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November 1, 2012

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H.
Director and Health Officer

SUBJECT: **MISLABELED SEAFOOD SOLD IN RESTAURANTS AND GROCERY STORES OVERVIEW**

In response to a motion by your Board on April 24, 2012, the Department of Public Health (DPH) was directed to contact federal and State agencies to identify gaps in local import inspections that may be strengthened through collaborative agency efforts. DPH was further directed to assess the feasibility of using the Food and Drug Administration's (FDA) specialized laboratories for species testing of fish. The motion instructed DPH to report back on the actions that can be taken by County, State, and Federal agencies to address fraudulent/unsafe retail and wholesale practices regarding seafood species substitution referenced in recent press reports.

Background

In a memo dated May 4, 2012, DPH notified your Board of collaborative efforts in conjunction with the California Department of Public Health Food and Drug Branch (FDB) and the Food and Drug Administration (FDA) to develop a Seafood Task Force (STF) to conduct a survey of retail and wholesale food facilities that distribute or sell seafood in Los Angeles County. The survey would determine if and where misbranding occurs, and if so, to what extent. FDA laboratories were also made available as needed for species identification. Since May, the STF has convened with representatives from the following agencies: FDB, FDA, DPH Environmental Health, and National Oceanic and Atmospheric Administration (NOAA).

Methods

The STF conducted seafood surveys at various retail food markets and restaurants countywide. The survey process involved three phases:

Phase I: In Phase I, the STF developed the survey parameters, which included identifying sites, organizing survey teams, developing inspection protocols, formatting data collection, establishing referral and enforcement procedures, and creating sample/evidence collection protocols. The food facilities selected for the survey reflected the diversity of business models countywide and were chosen based on foods offered for sale (i.e. seafood) as well as information gathered from a previous survey conducted by an environmental conservation organization. A pilot survey of six food facilities was conducted and helped to identify data collection methods requiring enhancements.

Phase II: During Phase II, seafood field surveys were initiated, and enforcement actions were taken as needed. Seafood that was identified as possibly misbranded due to discrepancies with bulk labels or invoices, led to further investigation by FDA and/or FDB of the wholesale suppliers and importers. Samples were collected for laboratory analysis in cases where unapproved additives, undeclared ingredients, or species substitution was suspected but could not be verified onsite.

Phase III: Phase III involved the analysis of survey data, enforcement actions, and outcomes of follow-up investigations. STF participants convened to discuss survey findings and the potential next steps needed to reduce the incidence of misbranding and falsely advertised seafood. A review of the survey data and enforcement actions was conducted, resulting in this final report.

Survey Results

A total of 103 retail food facilities were surveyed including 66 restaurants and 37 food markets. Seventy four percent (74%) of the facilities investigated had seafood label misbranding or false and/or misleading advertisement on menus, menu boards, or display cards, totaling over 180 violations. Label violations included species substitution, undeclared allergens, incorrect point of origin, and/or failure to disclose country of origin. Menu violations included species substitution and incorrect point of origin and/or cultivation.

Species substitutions identified in the survey were similar to common substitutions identified by the Center for Food Safety and Applied Nutrition (CFSAN).¹

Seafood Offered	CFSAN (less expensive substitute)	Our Survey (less expensive substitute)
Red Snapper	Rockfish	Rockfish, Tai, Tilapia, Ocean Perch
Cod	Alaska Pollock	Red Rock Vermillion, Rock fish
Halibut	Sea Bass	Flounder
Dover Sole	Arrowtooth Flounder	Variations other than Dover Sole
Snapper (Lutjanus sp.)	Tilapia	Tilapia, Pollock
Lake or Yellow Perch	White Perch or Zander	Tilapia
Blue Crabmeat	Imported Crabmeat	Crabmeat

Below are findings on specific species:

Tuna

Eight (10%) of the food facilities found in violation of species substitution advertised "white tuna" but served escolar. It should be noted that there is no species or standard of identity with the designation of "white tuna." More importantly, the substituted escolar is the only seafood product in the survey that potentially poses a significant health risk. For some consumers, consumption of escolar can result in adverse health effects including, but not limited to, gastrointestinal illness. Tuna accounted for the third largest number of substitutions.

Lobster

Crawfish or langostino was substituted for lobster in 8 (10%) of the food facilities found in violation of labeling requirements. In these instances, species substitutions of this type represent economic fraud as lobster is generally more expensive than its substitutions.

