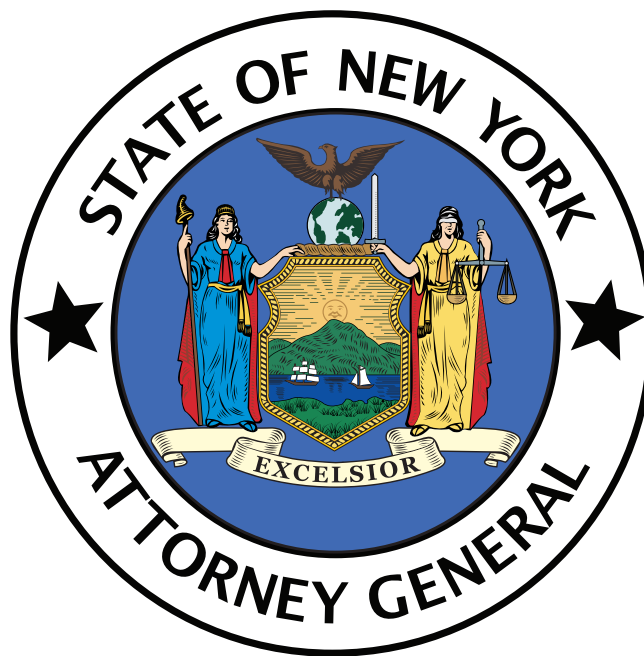


FISHY BUSINESS

SEAFOOD FRAUD AND MISLABELING IN NEW YORK STATE SUPERMARKETS

REPORT



Office of the New York State Attorney General

Barbara D. Underwood
Attorney General

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Executive Summary

Something fishy is going on at supermarket seafood counters. Consumers think they are buying lemon sole, red snapper, or wild salmon, or any one of dozens of seafood options. But too often, they get something else entirely. They unknowingly take home a cheaper, less environmentally sustainable, or less healthy fish. It's a bait-and-switch, which cheats consumers and violates consumer protection laws.

From late 2017 through 2018, the New York State Office of the Attorney General (“OAG”) undertook the first major government investigation in the U.S. to target seafood fraud at retail supermarket chains. OAG purchased seafood based on availability at 155 locations across 29 supermarket brands, targeting seafood falling into nine distinct categories. An academic laboratory then identified the species using DNA testing.

The results were disturbing. Key findings include:

- More than one in four (26.92%) seafood purchases with an identifiable barcode was mislabeled.¹ About two-thirds of the supermarket brands reviewed had at least one instance of suspected mislabeling.
- A small subset of supermarket brands was responsible for a vastly disproportionate share of suspected mislabeling. Of the 12 chains with 10 or more samples tested, five had rates of suspected mislabeling that exceeded 50%. These five are subject to an ongoing OAG consumer fraud investigation.
- While mislabeling affected virtually every tested seafood category, there was *rampant* mislabeling of certain species. The results suggest that consumers who buy lemon sole, red snapper, and grouper are *more* likely to receive an entirely different fish. Similarly, consumers who bought what was advertised as “wild” salmon often actually received farm-raised salmon instead. Such consumers had often paid more money—on average 34% more—to avoid farm raised fish.
- The substitutes were typically cheaper, less desirable species than the desired species. Snappers sold as red snapper, for example, tended to sell for half as much when properly labeled as another type of snapper. Some substitutes (e.g., lane snapper), had higher mercury levels or came from less sustainable fisheries than the desired species, raising consumer safety and environmental sustainability issues.
- Seafood mislabeling occurred across most regions of New York, but was most widespread downstate. New York City had a staggering mislabeling rate (42.65%), with similarly high rates of mislabeling on Long Island (40.63%) and only slightly lower in Westchester and Rockland Counties (32.43%).

¹ The sections below provide key details on the methods OAG used to test seafood purchases and identify mislabeling, and certain limitations associated with the results.

Solving the seafood fraud problem requires industry-wide reforms, at all stages of the supply chain. The report concludes with a description of some of the best practices already in effect at certain supermarkets.

I. Why Do Consumers Choose Seafood?

Every day in homes, schools, hospitals, restaurants, and institutions across New York State and around the country, seafood is on the menu. In 2015, the average American consumed an estimated 15.5 pounds of fish and other seafood.² High in protein, low in dietary fat, and rich in omega-three fatty acids, the Food and Drug Administration (“FDA”) recommends that the average American eat 8 to 12 ounces of a variety of seafood each week.³

To satisfy consumer demand, supermarkets and other seafood purveyors in New York offer consumers a diverse array of seafood options. These run the gamut from locally sourced oysters, summer flounder, and mackerel landed in Montauk and other Long Island ports, to tuna, catfish, and king crabs flown in from other parts of the country or from across the globe.

But not all seafood is equally coveted. Consumers will pay a premium price for certain species, while deliberately avoiding others. Factors beyond flavor and texture play a role in consumer choice, and consumers may favor certain species that they could not easily distinguish by appearance or taste alone. The following seafood characteristics also matter to consumers:

1. **Market Reputation.**⁴ As with other retail purchases, consumers will pay more for seafood that is in high demand and seen as a premium product. Certain types of seafood are household names, carrying positive market associations and featuring more frequently in recipes. Consumers seek out these highly prized species and will pay higher prices for them than for lesser known, less sought-after varieties. For example, consumers may select “red snapper” over other types of snapper or “king salmon” over other types of salmon.

² National Marine Fisheries Service Office of Science and Technology, “Fisheries of the United States 2015,” (September 2016), available at https://www.st.nmfs.noaa.gov/Assets/commercial/fus/fus15/documents/09_PerCapita2015.pdf at 106.

³ The recommendation differs for certain populations. For more information, please consult: <https://www.fda.gov/Food/ResourcesForYou/Consumers/ucm534873.htm>.

⁴ See, e.g., Scientific American, “Marketplace Red Snapper Is Case of Bait and Switch,” available at <https://www.scientificamerican.com/article/marketplace-red-snapper-i/> (noting consumer preference for red snapper over other snappers).

- 2. Nutritional and Health Differences.**⁵ Consumers will select particular seafood species over others because of differences they perceive in their safety, nutrition, and wholesomeness. For example, certain consumers will avoid seafood known to contain high levels of methylmercury, lead, or other heavy metals. Indeed, the FDA advises pregnant and nursing women, and children, to limit consumption of such species. To assist consumers seeking to reduce their exposure to mercury and other contaminants, the FDA and advocacy organizations, such as the Environmental Defense Fund (“EDF”), classify seafood types based on their heavy metal content. Similarly, some consumers agree to pay higher prices for wild-caught fish to avoid farm-raised varieties that may be treated with antibiotics, disinfectants, or pesticides. Consumers may also select wild species due to differences in the levels of protein, fat, minerals, and other nutrients. Indeed, wild seafood varieties may be an entirely different species than farmed, as is often the case with salmon.
- 3. Environmental Sustainability Concerns.**⁶ Eco-conscious consumers will select seafood species based on their environmental sustainability. Certain fish species are overfished, endangered, or known to result from environmentally harmful fishing or aquaculture practices. Environmental organizations have developed seafood guides and rankings to direct consumers to the most sustainable seafood options. The Seafood Watch program (“SWP”) of the Monterey Bay Aquarium publishes one popular guide; the program has distributed more than 51 million pocket guides and smartphone apps. Depending where and how a fish species is caught, the SWP will identify seafood as the “Best Choice” for sustainability, as a “Good Alternative,” or as a species to “Avoid.”⁷ Other groups, including the EDF and the Safina Center, put out similar eco-ratings.

⁵ Consumer Reports, “Choose the Right Fish To Lower Mercury Risk Exposure,” available at <https://www.consumerreports.org/cro/magazine/2014/10/can-eating-the-wrong-fish-put-you-at-higher-risk-for-mercury-exposure/index.htm>.

⁶ See, e.g., University of Connecticut Food Marketing Policy Center, “Consumer Preferences for Ecolabeled Seafood: Results of a Connecticut Survey,” available at <http://www.fmfc.uconn.edu/research/other/Connecticut%20Final%20Ecolabel%20Report%2012%2020%2004.pdf>.

⁷ See Marketing News, “Will Seafood Industry Marketing Win Over Consumers?” (January 2015), available at <https://www.ama.org/publications/MarketingNews/Pages/swimming-upstream.aspx>.

