THE RELIANT FISH CO

7701 ASSATEAGUE DR.
JESSUP MD, 20794

January 2, 2026

To our valued customers:

The U.S. Food and Drug Administration (FDA) recently published a new edition of the Fish and Fishery Products Hazards and Control Guidance (Fourth Edition – March 2020) which clarifies mandatory requirements to which all seafood distributors must adhere. These requirements may impact the availability of some products to our customers who serve certain types of sushi.

Specifically, the FDA advises that those seafood products known to be susceptible to parasites can present a human health hazard if consumed uncooked or undercooked. Certain freezing methods, as detailed in FDA's guidance document, are required in order to eliminate parasites from these species when intended for raw or undercooked consumption. Some examples of the parasites susceptible species most often used by our customers (though not all parasite susceptible species are listed here) for raw or undercooked Asian specialties such as sushi include:

-- Flounder / Fluke (*Paralichthys spp.*) / Halibut (*Hippoglossus spp.*) / Sole (*Solea spp.*) *
-- Herring (*Clupea spp.*)
-- Mackerel (*Scomber spp.*) / Spanish Mackerel (*Scomberomorus spp.*)
-- Octopus (*Octopus spp.*)
-- Rockfish (*Sebastes spp.*)
-- Salmon (*Salmo salar*, *Oncorhynchus spp.*) *

* (+ some aquacultured varieties)

According to FDA's guidance document, species that normally have parasite hazard as a result of consuming infected prey apparently do not have the same parasite hazard when raised only on pellet feed in an aquaculture operation. Such aquacultured fish need not be considered as having a parasite hazard.

Out of an abundance of caution, The Reliant Fish Co. is seriously assessing its distribution policies for parasite susceptible seafood items. In some cases it may be necessary to discontinue or limit the availability of entire species or just individual varieties of these species. In other situations we are working hard to source suitable alternative products for our customers. In all instances it is important to remember that thoroughly cooking eliminates the possibility of a parasite hazard.

In keeping with our dedication to adhere to the strictest standards of product safety and quality control, we are implementing the following protocols in order to address a variety of our customers' needs:

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1) Whenever possible, to the extent possible, The Reliant Fish Co. will endeavor to offer our customer suitable alternative products with a goal to eliminate the hazard potential of parasite susceptible seafood items.
2) If our customer has appropriate freezing capability, The Reliant Fish Co. will require written assurance so the customer will follow freezing requirements prescribed by FDA for parasite susceptible seafood. (Please see the attached letter of assurance and submit to us if applicable. If you have submitted it previously, please disregard.)
3) When our customer intends to cook parasite susceptible, thus eliminating the hazard concern, The Reliant Fish Co. will not require written assurance.

As always, The Reliant Fish Co. will continue to work with individual customers in order to understand their unique product needs and tailor our seafood recommendations to compliment and enhance their business.

Thank you for your understanding and patience as we endeavor to continue providing safe, wholesome seafood that you can serve to your customers with confidence.

Thank you,
The Reliant Fish Co