

January 3, 2025

**RE: Parasite Control** 

To Whom It May Concern,

This document certifies that, Fortune International, LLC is operating under federally mandated HACCP Regulations. Some of the items Fortune sells are used in raw, or partially cooked applications. Like all meat products, fish and fishery products can pose a health risk if not cooked, or otherwise processed by the end user (Fortune customer) to reduce that risk.

## The bottom of every Fortune International, LLC invoice states.

"The above signed assures that all parasitic fish species purchased and received will be processed in a way that will kill all possible parasites."

Fortune International, LLC has conducted a hazard analysis for all products, constructed HACCP plans, written, and implemented standard operating procedures, standard sanitary operating procedures, and follows the good manufacturing practices as outlined by the U.S. Food and Drug Administration.

We certify that all parasitic fish sold in the FROZEN or REFRESHED form has been frozen throughout to a temperature of:

- 1. -4 degrees Fahrenheit or below for more than 168 hours (7 days) in a freezer or
- 2. -31 degrees Fahrenheit or below for 15 hours in a blast freezer or
- 3. -50 degrees Fahrenheit or below for 15 hours in a super freezer

FRESH, NEVER FROZEN and UNCOOKED products are not intended for raw fish consumption. They have not been processed to kill any parasites or pathogens according to the FDA's Fish and Fishery Products Hazards and Control Guidance.

All aquacultured fish sold by Fortune International, LLC have been:

- 1. Raised in a net-pen in open water or raised in land-based waters (ponds, tanks, etc.)
- 2. Fed a formulated feed containing no live parasites/fish or plankton

Though these steps serve to control the potential parasite hazard, they do not control all microbiological hazards and each end user shall determine on their own how their use may or may not provide full control. Fortune International, LLC's intent for all raw items is that they are to be fully cooked before consumption.

Respectfully,



Mark Palicki

Mark Palicki Chief Operating Officer Fortune Fish & Gourmet