II. How Did Seafood Mislabeling First Come to Public Attention?

Seafood substitution and mislabeling is not a new phenomenon. Academics, non-governmental organizations, and regulators throughout the world have identified high levels of seafood mislabeling at the wholesale and retail levels worldwide.

Of particular note, beginning in 2012, the marine conservation organization Oceana began conducting a series of investigations throughout the United States and Canada. The group used DNA barcode technology to test seafood purchased from grocery stores and restaurants in a geographic area, comparing the species, as labeled, to the species as confirmed by DNA.⁸ In this way, Oceana identified widespread mislabeling.

In 2012, for example, Oceana analyzed samples from 81 grocery stores, sushi bars, and other restaurants in New York City.⁹ Testing results indicated that close to two out of every five seafood samples were misidentified (39%). The study found a staggering rate of substitution at sushi restaurants (76%), and high rates of substitution at other restaurants (39%) and grocery stores (29%). Mislabeling affected various fish varieties, including “white” tuna, red snapper, other specific snapper species, wild salmon species, cod, lemon sole, and grouper. A half-dozen lesser-known species were mislabeled “red snapper,” including crimson snapper, spotted rose snapper, and yellowtail snapper.

The FDA has likewise used DNA barcoding to uncover seafood mislabeling in the supply chain. During the 2012-2013 fiscal year, for example, the FDA investigated the mislabeling of certain historically misidentified species at the wholesale level.¹⁰ The FDA’s study identified a mislabeling rate of 15%, primarily affecting grouper and snapper species.

OAG identified no previous study focusing broadly on supermarket chains in New York State. Nor has prior action by U.S. enforcement agencies and regulators surveyed potential seafood fraud at the retail level.

⁸ The testing described in this report also relied on DNA barcode technology, as described in greater detail in section VI below.

⁹ See Oceana Reports, “Widespread Seafood Fraud Found in New York City,” (December 2012), available at <https://oceana.org/reports/widespread-seafood-fraud-found-new-york-city>.

¹⁰ See U.S. Food & Drug Administration, “Summary of FDA’s sampling efforts for seafood species labeling in FY12-13,” available at <https://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Seafood/UCM419983.pdf>.

III. What Leads to Mislabeling?

Mislabeling has a variety of causes, including intentional fraud, negligence, and simple error.¹¹ While scientific identification methods, like DNA barcoding, can confirm the identity of the species, they do not shed light on the *reason* for a substitution.

Intentional Fraud. The wide price disparities between different fish species mean that substituting a cheaper or more obscure species for a more expensive or better known one can allow the seller to sell at a higher price – or to price the fish lower than a competitor selling the authentic product. In cases of mislabeling, the tendency of the substitute fish to be a cheaper species suggests that intentional misconduct in the supply chain may play a role.

Negligence. Sellers at the wholesale or retail level may lack effective protocols for identifying the fish they are selling, for differentiating between distinct species coming within a single broader category (e.g., for distinguishing “red” snapper from other snapper species), for adequately training staff, for labeling signage and packaging, or for vetting the fish source before marketing seafood to consumers. Without reasonable procedures, some mislabeling is inevitable.

Mistake/Error. Misidentification is sometimes possible where reasonable procedures are in place, especially where species have a similar appearance and are indigenous to the same waters. Such errors can initially occur at any point in the supply chain, including on the boat, by the distributor, or at the fish counter (e.g., packing the wrong fish).

For both the consumer and the retailer, distinguishing between similar-appearing species accurately can be especially challenging if the seafood is sold in parts (e.g., fillets), rather than as whole fish. Intentional fraud, negligence, or errors earlier in the supply chain—at the dock or by a distributor—can result in mislabeling at the point of sale to the ultimate consumer.

¹¹ See, e.g., Oceana Reports, “Oceana Study Reveals Seafood Fraud Nationwide,” (February 2013), available at <https://oceana.org/reports/oceana-study-reveals-seafood-fraud-nationwide>; Ocean and Coastal Law Journal, “Not Just Floundering Around: A Post-Regulatory Framework to Address Seafood Substitution,” (May 2017) available at <https://digitalcommons.maine.gov/cgi/viewcontent.cgi?article=1355&context=oclj>.

IV. What Are the Legal Duties of Supermarkets and Other Retailers?

Most consumers are not seafood experts. They interact with the global seafood chain exclusively at its final step: their neighborhood seafood counter or restaurant. To a far greater degree than for many other food products, consumers depend on the representations retailers make about the seafood for sale. One study found that more than half (55%) of seafood buyers rely directly on their retailer’s explanation of their seafood purchases.¹²

Supermarkets and other retail outlets in New York are legally required to market the seafood they are selling accurately, most notably by the Federal Food, Drug and Cosmetic Act and the New York State Agriculture and Markets Law.¹³ The sale of mislabeled seafood may also violate federal and state consumer protection laws, which prohibit fraudulent and deceptive business practices or advertising.¹⁴ These laws hold sellers of seafood and other retail products strictly liable for the accuracy of their marketing representations. Ultimately, retailers are responsible for establishing the measures reasonably needed to ensure that the seafood they sell is labeled accurately – and are subject to civil liability or even criminal penalties when they fail to do so.

Consumers select seafood for a range of characteristics, including the geographic origin of the seafood and the method of capture or farming. But the most fundamental characteristic of seafood is its species. The FDA administers a comprehensive “Guide to Acceptable Market Names for Seafood Sold in Interstate Commerce,” commonly known as the “Seafood List.” This list sets out “what FDA considers to be acceptable market names for seafood sold in interstate commerce.”

“Market names” refer to the names that supermarkets and other retailers can legally use to market seafood species in interstate commerce. The Seafood List also provides the “common name” that scientists use as shorthand for the species – and which can also be used in commerce – its formal scientific name, and the names that a species may be known by in a given locality, also called the “vernacular” names. Given the “exceptional number and variety of species,” the FDA advises that using acceptable market names to identify seafood is essential.¹⁵

The FDA has also issued further Compliance Policy Guides to assist in evaluating whether particular seafood is mislabeled (or “misbranded”).¹⁶ Under these Compliance Policy Guides, labeling a fish using names “other than those listed as common or usual names in the ‘market’ or ‘common’ columns of the Seafood List may misbrand the product.”¹⁷ For example, the FDA has a specific Compliance Policy Guide related to “red snapper,” which provides that “[t]he labeling or sale of any fish other than *Lutjanus campechanus* as ‘red snapper’ constitutes a misbranding

¹² See Alaska Seafood Marketing Institute, “The Power of the Alaska Seafood Brand,” (2017), available at <https://www.alaskaseafood.org/wp-content/uploads/2015/10/1-030-Power-of-the-Brand-2017.pdf>.

¹³ See New York State Agriculture and Markets Law § 201.

¹⁴ See New York General Business Law §§ 349, 350; New York Executive Law §63(12).

¹⁵ <https://www.fda.gov/Food/GuidanceRegulation/ucm113260.htm>.

¹⁶ See FDA CPG §§ 540.750, 540.475.

¹⁷ See FDA CPG § 540.750.

in violation of the Federal Food, Drug and Cosmetic Act.”¹⁸ The FDA enacted this guidance in response to the value consumers placed on red snapper, its limited availability, and the numerous attempts to substitute it with a less valuable fish.¹⁹

This report relies on the FDA’s Seafood List, along with the judgment of the National Oceanic and Atmospheric Administration (“NOAA”), for what constitutes an acceptable market name for a given species.²⁰ For purposes of this report, fish sold under a name not recognized by these federal authorities as a common name or acceptable market name for that species is deemed “mislabeled.”

V. How Did OAG Determine If Seafood Was Mislabeled?

No major regulatory or enforcement action in the United States has centered on the seafood offerings at chain supermarkets. Reviewing prior research, OAG identified seafood species for purchase that had a history of substitution. On that basis, the investigation targeted the following categories:

1. Red snapper
2. Snapper (varieties other than “red”)
3. Grouper
4. Cod
5. Wild salmon (inclusive of chum, Coho, sockeye, and king)
6. Halibut
7. Lemon sole
8. Sole (varieties other than “lemon”)
9. Striped bass
10. White tuna²¹

¹⁸ See FDA CPG § 540.475.

¹⁹ *Id.*

²⁰ There may be exceptions where a seller may legally sell the species under a different name, as long as it is not inaccurate or misleading.

