

food products in part 412 of this chapter, also apply to the labeling of fish and fish products.

PART 544—FOOD INGREDIENTS PERMITTED (EFF. 3-1-16)

AUTHORITY: 21 U.S.C. 601–602, 606–622, 624–695; 7 CFR 2.7, 2.18, 2.53.

EFFECTIVE DATE NOTE: At 80 FR 75616, Dec. 2, 2015, part 544 was added, effective Mar. 1, 2016.

§ 544.1 Use of food ingredients.

(a) No fish product may bear or contain any food ingredient that would render it adulterated or misbranded or that is not approved in part 424 of this chapter, or in this part or elsewhere in this subchapter, or by the Administrator in specific cases.

(b) [Reserved]

[80 FR 75616, Dec. 2, 2015]

PART 548—PREPARATION OF PRODUCTS (EFF. 3-1-16)

Sec.

548.1 Preparation of fish products.

548.2 Requirements concerning ingredients and other articles used in the preparation of fish products.

548.3 Samples of products, water, dyes, chemicals, etc. to be taken for examination.

548.4 [Reserved]

548.5 Ready-to-eat fish products.

548.6 Canning and canned products.

548.7 Use of new animal drugs.

548.8 Polluted water contamination at establishment.

548.9 Accreditation of non-Federal chemistry laboratories.

AUTHORITY: 7 U.S.C. 138f; 7 U.S.C. 450; 21 U.S.C. 601–602, 606–622, 624–695; 7 CFR 2.7, 2.18, 2.53.

SOURCE: 80 FR 75616, Dec. 2, 2015, unless otherwise noted.

EFFECTIVE DATE NOTE: At 80 FR 75616, Dec. 2, 2015, part 548 was added, effective Mar. 1, 2016.

§ 548.1 Preparation of fish products.

(a) All processes used in preparing any fish product in official establishments shall be subject to inspection by Program employees unless such preparation is conducted as or consists of operations that are exempted from in-

spection under 9 CFR 303.1. No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans, or containers of any kind, shall be used unless they are of such materials and construction as will not contaminate or otherwise adulterate the product and are clean and sanitary. All steps in the preparation of edible products shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.

(b) It shall be the responsibility of the operator of every official establishment to comply with the Act and the regulations in this subchapter. To carry out this responsibility effectively, the operator of the establishment shall institute appropriate measures to ensure the maintenance of the establishment and the preparation, marking, labeling, packaging and other handling of its products strictly in accordance with the sanitary and other requirements of this subchapter.

§ 548.2 Requirements concerning ingredients and other articles used in the preparation of fish products.

All ingredients and other articles used in the preparation of any fish product must be clean, sound, healthful, wholesome, and otherwise such as will not result in the product's being adulterated.

§ 548.3 Samples of products, water, dyes, chemicals, etc. to be taken for examination.

Samples of products, water, dyes, chemicals, preservatives, spices, or other articles in any official establishment shall be taken, without cost to the Program, for examination, as often as may be deemed necessary for the efficient conduct of the inspection.

§ 548.4 [Reserved]

§ 548.5 Ready-to-eat fish products.

Ready-to-eat fish products are subject to the requirements in part 430 of this chapter.