



October 13, 2025
RE: Parasite Control

To Whom It May Concern,

This document certifies that, Fortune International, LLC complies in full with the FDA Food Code for Parasitic destruction and is operating under federally mandated HACCP Regulations. Some of the items Fortune sells are used in raw or partially cooked applications. 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 below signed ensures that all parasitic fish species purchased and received will be processed in a way that will kill all possible parasites. Yellowfin/Ahi tuna and farm-raised species are exempt from parasite destruction as indicated in US Food Code 3-402.11B"

3-402.11 Parasite Destruction

- A) Except as specified in 11(B) of this section, before service or sale in READY-TO-EAT (RTE) form, raw, raw-marinated, partially cooked, or marinated-partially cooked Fish shall be:
1. Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer.
 2. Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours or
 3. Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours.
- B) Paragraph A of this section does not apply to:
1. Molluscan shellfish;
 2. A scallop product consisting only of the shucked abductor muscle;
 3. Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern) or
 4. Aquacultured fish, such as salmon, that:
 - a) If raised in open water, are raised in net-pens, or
 - b) Are raised in land-based operations such as ponds or tanks, and
 - c) Are fed formulated feed, such as pellets, that contains no live parasites infective to aquacultured FISH
 5. Fish eggs that have been removed from the skein and rinsed.

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
President and Chief Operating Officer
Fortune Fish & Gourmet

1068 THORNDALE AVENUE
BENSENVILLE, IL 60106
T: 630.860.7100
F: 630.860.7400