²¹ Although past studies found that sushi restaurants dubbed certain seafood “white” tuna, no supermarket in the OAG’s investigation sold seafood under that name. In any event, the FDA’s Seafood List does not recognize “white” tuna as an acceptable market name for *any* species.

During the second half of 2017 and the first half of 2018, OAG investigators purchased the identified categories of fish, based on availability, from 155 individual supermarket locations across New York State, representing 29 supermarket brands. These brands (which are listed in Appendix A)²² spanned six broad geographic regions:

1. Albany through Mid-Hudson Valley;
2. Buffalo;
3. Nassau & Suffolk Counties;
4. New York City;
5. Syracuse & Utica; and
6. Westchester & Rockland Counties.

OAG surveyed a broad and diverse cross-section of supermarkets in New York. Where practical, OAG purchased samples of fish (the “Samples”) from multiple supermarkets operating under the same name,²³ often across several days. Because OAG made purchases based on availability, however, there was significant variability in the number of purchases made in particular regions and from particular brands. The mix of purchases therefore was not a statistically representative samples of seafood available statewide.

Investigators recorded how the supermarkets identified and priced the fish for sale and photographed the relevant store signage, packaging, and receipts. To prepare the Samples for testing and prevent cross-contamination, OAG developed a sample preparation protocol in consultation with the Ocean Genome Legacy Center (“OGLC”), a nonprofit marine research laboratory. Under the protocol, investigators cut a small specimen of the flesh of each Sample and used tweezers to place it into a pre-numbered test tube. Investigators then sealed the test tube, which was pre-filled with a fixative. After sealing the Sample in the test tube, investigators discarded disposable supplies (gloves, razors, plates) and completely cleaned their workspace and any non-disposable tools.

Upon accumulating a sufficient number of prepared Samples, OAG sent a batch of test tubes to the OGLC lab for species identification. OAG gave the laboratory no advance indication of how the fish was labeled in the supermarket.

²² The brands on Appendix A represent a sample of supermarkets operating in New York State. The absence of a supermarket from the list is no indication of whether or not it accurately markets its seafood. Certain chains that sell a selection of fresh seafood were nonetheless omitted because they did not stock the particular seafood categories targeted when purchases were planned or attempted.

²³ Notably, certain supermarkets that operate under a given brand name are centrally-owned, while others operate as franchises or through alternative ownership structures.

VI. What Method Was Used to Identify the Species?

DNA testing has been reliably used to identify fish species by comparing samples to a set of validated barcodes. This method has been widely used and accepted as a means of authenticating seafood species by regulators and the scientific community. The FDA maintains a repository of FDA-validated open-source DNA barcodes for various seafood species called the Reference Standard Sequence Library for Seafood Identification (“RSSL”).²⁴ For commercial species not catalogued in the RSSL, there are libraries of scientifically reliable barcodes available from other regulators and peer-reviewed scientific sources.

OGLC, a part of Northeastern University, collaborates with the Smithsonian, NOAA, and other major marine research institutions. OGLC served as OAG’s scientific advisor and carried out all laboratory testing of the Samples. Using a scientifically validated DNA barcoding protocol, OGLC tested the samples against available reference standards. In the first instance, OGLC relied on available FDA reference standards. For the subset of commercial species with no FDA reference standard (e.g., Nile perch), OGLC relied on other scientifically reliable public references.²⁵ Consistent with FDA standards, OGLC required a 500 DNA base-pair match before confirming the species. OGLC further excluded Samples with “low sequence quality,” i.e., where no reliable species barcode could be identified.

OAG applied the FDA approach, which treats Samples with up to 2% divergence from the reference standard to be a match.²⁶ Under this approach, certain distinct, genetically similar species cannot be distinguished from each other. For example, “red snapper” samples are considered correctly labeled even where test results are more suggestive of the close genetic relative Pacific snapper. With the foregoing qualifications, this report finds Samples to be “misabeled” where OGLC testing identified a definitive barcode associated with a different species than the seafood as marketed.

²⁴ See Reference Standard Sequence Library for Seafood Identification (RSSL), available at <https://www.fda.gov/Food/FoodScienceResearch/DNASeafoodIdentification/ucm238880.htm>.

²⁵ To identify scientifically reliable public references, OGLC relied on the Barcode of Life Data Systems (also known as BOLD) and GenBank, the genetic sequence database administered by the National Institutes of Health.

²⁶ See DNA-based Seafood Identification, available at <https://www.fda.gov/Food/FoodScienceResearch/DNASeafoodIdentification/ucm237391.htm>.

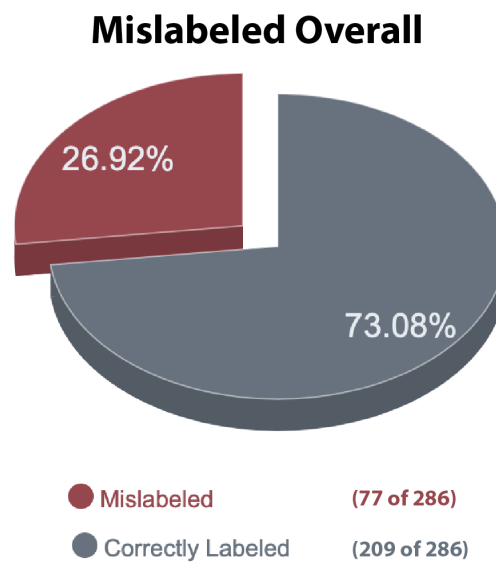
VII. What Were the Overall Testing Results?

Testing revealed a troublingly high rate of suspected mislabeling overall that affected a broad cross-section of supermarkets in New York. As reflected below, the problem was particularly acute for certain seafood species and categories, in certain areas, and at certain supermarket chains.

Testing revealed:

1. *A Sky-High Mislabeling Rate.* More than one in every four Samples (26.92%, or 77 out of 286 total Samples) with an identifiable barcode failed to come back as a match for the market name of the species as labeled.

Chart 1.

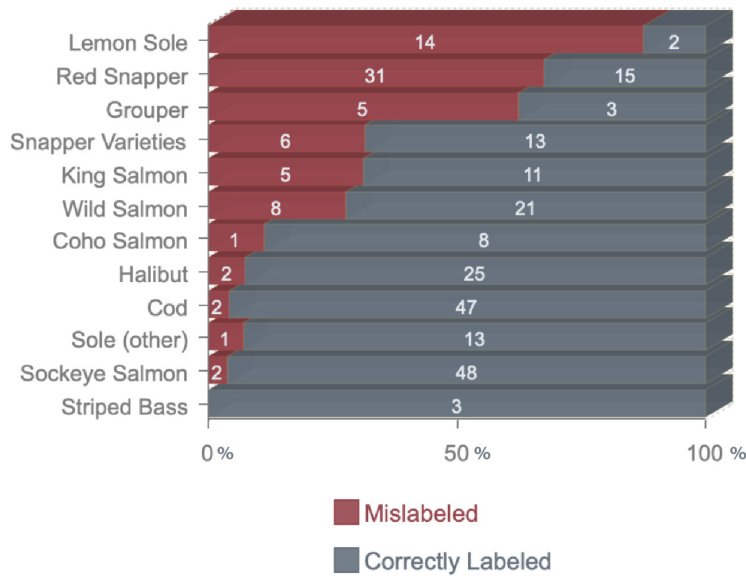


2. *Suspected Mislabeling Involving Virtually Every Type of Seafood Investigated.* Testing found substitutions for nearly every target species or category purchased in the investigation. The lone exception was striped bass.²⁷
3. *An Especially High Rate of Suspected Mislabeling for Certain Seafood Species.* The investigation found rampant mislabeling in certain species, including lemon sole (14 out of 16 or 87.5%), red snapper (31 out of 46 or 67%), grouper (5 out of 8 or 62.5%), chinook/king salmon (5 out of 16 or 31.25%), and “wild” salmon (8 out of 29 or 27.59%), which can legally refer to several species. A few species were rarely mislabeled, including cod (2 out of 49 or 4.08%), sockeye salmon (2 out of 50 or 4%), and striped bass (0 out of 3 or 0%).

²⁷ Due to limited availability, only three Samples of striped bass were purchased. Testing confirmed that all three were correctly labeled.

Chart 2.

