



Catch & Cook Guidance Document

Introduction

The Michigan Department of Agriculture and Rural Development, Michigan Department of Natural Resources, Michigan Charter Boat Association, Michigan Sea Grant, Michigan State University Department of Fisheries and Wildlife, and Michigan Restaurant Association have partnered on the “Catch & Cook” program. This is an effort to promote and encourage creative, yet safe, marketing of Michigan fish through partnership with the charter fishing industry and local restaurants. The program would provide for charter fishing clients to catch fish from the waters in Michigan and allow restaurants to cook and serve those fish to those clients.

Approved Source

The Federal 2005 Food Code, §3-201.14(A) states: “Fish that are received for sale or service shall be: (1) Commercially and legally caught or harvested; or (2) Approved for sale or service.”

Under the Catch & Cook program, charter fishing clients are approved to have their recreationally caught fish from Michigan waters prepared and served to them by licensed restaurants.

Responsibilities

Charter Boat Captains:

- Will be knowledgeable of fish advisories to ensure the wholesomeness of caught fish.
http://www.michigan.gov/documents/FishAdvisory03_67354_7.pdf
- Will ensure food safety standards are adhered to by adequate cleaning, gutting, and scaling of fish prior to delivery to food service operations.
- Ensure that they are equipped with an adequate supply of ice, produced from potable water.
- Ensure the rapid chilling of fish to at least 41°F, using ice or an equivalent method.
- Will provide proper documentation of date/time on packaging indicating when the fish are caught.
- It is recommended that Charter Boat Captains successfully complete a food handler’s class.

Participating Restaurants:

- The operator must comply with applicable laws and regulations.
- Must have sufficient facilities to properly process, maintain custody, and serve the cooked fish to participants of the program.
- The restaurant must have a sufficient method to assure they are providing the customer with their own caught fish.
- It is the responsibility of the restaurant that any remaining fish connected to this program is either returned to the client or discarded.

- Receiving:
 1. Inspect the fish upon delivery and prior to acceptance.
 2. Ensure that upon receiving, the fish appears sound, wholesome, and not subjected to temperature abuse.
 3. The restaurant has the right to refuse fish suspected of being unwholesome or out of temperature.
- Equipment:
 1. Food and non-food contact surfaces shall be properly designed, constructed and maintained.
- Facilities:
 1. Facilities shall be adequate to properly process, prepare, cook and serve the fish.
 2. Facilities shall be adequate to prevent possible contamination to other food.
- Space:
 1. The restaurant must have adequate space to process fish, prevent cross contamination and maintain product identity and custody.

Regulatory Authority:

- It is not expected that the local health department or regulatory agency will provide an evaluation or approval of the facilities for the program, prior to restaurant participation.
- Regulators will, however, be available for guidance to operators regarding applicable food law requirements. Inquiries will be made by regulators during routine evaluations on the status of restaurant participation in the Catch & Cook program.
- During routine evaluations, although it is not necessary that separate dedicated facilities and equipment be required solely for recreationally caught fish, separation of raw animal food from raw ready to eat and cooked ready to eat food must be adhere to as stated in law.
- If it is determined that the facility is neither capable nor sufficient to adhere to cross-contamination issues, or the facility building and/or equipment is not adequate according to law, the regulatory agency may order the cessation of this program within the facility until such time as it can come into compliance.

For more information about Michigan's Catch & Cook Program, visit www.micatchandcook.com.