



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

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Infectious Disease and Environmental Health Administration

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SMOKED FISH GUIDELINES

In addition to the information required in the Processing Plant Plan Review Submittals guidelines, those persons that propose to process smoked fish must comply with the following, and must submit information which documents the compliance to the Center for Retail Food, Plan, and Process Reviews, DHMH, 6 St. Paul Street, Suite 1301, Baltimore, MD 21202:

1. In the description of your food processing steps you must specify the factors that are critical to the safety of the finished product, such as minimum brine time, minimum salt concentration, minimum brine to fish ratio, maximum fish thickness, cook temperature and time, and final internal temperature of the fish after cooking.
2. A sample of your finished product that has been manufactured in strict accordance to your process must be submitted to a food laboratory for testing for pH, water activity (Aw), % salt, % moisture, and water phase salt concentration.
3. A report from a food laboratory or food process authority must be submitted which provided a scheduled process and verifies the ability of the process to consistently produce safe food.
4. You must have a HACCP trained individual for compliance with the FDA Seafood HACCP regulation. (For more information go to <http://seafoodhaccp.cornell.edu>).
5. You must be in compliance with Code of Maryland Regulations (COMAR) 10.15.10, Procedures for Safe Handling and Processing of Seafood and 21 CFR 123 in order to handle, store, and hold fish and fishery products. You must submit a seafood HACCP plan, HACCP record forms, and SSOP procedures to this Office.

Office of Food Protection and Consumer Health Services
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Toll Free 1-877-4MD-DHMH • TYY for Disabled - Maryland Relay Service 1-800-735-2258

Web Site: <http://eh.dhmh.md.gov/ideha/>