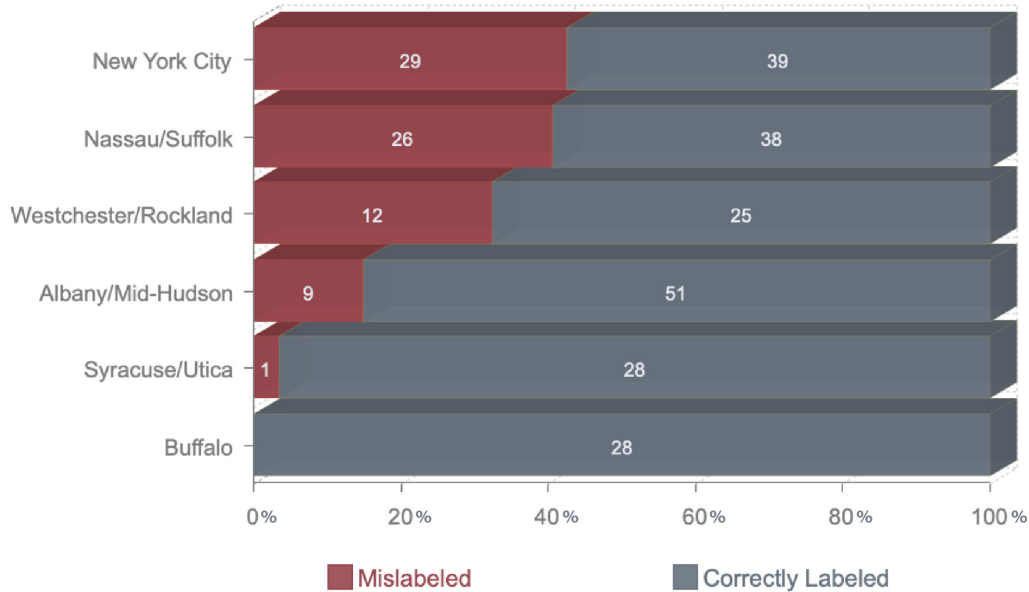
Mislabeled by Category



4. *Rates of Mislabeling Vary Across Different Regions of New York State.* New York City supermarkets had the highest rate of suspected mislabeling (42.65%), followed by Nassau/Suffolk (40.63%), and Westchester/Rockland (32.43%). The 42.65% rate of mislabeling in New York City area supermarkets for 2017-2018 exceeds the 29% rate identified in Oceana’s 2012 study. No mislabeling was found in Buffalo supermarkets. Notably, the mislabeling rates reflect averages, and a relatively small number of supermarkets (discussed in Item 6 below) are disproportionately responsible for the higher mislabeling rates downstate.

Chart 3.

Mislabeled By Region



5. *Certain Supermarket Brands Had Especially High Levels of Suspected Mislabeling.* Nearly two-thirds (19 out of 29 or 65.52%) of supermarket brands in the study sold at least one Sample suspected of mislabeling. But thirteen out of the 29 supermarket brands in the investigation had rates of suspected mislabeling of 25% or higher. Five of the 12 supermarket brands from which OAG purchased 10 or more Samples had rates of suspected mislabeling exceeding 50%. These included Food Bazaar (52.63%), Foodtown (55.17%), Stew Leonard’s (53.85%), Uncle Giuseppe’s (55.56%), and Western Beef (66.67%). OAG directed enforcement letters to these five chains, which are subject to further investigation.

The mislabeling of seafood species has serious consequences for consumers, the seafood marketplace, and the environment. As more fully detailed in the next section, the investigation reached the following broad findings:

1. *Cheaper Species Were Often Mislabeled as More Expensive Species.* In most instances where OAG had pricing data for the substitute species, the substitute sold for more when mislabeled as a more coveted species than when properly labeled. This included, for example, farmed salmon sold as wild, and yellowtail flounder sold as lemon sole.
2. *Mislabeled Substitutes Often Undersold Competitors Selling the Real Thing.* While overcharging customers, supermarkets tended to offer the mislabeled fish for less than the average price for the desired species. This undercuts responsible competitors selling the

genuine product, and undermines the market as a whole.

3. *Species Shunned for Health Reasons Were Sold as Preferred Species.* In certain instances, the substitute species was known to have higher levels of mercury and other heavy metals than the labeled species, including lane snapper sold as red snapper and Atlantic salmon sold as king salmon. Similarly, many select wild seafood to avoid the antibiotics and other chemicals sometimes used on farmed seafood. Yet in many cases, “wild” seafood Samples tested as farmed species.
4. *Environmentally Harmful Seafood Options Were Passed Off as More Sustainable Species.* Many consumers desire to buy species that are less environmentally harmful. Yet in many instances, the substitutes are considered less eco-friendly than the intended species. This included snowy grouper sold as red grouper, lane snapper sold as red snapper, and yellowtail flounder sold as lemon sole.

VIII. What Types of Seafood Were Most Commonly Mislabeled?

As more fully explored below, three of the most frequently mislabeled seafood categories were (1) wild salmon; (2) lemon sole; and (3) red snapper.²⁸ Each section provides comparison points between the intended species and the substitute species across various dimensions, focusing on attributes where certain substitute species would be *less preferable* to consumers. Notably, OAG did not conduct a robust market pricing survey; conclusions related to pricing are *illustrative* and derived from the limited number of purchases OAG made in the course of its investigation.

1. Wild Salmon

Salmon is the second-most popular type of seafood sold in the United States.²⁹ While the percentage of wild-caught salmon fluctuates year-to-year, in 2011, it constituted about one-third of total salmon sold in the United States.³⁰ Wild salmon properly encompasses several distinct wild-caught species, including chinook/king (*Oncorhynchus tshawytscha*), sockeye (*Oncorhynchus nerka*), Coho (*Oncorhynchus kisutch*), and chum (*Oncorhynchus keta*). Atlantic salmon (*Salmo salar*)—one of the world’s most popular farmed fish species—is endangered in the wild and is not commercially sold in the United States. Therefore, Samples of Atlantic salmon sold as “wild” are mislabeled.

²⁸ Although other types of snapper and grouper also had high mislabeling rates, the report does not delve as deeply into those categories due to the more limited availability of the relevant species when making purchases.

²⁹ Science of Food (Nature Partner Journal) “Safely meeting global salmon demand,” Available at <https://www.nature.com/articles/s41538-018-0025-5>.

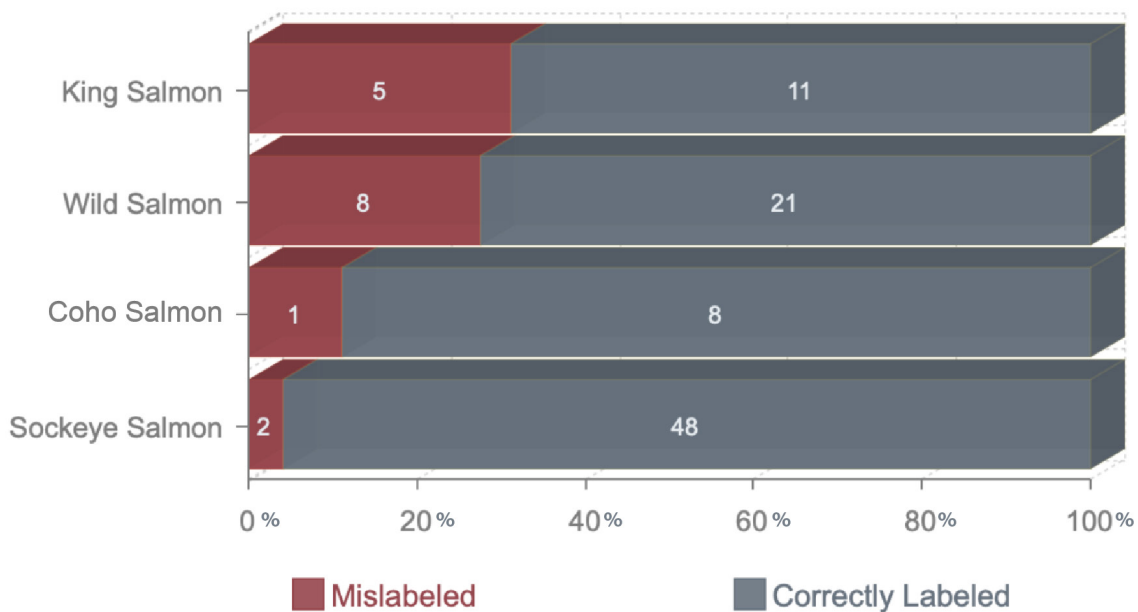
³⁰ NOAA, “2011 Top 10 Favorite Seafoods in the United States,” Available at <https://www.fisheries.noaa.gov/2011-top-10-favorite-seafoods-united-states>.

