

# CEVICHE FOOD SAFETY REQUIREMENTS



Code Reference: 3-402.11(A)(B) Parasite Destruction, 3-402.12 (A)(B)(C) Records, 3-502.11 (A)(C) Variance Requirements

## What is Ceviche?

Ceviche is a dish typically made up of raw fish or shellfish, such as shrimp or scallops, that are marinated in lime or other citrus juices for a minimum of 30 minutes. The acidity from the citrus juice has been shown to reduce the levels of some pathogens, but it does not eliminate pathogens that are typically destroyed during the cooking process. Because there is an increased risk of foodborne illness when consuming ceviche, proper food safety measures must be followed. **Establishments that serve ceviche are required to include a consumer advisory on their menu, comprised of a reminder and disclosure.**

## Parasitic Destruction

Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be frozen as specified below to inactivate and kill parasites found in fish that can cause illness. **Records of parasite destruction (logs/manufacturer agreements) must be retained for 90 calendar days beyond the time of service or sale of the fish** to prove fish were:

- Frozen and stored at a temperature of -4 F or below for a minimum of 168 hours or 7 full days in the freezer,
- Frozen at -31 F or below until solid and stored at -31 F for a minimum of 15 hours, or
- Frozen at -31 F or below until solid and stored at -4 F or below for a minimum of 24 hours or 1 full day.

**If this process is done off-premises, purchase specifications ensuring that proper freezing techniques are used to destroy parasites must be provided and made readily available.**

## ***You do not need to freeze the fish if it is:***

- Molluscan Shellfish
- Yellowfin Tuna, Southern or Northern Bluefin Tuna, or Bigeye Tuna.
- Aquaculture fish that are raised in land-based operations such as ponds or tanks, and are fed formulated feed, such as pellets, that contain no live parasites.
- Fish eggs that have been removed from the skin and rinsed.

Preserved fish products manufactured according to 21 CFR 114, are exempt from date marking. However, this exemption does not apply to hot or cold smoked fish products, nor does it apply to fish products that are dried, marinated, or otherwise preserved on-site in a food establishment, such as ceviche.

**Seafood and other TCS foods used in ceviche must be always held under temperature control (41 F or below) before and during acidification. After acidification, ceviche must also be date marked (to be consumed or discarded within seven days) as well as held at 41 F or below.**

A HACCP Plan, Variance, and/or lab testing may be required if product will not be held under time and temperature control.



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