Snapper, Red Snapper

Species substitution for red snapper typically involved tilapia, rockfish, pollock, or tai seabream. Substitutions of this type occurred in 19 (25%) food facilities found in violation. In nine other food facilities, snapper (not red snapper) was either misbranded or wrongly advertised due to incorrect market name, lack of country of origin information, or to a lesser extent, species substitution. Overall, the various snapper species accounted for the largest number of substitutions.

Crab

Imitation crab was substituted for crab in 6 (8%) of the food facilities found in violation. In addition to imitation crab, a variety of other crab species were substituted for what was advertised. For example, Norwegian King Crab was substituted for Alaskan King Crab. Crab accounted for the second largest number of substitutions.

Salmon

False advertisement and misbranding violations involving labeling, country of origin, point of origin and farmed versus caught wild was observed in 14 (18%) food facilities found in violation.

Halibut

Striped bass, fluke, and turbot were substituted for Halibut in 8 (10.5%) food facilities found in violation. Additionally, advertisement and/or labeling violations were observed in these facilities.

Results of Laboratory Testing

In some cases, seafood products reviewed during the survey could not be identified onsite, or were suspected of containing undisclosed ingredients. When this occurred product samples were collected and submitted for laboratory analysis. A total of 12 samples were analyzed, resulting in the following:

Species Labeled As	Species Invoiced As	Results of Laboratory Analysis
Shrimp and Salt	Shrimp and Salt	Shrimp and Salt with undeclared allergens. Class II recall of Cooked Shrimp Meat initiated
Pacific Red Snapper	Pacific Red Snapper from Canada	Ocean Perch
Loup de Mer	Loup de Mer	Loup de Mer is a vernacular term. Unsuccessful identification of fillet to any species of fish
Red Snapper Fillet, Canada Wild	Snapper, Red Fillet Wild Origin: Canada	Pacific Ocean Perch
Fresh Halibut Steak-USA Wild	Fluke Trip Gulf...Origin Mexico	Type of Flounder, which is not to marketed as Fluke or Halibut
Halibut	Fluke	Type of Flounder, which is not to marketed as Fluke or Halibut
Imitation Crab Flakes, listed ingredient SPAN 80 (unapproved food additive)	Imitation Crab Flakes	Imitation Crab Flakes, additive ingredient identified as Carmine (Natural Red #4)
Cooked Salad Shrimp, ingredients Red #3, paprika	Cooked Salad Shrimp	Cooked Shrimp containing undeclared allergen FD&C Red #4
Dover Sole	Dover Sole	European Dover Sole
Dover Sole	Dover Sole	Dover Sole
Dried Anchovy	Dried Anchovy	Samples tested for C. botulism. Laboratory. Lab results pending
Dried Boiled Anchovy	Dried Boiled Anchovy	Samples tested for C. botulism. Laboratory. Lab results pending

Fraud

There are many types of food fraud such as short weights/counts, species substitution, over-treating, added water weight, and altered color. However, the STF survey focused primarily on species substitution. Deceptive practices occur when restaurants misrepresent menu items to their patrons by substituting other (often less desirable and less expensive) products for an item known to be a higher-valued food product. The flesh of many fish species is similar in taste and texture making it difficult to identify species in fillet form, especially after preparation for consumption.¹

Common Names

The correct use of names is crucial for properly identifying seafood. The FDA and the National Marine Fisheries Service have cooperated to develop "The Fish List," compiling existing acceptable market names for imported and domestically available seafood. In 1988, FDA published "A Guide to Acceptable Market Names for Seafood Sold in Interstate Commerce" (also known as "The Fish List"). The Guide provided an authoritative source of common names to establish order in the marketplace, reducing confusion among consumers. In 1993, FDA published an updated, expanded version of the Fish List and renamed it the "Seafood List." The Seafood List includes invertebrate species (mollusks and crustaceans) as well as finfish. The List is frequently updated and reflects what FDA considers the most appropriate market names for the identification and labeling of seafood. It is the agency's primary guidance for naming seafood sold in interstate commerce.¹

Country-of-Origin / Point-of-Origin

In 2002, the federal government passed legislation requiring retail grocers to identify certain agricultural products by using a country of origin label. A primary purpose of the law is to ensure consumers can make informed decisions regarding purchasing domestic versus imported foods. Conversely, according to State and federal law, point-of-origin labeling is optional for retailers, but when used, the labeling must be accurate.