Testing showed that eight of the 29 Samples labeled simply as “wild” salmon without identifying a particular wild species (27.59%) were mislabeled. The substitute species included Atlantic salmon (*Salmo salar*) and rainbow trout (*Oncorhynchus mykiss*), which is not a type of salmon at all. The remaining 21 Samples (72.41%) were salmon species commercially fished in the wild. This analysis treats those species as correctly labeled “wild.”³¹

Seafood specifically labeled as chinook/king salmon had an even higher mislabeling rate (31.25%). Other specified salmon species, Coho and sockeye, had lower mislabeling rates.

Chart 4.

Mislabeled Wild Salmon



Nearly all mislabeled salmon Samples tested as farmed Atlantic salmon or rainbow trout. In two instances, however, Coho salmon was mislabeled as sockeye.

Table 1.

Species of Fish Substituted for Wild Species of Salmon			
	Scientific Name	Common Name	FDA Acceptable Market Name
1	<i>Oncorhynchus kisutch</i>	Coho Salmon	Salmon, Coho or Silver or Medium Red (Mislabeled as Sockeye Salmon)
2	<i>Oncorhynchus mykiss</i>	Rainbow Trout	Trout, Rainbow or Steelhead
3	<i>Salmo salar</i>	Atlantic Salmon	Salmon

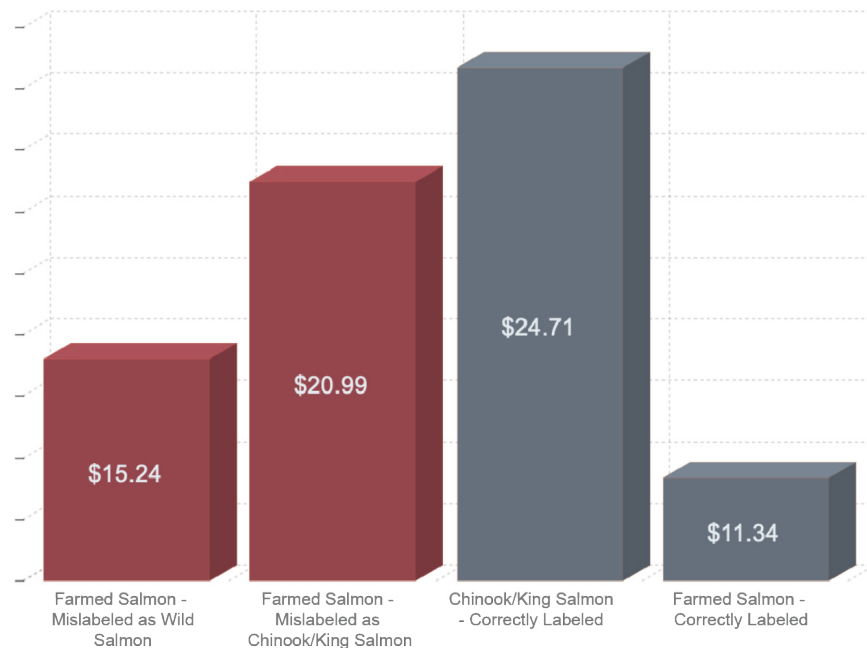
³¹ DNA barcoding cannot distinguish between wild-caught and farmed fish of the same species. Because certain wild caught varieties are also farm-raised, including chinook/king (*Oncorhynchus tshawytscha*) and Coho salmon (*Oncorhynchus kisutch*), the total mislabeling figures likely underestimate the degree of mislabeling of “wild” salmon.

PRICING: WHEN FARMED ATLANTIC SALMON IS MISLABELED AS WILD SALMON, CONSUMERS PAY INFLATED PRICES.

Fish sold as “wild” salmon (without identifying a particular wild species) command a higher price than farmed salmon. OAG investigators bought seafood labeled as Atlantic salmon, farmed salmon, or simply as salmon for an average price **\$11.34** per pound.³² When farmed salmon was mislabeled as wild salmon, however, the average price spiked by 34%, to **\$15.24** per pound. It spiked even higher for Samples sold as specific, highly coveted varieties of wild salmon. For example, Samples mislabeled as chinook/king salmon sold for an average price per pound of **\$20.99**. That price, however, still undercut competitors, who charged **\$24.71** per pound on average for authentic chinook/king salmon. Such mislabeling harms consumers – who overpay for cheaper species – and competitors – who cannot compete legitimately at those prices.

Chart 5.

**Wild Salmon vs. Farmed Salmon:
Price Per Pound**



³² Although Atlantic salmon was not a targeted species, OAG investigators purchased 15 samples of correctly labeled Atlantic salmon in the course of the investigation, and which serve as a comparison.

HEALTH: WHEN ATLANTIC SALMON IS MISLABELED AS WILD SALMON, CONSUMERS MAY RECEIVE A FARMED SPECIES WITH A POTENTIAL FOR CHEMICAL RESIDUE AND WITH A DIFFERENT NUTRITIONAL PROFILE.

Certain consumers will avoid Atlantic salmon and farmed rainbow trout based exclusively on concerns about the antibiotics or other chemicals sometimes used in industrial aquaculture. Wild and farmed salmon also have different nutritional characteristics that may be relevant to consumers. They have different levels of heavy metals, and wild salmon tends to be leaner and may contain lower levels of the omega-3 fatty acid docosahexaenoic acid (DHA).³³

SUSTAINABILITY: WHEN RAINBOW TROUT AND FARMED SALMON ARE MISLABELED AS WILD SALMON, CONSUMERS MAY GET LESS ECO-FRIENDLY SPECIES.

Farming of both salmon and rainbow trout, the common substitutes for wild salmon, raise concerns about effluent pollution and chemical use. Seafood Watch designates specific species of wild salmon—sockeye and chum—as either a “Good Alternative” or “Best Choice,” while urging consumers to “Avoid” certain farmed varieties.

2. Lemon Sole

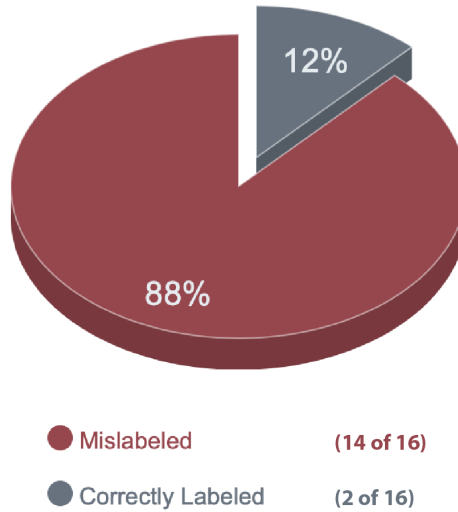
Lemon sole is an acceptable market name for *Microstomus kitt*, a popular European flatfish. In the United States, lemon sole is also an acceptable market name for blackback flounder (*Pseudopleuronectes americanus*), a fish found on the Atlantic seaboard of the United States.³⁴ Two Samples (12.5%) out of the 16 labeled as lemon sole tested as this species. The remaining 14 (87.5%) were mislabeled, failing to test as either of the species properly sold as lemon sole in the U.S.

³³ <https://www.sciencedirect.com/science/article/pii/S0013935116311811?via%3Dihub>.

³⁴ See NOAA Northeast Multispecies Species List for Winter Flounder, available at <https://www.greateratlantic.fisheries.noaa.gov/nero/fishermen/images/multispecies/pages/winter%20flounder.html>.

Chart 6.

Mislabeled Lemon Sole



In general, supermarkets sold a range of white-fleshed fish species – flounders, flukes, and soles – as lemon sole. One Sample labeled as lemon sole tested as swai (*Pangasius hypophthalmus*), a cheap, typically farmed fish species formerly known in the United States as “Vietnamese catfish.”³⁵

Table 2.

