

What Restaurants and Markets Need to Know About Seafood Mislabeling

Protect your customers and your business from illegal seafood substitutions or mislabeling.

Why you should avoid buying or selling mislabeled seafood:

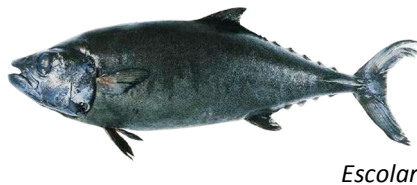
It's illegal. Mislabeling or substituting seafood is a violation of California Health and Safety Code, Section 114087. Environmental Health conducts special inspections to protect consumers from the sale of adulterated, misrepresented, and/or mislabeled seafood.

Deliberate violations of the law will be addressed during inspections. Violations include failure to disclose accurate information about a seafood species, country of origin, weight portions, and/or size.

Mislabeled or substituting seafood may pose a health risk to some customers.

Escolar, pictured to the right, is sometimes mislabeled and sold as "white tuna." White tuna is not a real species. Escolar can cause gastrointestinal illness or other health problems for some customers.

It is important to sell and offer honestly presented seafood in order to protect customers' health.



Escolar

Tips for buying and selling safe seafood:

Compare the label on the food container or packaging with the invoice or receipt to make sure it matches what you ordered.

Remember, *white tuna* does not exist. If your invoice says *white tuna* or it is missing information such as species or country of origin, do not accept delivery. Return the product to the supplier or distributor, and ask for more information, or contact your Health Inspector for advice.

Questions? We're here to help!

If you suspect seafood mislabeling or substitution, contact Environmental Health at (626) 430-5200 during business hours, 8 am to 5 pm, Monday through Friday; call the 24-hour Hotline at (888) 700-9995; or send an e-mail to ehmail@ph.lacounty.gov.

Seafood Offered	Actual Species or Less Expensive Substitute
White Tuna (does not exist)	Escolar
Snapper Red Snapper	Rockfish Tai Seabream Tilapia Ocean Perch Pollock Cod
Orange Roughy	Swai
Halibut	Striped Bass Fluke Turbot Seabass Flounder
Wild-Caught Salmon	Farm-Raised Salmon



Red Snapper



Red Snapper Fillet



Tilapia



Tilapia Fillet