Legal Authority

The FDA is the primary agency responsible for ensuring that food sold in interstate commerce is properly labeled. FDA's jurisdiction includes seafood and the agency operates the Seafood Regulatory Program for fishery product compliance. The primary federal law used to address mislabeling is the Federal Food, Drug, and Cosmetic Act of 1938 (FFDCA; 21 U.S.C. §§ 301 et seq.). The Department of Commerce, through its NOAA division, is another federal agency that has regulatory oversight of fishery products.

The FDB is the State agency responsible for ensuring that food sold in intrastate commerce is properly labeled. The primary State law that addresses misbranding is Sherman Food, Drug, and Cosmetic Law (SFDCL) and is consistent with the Code of Federal Regulations, Title 21, §§ 101.3 and 101.18 (Misbranding of Food).

Locally, DPH Environmental Health enforces the California Health and Safety Code, California Retail Food Code (article 8, section 114087) for labeling standards and misrepresented consumer foods.

Enforcement

Retail Food Facilities

Notice to attend an office hearing were issued to thirty-one food facilities that could not correct observed violations at the time of inspection. In such cases, operators presented revisions of their menus for compliance review at the time of the office hearing. Inspections or investigations revealing more egregious cases of false or misleading advertisement are being referred to the City or District Attorney as appropriate to pursue further legal action.

Distributors/Importers

FDA and FDB conducted follow up investigations regarding misbranding for seven distributors from findings at eleven retail food facilities. STF survey findings at seven other retail food facilities also led to an investigation referral to the FDA and FDB for an additional seven distributors. These referrals detailed concerns involving invoices (e.g. missing country of origin, hand-written alterations to invoices, itemized identification of escolar as super white tuna, etc.), or packaged product labeling (e.g. pangasius packaged with a prominent brand name "White Ruffy" and a seafood product packaged as "Swai-Basa" which is the market name for two different fish species). Overall, 18 (24%) of the 76 retail food facilities found in violation had suspected misbranding involving label or invoice information provided by a distributor/importer. The FDA/FDB investigations are on-going.

Variables Impacting Compliance

Language

Language presents a challenge for many food facility operators who find it difficult to read labels and invoices written in English. Additionally, the same species may have a variety of different names depending on the language used/region of the world. This may manifest in misbranding and false advertising on menu boards, menus, display cases, etc. Adding to this challenge is misspelling, which has also resulted in misbranding and led to advertising violations.

Demand & Technical Issues

Due to the popularity of snapper around the world, imitation product and/or substitute species have surfaced to meet the demand. For example, a recent study revealed that 77% of the fish sold in the U.S. marketplace as red snapper, *Lutjanus campechanus*, belonged to other species of the *Lutjanidae* family, and could not legally be labeled as "red snapper."² Red Snapper is the most confusing fish on the FDA Seafood List. Red Snapper is a fish only found in the northern, and to a lesser degree, western Gulf of Mexico. To complicate matters, Pacific Red Snapper is an approved name for Pacific Rockfish in California, Oregon, and Washington. However, this term only applies if the rockfish is caught and sold in the same state. For example, if caught in Oregon and sold in California, the rockfish cannot be called Pacific Red Snapper.

Next Steps

In summary, the survey findings revealed a pervasive deficiency in seafood label and menu disclosure wherein product information was found to be commonly inaccurate or false. The inaccuracies were noted at all levels (retail, wholesale and import) of seafood commerce.

In order to address these practices, EH has initiated corrective actions. These actions include: continuing efforts to address seafood substitution with State and Federal partners, providing training on seafood fraud for DPH Environmental Health staff, expanding routine inspections to include a check for seafood labels and menu accuracies, and implementing subsequent enforcement actions to ensure compliance with consumer protection laws. Lastly, DPH will host seafood workshops designed to inform food facility operators of label and menu regulations associated with the retail and wholesale distribution of seafood.

If you have any questions or would like additional information, please let me know.

JEF:tp
PH:1204:004

c: Chief Executive Officer
County Counsel
Executive Officer, Board of Supervisors

¹ Buck, E. (2010, July 2). Seafood Marketing: Combating Fraud and Deception. *National Legal Law Center*. Retrieved September 20, 2012, from <http://www.nationalaglawcenter.org/assets/crs/RL34124.pdf>

²(P.B. Marko, et al., "Mislabeling of a Depleted Reef Fish." *Nature*, v. 430(2004):309-310.