Species of Fish Substituted for Lemon Sole (<i>Microstomus kitt</i> or <i>Pseudopleuronectes americanus</i>)			
	Scientific Name	Common Name	FDA Acceptable Market Name
1	<i>Glyptocephalus cynoglossus</i>	Witch Flounder	Gray Sole or Sole or Flounder
2	<i>Hippoglossoides platessoides</i>	American Plaice	Plaice or Flounder
3	<i>Hippoglossoides robustus</i>	Bering Flounder	Flounder
4	<i>Limanda aspera</i>	Yellowfin Sole	Sole or Flounder
5	<i>Limanda ferruginea</i>	Yellowtail Flounder	Flounder or Sole
6	<i>Pangasius hypophthalmus</i>	Swai	Swai or Sutchi or Striped Pangasius or Tra
7	<i>Paralichthys dentatus</i>	Summer Flounder	Flounder or Fluke
8	<i>Paralichthys lethostigma</i>	Southern Flounder	Flounder or Fluke
9	<i>Pleuronectes platessus</i>	European Plaice	Plaice or Flounder

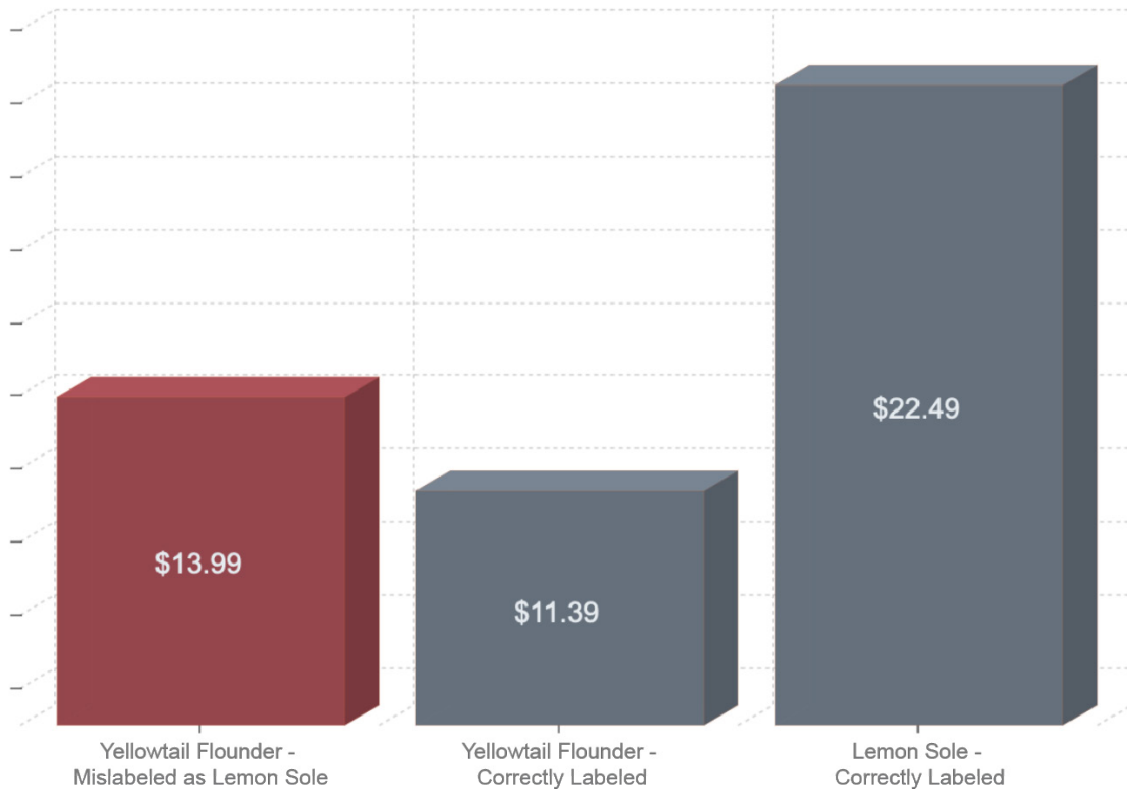
³⁵ Cf. 21 U.S.C. § 321d (restricting the name catfish to fish classified within the family Ictaluridae).

PRICING: MISLABELING CHEAPER FISH AS LEMON SOLE HARMS CONSUMERS AND LEGITIMATE COMPETITORS.

Fish sold as lemon sole command a higher price than substitutes like flounder or sole when sold under acceptable market names. For example, the five Samples properly labeled as yellowtail flounder sold for an average price of **\$11.39** per pound. The three Samples of yellowtail flounder mislabeled as lemon sole, however, had an average price of **\$13.99** per pound. By contrast, the sales price of the two correctly labeled Samples of lemon sole averaged **\$22.49** per pound. The apparent result is that mislabeling lemon sole simultaneously harms consumers – who overpay for a cheaper species – and legitimate competitors – who are undercut by fraudulent business practices.

Chart 7.

**Lemon Sole vs. Yellowtail Flounder:
Price Per Pound**

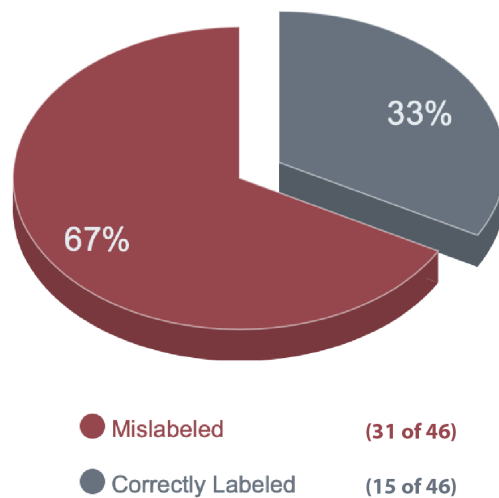


HEALTH: WHEN FARMED FISH IS MISLABELED AS LEMON SOLE, CONSUMERS MAY RECEIVE LESS HEALTHY SUBSTITUTES.

Certain consumers intentionally select wild, rather than farm-raised species for various reasons, including due to nutritional differences or to avoid eating seafood treated with antibiotics, pesticides, or other chemicals. While lemon sole is wild caught, one Sample labeled as lemon sole turned out to be swai, a fish typically farmed in Vietnam and associated with high levels of aquacultural chemical use.³⁶

Chart 8.

Mislabeled Red Snapper



SUSTAINABILITY: WHEN OTHER FISH ARE MISLABELED AS LEMON SOLE, CONSUMERS MAY RECEIVE SPECIES THAT ARE LESS ENVIRONMENTALLY SUSTAINABLE.

Environmental organizations give the more common American lemon sole species, also known as blackback flounder, middling-to-poor sustainability ratings, including due to suspected overfishing and the potential to catch endangered species at the same time.³⁷ Certain species mislabeled as lemon sole, however, do even worse. For example, the Monterey Bay Aquarium’s Seafood Watch Program designated blackback flounder a “Good Alternative” when caught in the Northwest Atlantic, specifically in the Gulf of Maine. Meanwhile, Seafood Watch urged consumers to “Avoid” the common substitute of yellowtail flounder when caught in the very same waters. Seafood Watch likewise urged eco-conscious consumers to “avoid” swai due to the chemicals used in farming and associated effluent pollution.

³⁶ Monterey Bay Aquarium Seafood Watch, “Pangasius,” Available at https://www.seafoodwatch.org/-/m/sfw/pdf/reports/c/mba_seafoodwatch_catfish_vietnam_report.pdf.

³⁷ Monterey Bay Aquarium Seafood Watch, “Flounder: Blackback,” Available at <http://www.seafoodwatch.org/seafood-recommendations/groups/flounder?type=blackback&o=471592711>.

3. Red Snapper

Red Snapper is the common name of *Lutjanus campechanus*, a highly-prized fish indigenous to the North Atlantic. As spelled out in an FDA Compliance Policy Guide, the only fish species that can carry the name red snapper is *Lutjanus campechanus*. Because of historic overfishing, the fish is subject to a fisheries management plan and is often relatively expensive. Yet out of 46 Samples labeled “red snapper,” 31 (67%) purchases from 10 supermarket chains failed to test as *Lutjanus campechanus*. DNA barcoding confirmed the correct species in only 15 out of 46 red snapper Samples (33%).

Testing suggests that supermarkets mislabeled at least 12 other species as red snapper. These substitutes were often other snapper types, including some not indigenous to the Atlantic Ocean, e.g., the Pacific caught Twinspot Snapper (*Lutjanus bohar*).³⁸ Golden redfish (*Sebastes norvegicus*), which may be sold as ocean perch, was another substitute.

Table 3.

