

Ag 46

Filed 4-12-71

STATE OF WISCONSIN)
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DEPARTMENT OF AGRICULTURE)

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETING:

I, Donald E. Wilkinson, Secretary of Agriculture, and custodian of the official records of the State of Wisconsin Department of Agriculture, do hereby certify that the annexed order renumbering, amending and adopting rules relating to smoked fish processing plants, Wis. Adm. Code chapter Ag 46, was duly adopted by this department on April 8, 1971.

I further certify that said copy has been compared by me with the original on file in this department and that the same is a true copy thereof, and of the whole of such original.

IN WITNESS WHEREOF, I have hereunto set my hand at Madison, Wisconsin, this 8th day of April, 1971.


Secretary of Agriculture

Docket No. 888.

ORDER OF THE DEPARTMENT OF AGRICULTURE
RENUMBERING, AMENDING AND ADOPTING RULES

Pursuant to authority vested in the Department of Agriculture by sections 93.07 (1) and 97.28, Wis. Stats., the Department of Agriculture hereby renumbers, amends and adopts rules as follows:

1. Section Ag 46.01 (7) of the Wisconsin administrative code is renumbered Ag 46.01 (8) and amended to read:

Ag 46.01 (8) "Department" means Department of Agriculture.

2. Section Ag 46.01 (7) of the Wisconsin administrative code is adopted to read:

Ag 46.01 (7) "Loin muscle" means the longitudinal quarter of the great lateral muscle freed from skin, scales, visible blood clots, bones, gills and viscera and from the nonstriated part of such muscle, which part is known anatomically as the median superficial muscle.

3. Section Ag 46.06 (5) of the Wisconsin administrative code is adopted to read:

Ag 46.06 (5) All equipment used in the brining of smoked fish shall be of material and construction that can be readily cleaned and which is corrosion resistant.

4. Section Ag 46.08 of the Wisconsin administrative code is repealed and recreated to read:

Ag 46.08 Presmoking processes. (1) Evisceration of fish shall be performed with minimum disturbance of intestinal tract contents. Removal of viscera shall be complete.

(2) After the evisceration process, the fish (including the body cavity) shall be thoroughly washed with a vigorous water spray or a continuous waterflow system.

(3) All fish shall be brined in a solution that does not exceed 38° F. or drysalted at a temperature not to exceed 38° F. throughout the fish.

(4) (a) Fish for smoking shall be brined in such a manner that the final salt (sodium chloride) content of the loin muscle of the finished product expressed in percent in the water phase of the loin muscle shall not be less than 3.5% after heat processing. Fish shall be rinsed with fresh water after removal from the brining solution.

(b) Fish to be processed at the alternate time temperature of 160° F. for 30 minutes shall be brined in such a manner that the final salt (sodium chloride) content of the finished smoked product has a salt (sodium chloride) content of not less than 3.5% as measured in the loin muscle and the sodium nitrite content of the edible portion of the finished smoked product is not less than 100 ppm and not greater than 200 ppm as measured in the loin muscle.

5. Section Ag 46.09 of the Wisconsin administrative code is renumbered Ag 46.10 and amended to read:

Ag 46.10 Labeling. All sale containers, whether consumer-size or bulk containers, shall be labeled to show:

(1) Name and address of processor or distributor.

(2) Name of product, including common species name of fish from which product is derived.

(3) Net weight of contents.

(4) The words "Perishable - Keep Refrigerated" in conspicuous letters at least the size of the name of the food.

(5) The date of processing (month, which may be abbreviated, and day, example: Febr. 20) or the consecutive number of the day of the year (for example 51) of processing is an acceptable alternate coding procedure.

6. Section Ag 46.09 of the Wisconsin administrative code is adopted to read:

Ag 46.09 Processing procedure. (1) No smoked fish processor shall produce for sale any smoked fish without employing processing procedures which are generally recognized as effective in destroying *Clostridium Botulinum* (type E) microorganisms and their spores. The responsibility for using such procedures shall rest with the plant operator.

(2) A temperature recording device shall be provided and shall have its detector probe so located as to make continuous record of internal temperatures of fish located in the coldest area of the smoke house. The temperature so recorded shall be the internal temperature of flesh (not body cavity) of fish located in the coldest area of the smoke house. Temperature recording charts from every smoking operation conducted in a plant shall be properly dated and kept on file in the plant for a minimum of 3 months.

(3) Smoke house procedure shall be such that internal flesh temperature of fish being processed shall reach at least 180°F. and shall be held at such temperature for at least 30 minutes.

(4) If the fish has previously been brined in a sodium

nitrite bearing solution, smoke house procedure shall be such that the internal flesh temperature of fish being processed shall reach at least 160° F. and shall be held at that temperature for at least 30 minutes.

(5) Upon removal from the smoke house, smoked fish shall be promptly cooled to 38° F. or below and inserted directly from smoking sticks, racks, rods, or screens into the sale container. Packing shall be done in an area separate and apart from any area where raw fish are handled. No wooden counter boxes or other holding containers shall be used and no repacking from one sale container to another shall be permitted at the processing plant. All packing shall be done in a manner that will avoid cross contamination or recontamination. There shall be no direct or indirect contact between raw fish or raw fish processing or handling surfaces and the finished product.

(6) Smoked fish which is removed from the sale container and repackaged by a retailer or distributor shall be labeled as required by Wis. Adm. Code sections Ag 46.10 (1) through (5).

7. Section Ag 46.10 of the Wisconsin administrative code is renumbered Ag 46.11 and amended to read:

Ag 46.11 Restrictions. (1) Smoked fish may not be sold subsequent to 14 days after date or code number of date after processing.

(2) (a) Smoked fish shall have a salt (sodium chloride) content of not less than 3.5% in the water phase. Salt content shall be determined in the loin muscle as defined in Wis. Adm. Code section Ag 46.01 (7).

(b) Smoked fish that have been processed at 160° F. for 30 minutes shall have a salt (sodium chloride) content of not less than 3.5% in the water phase. Salt content is determined in the loin muscle as defined in Wis. Adm. Code section Ag 46.01 (7) and shall contain not less than 100 ppm sodium nitrite nor more than 200 ppm sodium nitrite.

(3) No smoked fish shall be sold under any processing date other than the original processing date assigned by the processor. Smoked fish held beyond 14 days subsequent to processing date shall be immediately removed from sale and destroyed or treated so as to render it unfit for human consumption.

(4) No smoked fish may be sold or offered or exposed for sale in this state unless such product has been processed, refrigerated, and labeled in accordance with the requirements of this chapter.

(5) No person shall sell smoked fish at retail from a bulk container unless a sign or counter placard is displayed at the point of sale bearing the words "Perishable - Keep Refrigerated" and bearing all other label information required to be shown on the sale container, except that net weight is not required on the counter placard if net weight is determined at time of sale.

8. Section Ag 46.11 of the Wisconsin administrative code is repealed.

The rules contained herein shall take effect as provided in section 227.026, Wis. Stats.

Dated: April 8, 1971.

STATE OF WISCONSIN
DEPARTMENT OF AGRICULTURE

By /s/ Donald E. Wilkinson
Secretary of Agriculture