SEAFOOD TASK FORCE SURVEY

MARKETS WITH VIOLATIONS

Inspections from May to August, 2012

	FACILITY	VIOLATION
		Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above
1	Ralphs 910 Lincoln Blvd Venice 90291	Improper identification of fish
2	Bristol Farms 1570 Rosecrans Ave. H, Manhattan Beach, 90266	Improper identification of fish
3	Vallarfta 3425 Whittier Blvd Los Angeles 90023	Improper identification of "Country of Origin"
4	Food 4 Less 1748 S. Jefferson Blvd. Los Angeles 90018	1. Pacific Red Snapper sold as Red Snapper 2. Undeclared additives
5	Pavilions/Vons 727 Vine St Los Angeles 90036	Imcomplete labeling
6	Albertsons 3901 S Crenshaw Blvd Los Angeles 90008	Pacific Rockfish sold as Red Snapper
7	Vallarta 10859 Oxnard St North Hollywood 91606	Improper identification of "Country of Origin"
8	Trader Joe's 8611 Santa Monica Blvd West Hollywood 90069	Required invoices not available
9	Galleria Market 440 S. Vermont Ave Los Angeles 90020	1. Snapper sold as Red Snapper 2. Fluke sold as Halibut
10	Seafood City 16130 Nordoff St North Hills 91343	Improper identification of "Country of Origin"
11	Pavilions 8969 Santa Monica Blvd West Hollywood 90069	Improper identification of "Country of Origin"

MARKETS WITH VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION <i>Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above</i>
12	99 Ranch Market 1340 W. Artesia Blvd Gardena 90248	1. Snapper Silk sold as True Snapper 2. Fluke sold as Halibut
13	99 Ranch Market 1300 S Golden West Ave Arcadia 91007	Red Rock Vermillion sold as Red Snapper
14	Vien Dong Seafood Co 711 New High St Los Angeles 90012	1. Snapper sold as Red Snapper 2. Snow Crab sold as King Crab legs
15	Central Fish Market 1724 W Rosecrans Ave Compton 90222	1. Tilapia sold as Perch 2. Sand Dab sold as Rex Sole 3. Improper identification of "Country of Origin"
16	Superior Grocers 3600 E Cesar Chavez A Los Angeles 90063	1. Snapper sold as Red Snapper 2. Crab sold as Snow Crab 3. Improper identification of "Country of Origin"
17	Vons 410 Manhattan Bch Blvd Manhattan Beach 90266	Issues with invoice
18	Trader Joes 263 S La Brea Ave Los Angeles 90036	Product promoted by "brand"
19	Assi Super 3525 W 8th St Los Angeles 90005	1. Escolar sold as White Tuna 2. Improper identification of "Country of Origin"
20	Galleria Market 3250 W Olympic Blvd Los Angeles 90006	Improper identification of "Country of Origin"
21	Hannam Super 2740 W Olympic Blvd Los Angeles 90006	Improper identification of "Country of Origin"
22	Fisherman's Outlet 529 S Central Ave Los Angeles 90013	1, Rockfish sold as Pacific Snapper 2. Country of Origin Identification
23	Superior Grocers 9100 E Whittier Blvd Pico Rivera 90660	Improper identification of "Country of Origin"

MARKETS WITH VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION <i>Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above</i>
24	Bristol Farms 837 Silver Spur Rd Rolling Hills 90274	Pacific Rockfish sold as Pacific Red Snapper
25	HK2 Seafood 987 S Glendora Ave West Covina 91790	Improper identification of "Country of Origin"
26	Sea Ocean Seafood Market 1937 Badillo St West Covina 91790	1. True Snapper sold as Red Snapper 2. Swai sold as Sole
27	Valley Supermarket 1251 E Valley Blvd Alhambra 91801	Improper identification of "Country of Origin"
28	Santa Monica Seafood 1000 Wilshire Blvd Santa Monica 90401	Improper identification of "Country of Origin"

SEAFOOD TASKFORCE SURVEY

MARKETS WITH NO VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION
1	Captain Kidd's Fish Market 209 N. Harbor Drive Redondo Beach 90277	N/A
2	Whole Foods 6330 W. 3rd St Los Angeles 90036	N/A
3	Smart & Final 604 Lincoln Blvd Venice 90291	N/A
4	Whole Foods 760 S Sepulveda Blvd El Segundo 90245	N/A
5	Northgate 15107 S Atlantic Ave Rancho Dominguez 90021	N/A
6	Northgate 9101 E Telegraph Rd Pico Rivera 90660	N/A
7	Ralphs 1770 W Carson St Torrance 90501	N/A
8	168 Market 803 933 E Las Tunas Dr San Gabriel 91776	N/A

