

# For LDHH permitted restaurants participating in the 2014 Louisiana Legislative Act 577:

## CATCH AND COOK HANDLING REQUIREMENTS

You must have a permit from Louisiana Department of Wildlife and Fisheries, LDWF, in order to prepare customer caught fish in your Louisiana Department of Health and Hospitals permitted facility. Contact LDWF at <http://www.fishla.org/catch-and-cook/> for information. The fisherman's catch will be referred to as "fish" in this instructional sheet.

### RECEIVING

1. Inspect fish for freshness. Reject fish if it is slimy, sticky or dry and it is soft enough to leave an imprint when touched. Reject fish if it has an abnormal or unpleasant odor or color.
2. Fish must be properly refrigerated upon arrival. Record temperature of the product at arrival. Reject fish if it is not at 41°F or below.
3. Fish must be ready to cook upon arrival—clean, fileted, shucked, shelled, so that no further processing is needed before cooking.
4. Catch must be presented in single-service packaging, labeled with type of product and the customer's name and date/time of arrival.
5. Have the customer sign an assumption of risk form, available from LDWF website. Record time of delivery to ensure it is held no longer than four (4) hours from receipt to service. If the customer does not return in the four (4) hours specified, the product shall be discarded. Record on the form the date and time of the arrival of the product.
6. Store fish under conditions that will maintain temperature at 41°F or below until preparation begins.
7. Keep fish segregated from foods intended for service to the other customers. These "caught" products cannot be intermingled with the other seafood in the facility. Treat it as a distressed product to ensure no cross contamination occurs in storage.

### HANDLING

1. Prepare and serve within four (4) hours of receiving fish.
2. Discard any single service packaging in which the product was received.
3. Wash, rinse, and sanitize all surfaces used in the handling or processing of the customer's catch before resuming typical restaurant use. This includes but is not limited to any utensils, knives, bowls, pans, grills, spatulas, cutting boards, wipe cloths, etc.
4. Discard any unused portion after four (4) hours of receiving the fish.
5. Serve the fish only to the fisherman and identified members of their party.
6. Save all records for ninety (90) days. These records must be made available to Sanitarian inspectors.