Use More Than Fish Color at the Seafood Counter - working notes

One situation. Clear facts. An honest next step.

Choose seafood from appropriate refrigerated or iced display conditions and use the product-specific selection guidance. Do not treat an appealing color as proof or a home cooking plan as a substitute for suitable purchasing.

Hypothetical example: An adult declines a fillet when the display information is unclear and chooses a suitable alternative. Its color is not described as a safety test.

01 Ask what the display establishes

Identify the exact seafood and display conditions.

Seafood type

Display observation

Product description

02 Use the guidance for the actual product

Read the applicable FDA selection guidance.

Applicable guidance

Question for seller

Answer actually received

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03 Keep receiving and preparation in the plan

Resolve product questions and plan appropriate handling.

Transport and storage arrangement

Preparation source

Individual care instruction to follow privately

04 Record a decision another adult can understand

Record the actual purchase or alternative decision.

Item selected or declined

Package information retained

Unresolved question