Species of Fish Substituted for Red Snapper (<i>Lutjanus campechanus</i>)			
	Scientific Name	Common Name	FDA Acceptable Market Name
1	<i>Lutjanus bohar</i>	Twinspot Snapper	Snapper
2	<i>Lutjanus erythropterus</i>	Crimson Snapper	Snapper
3	<i>Lutjanus guttatus</i>	Spotted Rose Snapper	Snapper
4	<i>Lutjanus malabaricus</i>	Malabar Snapper	Snapper
5	<i>Lutjanus synagris</i>	Lane Snapper	Snapper
6	<i>Lutjanus vivanus</i>	Silk Snapper	Snapper
7	<i>Ocyurus chrysurus</i>	Yellowtail Snapper	Snapper
8	<i>Pinjalo pinjalo</i>	Pinjalo	Snapper
9	<i>Pristipomoides multidens</i>	Goldbanded Jobfish	Jobfish or Snapper
10	<i>Pristipomoides typus</i>	Sharptooth Jobfish	Jobfish or Snapper
11	<i>Rhomboplites aurorubens</i>	Vermillion Snapper	Snapper
12	<i>Sebastes norvegicus</i>	Golden Redfish	Ocean Perch

³⁸ See Russell, B., Smith-Vaniz, W.F., Lawrence, A., Carpenter, K.E. & Myers, R., “*Lutjanus bohar*. The IUCN Red List of Threatened Species,” (2016), available at <http://www.iucnredlist.org/details/194363/0>.

WHEN OTHER SNAPPERS ARE MISLABELED AS RED SNAPPER, CONSUMERS PAY INFLATED PRICES.

Testing revealed that other snappers were passed off as red snapper. The average market price for those other snappers, when correctly labeled, was significantly lower than red snapper. As illustrated in the chart below, the fifteen correctly labeled *red* snapper Samples averaged **\$17.59** per pound.³⁹ By contrast, the 13 correctly labeled Samples of other snappers averaged **\$8.29** per pound.⁴⁰ Snapper Samples when mislabeled as red snapper averaged **\$10.38** per pound – with customers paying more than for when the same species was correctly labeled.

Chart 9.

**Red Snapper vs. Other Snappers:
Price Per Pound**



³⁹ Pricing numbers reflect the particular Samples available and purchased in the course of OAG’s investigation. OAG did not conduct a market pricing survey.

⁴⁰ The nine Samples accurately sold as a “snapper,” not “red snapper,” represent five distinct snapper variants: *Lutjanus guttatus*/Spotted Rose Snapper, *Lutjanus malabaricus*/Malabar Snapper, *Lutjanus synagris*/Lane Snapper, *Ocyurus chrysurus*/Yellowtail Snapper, and *Pinjalo pinjalo*/Pinjalo. As reflected on the chart above, each of these species has at times also been used as a substitute.

HEALTH: WHEN OTHER SNAPPERS ARE MISLABELED AS RED SNAPPER, CONSUMERS MAY RECEIVE FISH WITH HIGHER MERCURY LEVELS.

EDF rates red snapper as having a “moderate” level of mercury contamination, which is similar to most of the substitutes identified. EDF found, however, that one substitute, lane snapper has “elevated” mercury levels.

SUSTAINABILITY: WHEN OTHER SNAPPERS ARE MISLABELED AS RED SNAPPER, CONSUMERS MAY RECEIVE LESS ECO-FRIENDLY SPECIES.

Eco-conscious consumers would select red snapper over many of the identified substitutes. The EDF rated red snapper as “OK.” Two of the identified substitutes – silk snapper and pinjalo – received EDF’s “Worst” eco-Rating. The Monterey Aquarium Seafood Watch program identifies red snapper from the Gulf of Mexico as a “Good Alternative.” By contrast, the Seafood Watch program urges buyers to “Avoid” one of the substitutes – lane snapper – when caught in the Gulf of Mexico.

IX. How Can Supermarkets Combat the Seafood Fraud Epidemic?

As with all purchases, consumers should recognize: if the price of seafood seems too good to be true, that may be a sign that they are not getting what they paid for. They should also expect their supermarkets to provide precise labeling of the seafood they sell and describe their seafood quality and sustainability practices. The ultimate responsibility for accurately marketing seafood, however, falls squarely on the retailers themselves.

While there are other broken links in the seafood supply chain, supermarkets (and restaurants) represent the final line of defense before a phony fish ends up as family dinner. Fortunately, there are basic steps retailers can take to guarantee that they are being straight with seafood consumers. Many already are. OAG reviewed the best seafood practices across the supermarket industry, including the protocols in effect at responsible supermarkets, most notably the Hannaford chain (which has a large number of stores in Upstate New York, a large seafood selection, and no instances of suspected mislabeling), or recommended by the Food Marketing Institute, an industry association.⁴¹

The success of a seafood quality control program depends on a multi-step program that incorporates suppliers, supermarket management, and seafood department employees. Seafood department best practices include:

1. Supplier Validation.

- a. Vet the history and accreditations of all seafood suppliers. This should include independently confirming third-party accreditation, contacting other customers, and, where possible, visiting the supplier's facilities.
- b. Require seafood suppliers to sign a pledge committing to clear, accurate, and precise product labeling and outside auditing (see item 4). The agreement should set out explicit consequences, including termination, for failing to deliver products meeting the required specifications.
- c. For each product, prepare a detailed specification sheet and submit it to the supplier. In addition to other requirements, this specification sheet should incorporate the scientific and common name of the species as well as its acceptable market name.
- d. Require consistent labeling across all product documentation, including purchase orders, shipping labels, and invoices.

2. Training and Store Policies.

- a. Educate employees involved in the seafood program of their responsibility to follow procedures designed to ensure customer receive the product marketed.
- b. Train staff and furnish manuals on standard seafood identification and labeling

⁴¹ Food Marketing Institute, "Best Practices on How to Mitigate the Risk of Seafood Fraud,"(2017), available at https://www.fmi.org/docs/default-source/industry-topics-doc/seafood-fraud-final.pdf?sfvrsn=23527b6e_2.

procedures (e.g., ensure that store signage is consistent with invoices and shipping labels).

- c. Require familiarity with the FDA's Seafood List and the distinguishing characteristics of the seafood species commonly sold in the store.
- d. Verify that the seafood delivered exactly matches the detailed specification sheet furnished to the supplier.

3. Seafood Labeling and Signage.

- a. Use a consistent format for all seafood signs and labels, using the naming guidelines on the FDA Seafood List.
- b. Ensure that the species as labeled in the store matches the species as represented by the supplier, and fully resolve any discrepancies.
- c. In addition to species name, describe the capture method (e.g., line-caught), origin (e.g., Gulf of Maine), and whether the seafood was previously frozen.
- d. Post signage such that it is fully visible next to the relevant product.
- e. Check and update signage and labeling regularly.

4. Traceability and Auditing.

- a. Establish a traceability protocol in concert with suppliers to enable the tracking of seafood back to its source.
- b. Conduct direct and/or third-party auditing of supplier facilities, and, where possible, the ultimate seafood source, including through the use of DNA testing.
- c. Audit supermarket locations periodically to monitor adherence to seafood-related procedures, including spot testing to confirm seafood identity.

5. Customer Education.

- a. Describe the attributes of different types of seafood in store, including the significance of origin and method of capture.
- b. Provide consumers with accurate information about other aspects of seafood, including sustainability and perceived health differences.
- c. Make information relating to the supermarket's seafood authenticity and traceability program available to customers, including in store and on the web.

This Report was prepared by Senior Advisor and Special Counsel to the Attorney General Simon Brandler of the Executive Division, Special Counsel Mary Alestra of the Consumer Frauds & Protection Bureau, and paralegal Christine Reynolds also of the Consumer Frauds & Protection Bureau. Its preparation was supervised by Bureau Chief Jane Azia, Executive Deputy Attorney General Manisha M. Sheth, Chief of Staff & Deputy Attorney General Brian Mahanna, and Chief Deputy Attorney General Janet Sabel.

