services Division shall be notified of planned sales locations 72 hours in advance. Phone # 615-837-5193, Fax #615-837-5335. Inspection of the vehicle is required and a retail license must be obtained from this Department.
2. The seafood brought into Tennessee shall be harvested from waters that have not been placed off limits by the United States government for reasons of a potential human health threat; proof of certified source must be available.
3. The seafood shall be stored in an appropriate container of either mechanical refrigeration, or coolers (foam coolers not acceptable) with a sufficient amount of ice to maintain the product at 40°F or below. Salespersons are required to have in their possession an adequate, reliable metal stem thermometer for proper temperature assurance. A ratio of at least 1: 1, weight of ice to weight of seafood is required.
4. Only clean ice manufactured from a safe, potable water source shall be allowed.
5. The seafood cooler chests must be thoroughly cleaned and sanitized with a solution containing chlorine at a level of 200 ppm, prior to each shipment.
6. The cooler chests must be continuously drained the entire trip and sales period in a manner so that the seafood is never immersed in standing waste water.

7. The wastewater from the cooler shall be completely contained in the vehicle and not drained onto streets or parking lots. Wastewater shall be properly discarded at least daily.
8. Fresh seafood must be sold from a self-contained unit.
9. The vehicle must be parked on pavement and the vehicle's interior, seafood coolers single service containers, and utensils handled in such a way that they will not become contaminated from dust, droplets, leakage, flies, etc.
10. The seafood shall be of acceptable quality and condition so as not to be adulterated as defined by the Tennessee Food, Drug and Cosmetic Act, Section 52-110(a)(b) as follows:
 - (a)(1) "If it bears or contains any poisonous or deleterious substance which may render it injurious to health, but in case the substance is not an added substance such food shall not be considered adulterated under this clause if the quantity of such substance in such food does not ordinarily render it injurious to health; or (2) If it bears or contains any added poisonous or added deleterious substance which is unsafe within the meaning of Section 52-114; or (3) if it contains in whole or in part of a diseased, contaminated filthy, putrid, or decomposed substance, or if it is otherwise unfit for food; or (4) if it has been produced, prepared, packed or held under in sanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome or injurious to health; or (5) if it is the product of a diseased animal or an animal which has died otherwise than by slaughter, or that has been fed upon the uncooked offal from a slaughterhouse; or (6) if its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health."
 - (b)(1) "If any valuable constituent has been in whole or in part omitted or abstracted there from; or (2) if there for; or (3) if damage or inferiority has been canceled in any manner; or (4) if any substance has been added thereto or mixed or packed there-with so as to increase its bulk or weight, or reduce its quality or strength or make it appear better or of greater value than it is."
11. Scales or weighing devices must be certified by the Tn. Dept.of Agriculture, Weights and Measures Division, or appropriate regulatory agency. The correctness and accuracy of the weighing device is the responsibility of the seller.
12. If the seafood is sold by random weight, the products shall be priced per pound.
13. These requirements do not preclude those of any other municipal or local health authority.
14. Frozen seafood shall be transported only in a mechanically refrigerated vehicle capable of maintaining the products at of 0° at all time.

Seafood Mobile Guidance

Retail only Prepackaged Product

- 1) All products must be from an approved, inspected source
- 2) All products must be packaged by a facility under inspection by the responsible authority in the state of origin.
- 3) Packages should bear the item name, weight, and name and address of the packer or distributor.
- 4) All product must me maintained in the condition intended for sale, either frozen (below 0) or refrigerated (below 41) by mechanical device only in the case of frozen. If refrigerated and held by ice, all melt water must be contained and disposed into an accepted waste water disposal system.
- 5) Vendor is required to be under inspection by the Tennessee Department of Agriculture, Regulatory Services Food and Dairy Division. A permit and semi annual inspection is required at a minimum.
- 6) Vendor is to have written permission to utilize the toilet facilities from the location of the sale unless public toilet facilities are available.

Retail only Loose Product

Vehicle must be equipped with the following:

- Hand Washing Sink
- 3 compartment ware washing sink
- Hot and cold running water .
- Potable water tank (if not equipped with hook up)
- Waste water tank (with larger capacity than potable tank)
- Certified Scale
- Shielded or shatter resistant lights
- Floors, walls and ceilings should be smooth and moisture resistant.

Vendor must comply with the above requirements.

Wholesale and Retail Prepackaged or Loose Product.

Vendor shall comply with all above listed requirements where applicable with the addition of having a HACCP Certified person with the business. A HACCP plan shall be developed for each fishery product sold by the vendor peculiar to the firm's operation. Said plans shall be available for review at the sale site at all times along with all records required.

Information concerning Seafood HACCP training may be obtained over the internet. An internet training course is also available. Search "Online Seafood HACCP Training" on the internet for additional information.

Any additional state, county or city permits, licenses are the responsibility of the vendor to obtain.