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

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Acme Smoked Fish Corp. 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 FDA Seafood Hazards Guide, 4th Edition for control of pathogens.

The safe handling temperature statement placed on all Acme Smoked Fish Corp. 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.



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