SEAFOOD TASK FORCE SURVEY

RESTAURANTS WITH VIOLATIONS Inspections from May to August, 2012

	FACILITY	VIOLATION
		Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above
1	Fushion Sushi 1150 Morningside Dr Manhattan Beach 90266	1. Escolar substituted for White Tuna 2. Crawfish substituted for Lobster 3. Seabream substituted for Black Snapper
2	Nozomi 1757 W. Carson St, L&M Torrance 90501	Geoduck Clams sold as Giant Clams
3	Roy's 800 S. Figueroa St, # 100 Los Angeles 90017	1. Tai Seabream substituted for Tai Snapper 2. Improper identification of "Country of Origin"
4	Asakuma Rice 848 N. La Cienega Blvd Los Angeles 90069	1. Escolar substituted for White Tuna 2. Crawfish substituted for Lobster
5	Echi Sushi 8267 Santa Monica Blvd West Hollywood 90069	1. Escolar substituted for White Tuna 2. Crawfish substituted for Lobster 3. Tilapia substituted for Snapper
6	E Baldi 375 N. Canon Dr Beverly Hills 90210	"Loup de Mer" sold but the term "Loup de Mer" is not an acceptable market name
7	Maki Yaki 705 Lincoln Blvd Venice 90291	1. Tilapia substituted for Red Snapper
8	Fish Grill 7226 Beverly Blvd Los Angeles 90036	Pollack substituted for Snapper (Boston Blue)
9	Angelini Osteria 7313 Beverly Blvd Los Angeles 90036	Loup de Mer used for Branzino, "Loup de Mer" is not an acceptable market name

RESTAURANTS WITH VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION <small>Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above</small>
10	Fish Grill 22935 Pacific Coast Highway Malibu 90265	Pollack substituted for Snapper (Boston Blue)
11	Sushi Roku 5445 W 3rd St Los Angeles 90048	Tai Seabream substituted for Tai Snapper
12	Malibu Fish Grill 400 N. Sepulveda Blvd El Segundo 90245	Swai substituted for Basa
13	P.F. Chang's 2041 Rosecrans Ave, # 120 El Segundo 90245	Improper identification of "Country of Origin"
14	Mariscos La Barca 221 N California Ave City of Industry 91744	Imitation crab substituted for crab
15	Hara Sushi 12222 Wilshire Blvd Los Angeles 90025	1. Escolar substituted for White Tuna 2. Crawfish substituted for Lobster
16	Mariscos Las Islitas 14419 S Pioneer Blvd Norwalk 90650	Imitation crab substituted for crab
17	Louisiana Pico Seafood 3601 W Pico Blvd Los Angeles 90019	Rex Sole substituted for Sand Dab
18	La Serenata De Garibaldi 1842 E 1st St Los Angeles 90043	Required invoices not available
19	Sam Woo Restaurant 514 W Valley Blvd Alhambra 91803	Missing proper labeling

RESTAURANTS WITH VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION <i>Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above</i>
20	P.F. Chang's 3525 Carson St Torrance 90503	Menu description
21	Bluewater Grill 665 N Harbor Dr Redondo Beach 90277	Weights claimed were incorrect
22	Slow Fish 5406 Wilshire Blvd Los Angeles 90038	1. Langostino substituted for Lobster 2. Fluke substituted for Halibut
23	Ocean Pacific Restaurant 859 N Broadway Los Angeles 90012	Required invoices not available
24	Via-Mar Seafood Restaurant 5111 N Figueroa St Los Angeles 90042	Imitation Abalone substituted for Abalone
25	La Chiquita Sea Food 5400 Avalon Blvd Los Angeles 90011	Imitation crab substituted for crab
26	Mi Lindo Nayarit Mariscos 1020 E Florence Ave Los Angeles 90001	Imitation Abalone used as Abalone
27	Manzanillo Colima Seafood 701 E Washington Blvd Los Angeles 90021	1. Imitation crab substituted for crab 2. Imitation abalone substituted for abalone 3. Imitation octopus substituted for octopus
28	Misofishy 1928 Lincoln Blvd Santa Monica 90405	1. Escolar substituted for White Tuna 2. Crawfish substituted for Popcorn baby lobster
29	Enterprise Fish Co 174 Kinney St Santa Monica 90405	Swai substituted for Basa

RESTAURANTS WITH VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above
30	Manhattan Meats & Seafood 1111 Manhattan Ave Manhattan Beach 90266	Improper identification of "Country of Origin"
31	Sugarfish 600 West 7th St Los Angeles 90017	Crab used as Blue Crab
32	Wokcano 800 West 7th St Los Angeles 90017	Tai Seabream substituted for Tai Snapper
33	Kings Louisiana 1541 W Martin Luther King Jr Blvd Los Angeles 90062	1. Pacific Snapper sold as Red Snapper 2. Rex Sole substituted for Sand Dab
34	Mariscos Maria 5640 W Adams Blvd Los Angeles 90016	1. Imitation crab substituted for crab 2. Imitation abalone substituted for abalone 3. Imitation octopus substituted for octopus
35	Mariscos Ensenada 612 N Indian Hill Blvd Pomona 91767	1. Imitation crab substituted for crab 2. Imitation abalone substituted for abalone
36	Siete Mares 9102 Sepulveda Blvd North Hills 91343	Handwritten invoices
37	The Lobster 1602 Ocean Ave Santa Monica 90401	Improper identification of "Country of Origin"
38	Il Grano 11359 Santa Monica Blvd, Unit B Los Angeles 90401	"Loup de Mer" used for Branzino
39	Natalie Peruvian Seafood 5759 Hollywood Blvd Los Angeles 90028	Required invoices not available

RESTAURANTS WITH VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION <i>Responsibility for violations could fall under Operator, Distributor, Importer, or all of the above</i>
40	Shrimp Ahoy 4488 E Live Oak Ave Arcadia 91006	Improper identification of "Country of Origin"
41	Mako Sushi 506 E Live Oak Ave Arcadia 91006	1. Imitation Crab substituted for crab 2. Escolar substituted for White Tuna
42	Rich's Shrimp Shack 1001 S Glendora Ave West Covina 91790	"Frozen" Tilapia sold as "Fresh"
43	Comfort Café 420 Broadway Santa Monica 90401	Improper identification of "Country of Origin"
44	Sushi Plus 2232 Honolulu Ave Montrose 91020	1. Crawfish substituted for Lobster 2. Escolar substituted for White Tuna 3. Tilapia substituted for Red Snapper 4. Imitation crab substituted for crab
45	Wokcano 150 S San Fernando Blvd Burbank 91502	1. Sea Bass substituted for Striped Bass
46	Top Island Seafood Restaurant 740 E Valley Blvd Alhambra 91801	Improper identification of "Country of Origin"

SEAFOOD TASK FORCE SURVEY

RESTAURANTS WITH NO VIOLATIONS

Inspections from May to August, 2012

	FACILITY	VIOLATION
1	Captain Kidd's Fish Restaurant 209 N. Harbor Drive Redondo Beach 90277	N/A
2	Quiznos 2200 Colorado Ave, Unit B Santa Monica 90404	N/A
3	Acapulco 722 N Pacific Ave Glendale 91202	N/A
4	Son of a Gun 8370 W 3rd St Los Angeles 90048	N/A
5	El Siete Mares 13030 E Valley Blvd La Puente 91746	N/A
6	Reel Inn 18661 Pacific Coast Highway Malibu 90265	N/A
7	Gladstones 17300 Pacific Coast Highway Pacific Palisades 90272	N/A
8	Mariscos El Paisa 8516 S Norwalk Blvd Whittier 90606	N/A
9	El Siete Mares 12706 E Philadelphia St Whittier 90601	N/A
10	The Hungry Cat 1535 N Vine St Hollywood 90028	N/A

RESTAURANTS WITH NO VIOLATIONS
Inspections from May to August, 2012

	FACILITY	VIOLATION
11	Red Lobster 21233 Hawthorne Blvd Torrance 90503	N/A
12	Baleen 260 Portofino Way Redondo Beach 90277	N/A
13	Mario's Peruvian & Seafood Restaurant 5786 Melrose Ave Los Angeles 90036	N/A
14	Fisherman's Outlet Restaurant 529 S Central Ave Los Angeles 90013	N/A
15	Lunada Bayhouse 2325 Palos Verdes Dr Palos Verdes Estates 90274	N/A
16	Fonz's Steaks & Seafood 1017 Manhattan Ave Manhattan Beach 90266	N/A
17	Ocean Avenue Seafood 1601 Ocean Ave Santa Monica 90401	N/A
18	The Crawfish Spot 1011 S Glendora Ave West Covina 91790	N/A
19	Restaurant Kiyosuzu 921 S Baldwin Ave, Unit B Arcadia 91007	N/A
20	Ajisen Ramen 9202 Las Tunas Dr Temple City 91780	N/A
21	Kabuki Japanese Restaurant 201 N San Fernando Blvd Burbank 91502	N/A