Appendix - A

1. Adams Fairacre Farms
2. Best Market
3. Brooklyn Harvest
4. C-Town
5. Dash's
6. DeCicco's
7. Fairway
8. Food Bazaar
9. Food Emporium
10. Foodtown
11. Gourmet Garage
12. Hannaford
13. Key Food
14. King Kullen
15. Met Food
16. Morton Williams
17. Price Chopper
18. Price Chopper (Market 32)
19. Price Rite
20. ShopRite
21. Stew Leonard's
22. Stop & Shop
23. The Fresh Market
24. Tops
25. Uncle Giuseppe's
26. Walmart
27. Wegmans
28. Western Beef
29. Whole Foods

Appendix - B

Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED SCIENTIFIC NAME	COMMON NAME
Adams Fairacre Farms	10/25/2017	1240 Route 300 Newburgh, NY 12550	Packaging - Fresh Whole Red Snapper, Product of USA	Snapper	Rhomboplites aurorbens	Vermillion Snapper
Adams Fairacre Farms	10/25/2017	160 Old Post Rd Wappinger, NY 12590	Packaging - Fresh Cod Fillet	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Adams Fairacre Farms	10/25/2017	160 Old Post Rd Wappinger, NY 12590	Packaging - Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Adams Fairacre Farms	10/25/2017	160 Old Post Rd Wappinger, NY 12590	Packaging - Fresh Grey Sole Fillet	Gray Sole or Sole or Flounder	Glyptocephalus cynoglossus	Witch Flounder
Adams Fairacre Farms	10/25/2017	Poughkeepsie, NY 12603	Packaging - Fresh Whole Grouper	Grouper	Epinephelus morio	Red Grouper
Adams Fairacre Farms	10/25/2017	765 Dutchess Tpk Poughkeepsie, NY 12603	Packaging - Fresh Whole Red Snapper, Fished from Atlantic and Mediterranean waters	Snapper	Lutjanus malabaricus	Malabar Snapper
Best Market	7/11/2017	19-30 37th St Astoria, NY 11105	Packaging - Whole Red Snapper	Plaice or Flounder	Pleuronectes platessus, P. flesus or P. quadricarculatus	European Plaice
Best Market	7/11/2017	19-30 37th St Astoria, NY 11105	Sign - Lemon Sole Fillet, Product of Iceland	Snapper	Ocyurus chrysurus	Yellowtail Snapper
Best Market	7/11/2017	19-30 37th St Astoria, NY 11105	Packaging - Whole Red Snapper	Snapper	Ocyurus chrysurus	Yellowtail Snapper
Best Market	7/11/2017	19-30 37th St Astoria, NY 11105	Sign - Whole Red Snapper Product of Panama	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
Best Market	7/11/2017	40 Great Neck Rd Great Neck, NY 11021	Packaging - Fresh Cod Fillet	Cod	Gadus morhua	Atlantic Cod
Best Market	7/11/2017	40 Great Neck Rd Great Neck, NY 11021	Packaging - King Salmon Fillet, Born, Raised, Harvested in the USA	Salmon, Chinook or King or Spring Snapper	Oncorhynchus tshawytscha	Chinook Salmon
Best Market	7/11/2017	40 Great Neck Rd Great Neck, NY 11021	Packaging - Fresh Whole Red Snapper	Snapper	Lutjanus guttatus	Rose Snapper
Best Market	7/11/2017	40 Great Neck Rd Great Neck, NY 11021	Packaging - Wild Caught Fresh Alaskan Sockeye Salmon, Born, Raised, Harvested in the USA	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Best Market	7/11/2017	40 Great Neck Rd Great Neck, NY 11021	Packaging - Farm Raised Whole Striped Bass, Born, Raised, Harvested in the USA	Bass or Bass, Hybrid White or Striped	Morone chrysops or Morone saxatilis x Morone chrysops (hybrid)	White Bass or Sunshine Bass
Best Market	7/11/2017	40 Great Neck Rd Great Neck, NY 11021	Packaging - Wild Alaskan Salmon Fillet, Born, Raised, Harvested in the USA	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
Best Market	7/19/2017	1980 Hempstead Tpk East Meadow, NY 11554	Packaging - Fresh Whole Red Snapper	Snapper	Lutjanus guttatus	Rose Snapper
Best Market	7/19/2017	1980 Hempstead Tpk East Meadow, NY 11554	Packaging - Wild Alaskan Salmon Fillet, Born, Raised, Harvested in the USA	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
Best Market	7/26/2017	2330 Hillside Ave New Hyde Park, NY 11040	Packaging - Cod Fillet Prev Frozen	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Best Market	7/26/2017	2330 Hillside Ave New Hyde Park, NY 11040	Packaging - Fresh Whole Red Snapper	Snapper	Ocyurus chrysurus	Yellowtail Snapper
Best Market	7/26/2017	2330 Hillside Ave New Hyde Park, NY 11040	Packaging - Wild Alaskan Salmon Fillet, Born, Raised, Harvested in the USA	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon

Appendix - B - Continued

Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED SCIENTIFIC NAME	COMMON NAME
Dash's Market	9/20/2017	499 West Klein Rd Buffalo, NY 14221	Packaging - Wild Alaskan Copper River Salmon Fillet Previously Frozen	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Dash's Market	9/20/2017	8845 Main St Clarence, NY 14221	Packaging - Fresh Wild Fillet of Sole	Flounder or Sole	Limanda ferruginea	Yellowtail Flounder
DeCicco's	8/2/2017	17 Maple Ave Armonk, NY 10504	Packaging - King Salmon Fillets, Wild Caught in Alaska	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
DeCicco's	8/2/2017	17 Maple Ave Armonk, NY 10504	Packaging - Salmon-Wild Sockeye	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
DeCicco's	8/2/2017	230 Saw Mill River Rd Millwood, NY 10546	Packaging - Halibut Fillet	Halibut	Hippoglossus stenolepis	Pacific Halibut
DeCicco's	8/2/2017	230 Saw Mill River Rd Millwood, NY 10546	Packaging - King Salmon Fillets, Wild Caught in Alaska	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
DeCicco's	8/2/2017	230 Saw Mill River Rd Millwood, NY 10546	Packaging - Salmon-Wild Sockeye	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
DeCicco's	10/25/2017	15 Quaker Rd Cornwall, NY 12518	Packaging - Lemon Sole Fillet	Flounder	Hippoglossoides robustus	Bering flounder
DeCicco's	10/25/2017	15 Quaker Rd Cornwall, NY 12518	Packaging - Victoria Snapper Fillet	Nile Perch or Lake Victoria Perch	Lates niloticus	Nile Perch
Fairway	8/29/2017	1258 Corporate Dr Westbury, NY 11590	Packaging - Cod Fillet Previously Frozen	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Fairway	8/29/2017	1258 Corporate Dr Westbury, NY 11590	Packaging - Wild Coho Salmon Fillet	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon
Fairway	8/29/2017	1258 Corporate Dr Westbury, NY 11590	Packaging - Fresh Wild Halibut Steaks	Halibut	Hippoglossus stenolepis	Pacific Halibut
Fairway	8/29/2017	1258 Corporate Dr Westbury, NY 11590	Packaging - Red Snapper Fillets	Snapper	Lutjanus purpurus	Caribbean Red Snapper
Fairway	8/29/2017	1258 Corporate Dr Westbury, NY 11590	Packaging - Wild Salmon Fillet	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Fairway	8/29/2017	542-580 2nd Ave New York, NY 10016	Packaging - Red Snapper Fillets	Snapper or Red Snapper	Lutjanus campechanus	Red Snapper
Fairway	9/26/2017	101 Market St Nanuet, 10554	Packaging - Cod Fillet Previously Frozen	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Fairway	9/26/2017	101 Market St Nanuet, 10554	Packaging - Lemon Sole	Flounder or Sole	Pseudopleuronectes americanus	Blackback
Fairway	9/26/2017	101 Market St Nanuet, NY 10554	Packaging - Wild Salmon Fillet	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Fairway	9/26/2017	2328 12th Ave New York, NY 10027	Packaging - Red Snapper Fillets	Snapper	Lutjanus purpurus	Caribbean Red Snapper
Food Bazaar	7/11/2017	238 E 161st St Bronx, NY 10451	Packaging - Steak of Grouper	Grouper	Epinephelus morio	Red Grouper
Food Bazaar	7/11/2017	238 E 161st St Bronx, NY 10451	Packaging - Snapper Red Large	Snapper or Red Snapper	Lutjanus campechanus	Red Snapper
Food Bazaar	7/11/2017	238 E 161st St Bronx, NY 10451	Packaging - Steak Blue Snapper	Pollock	Pollachius virens	Pollock
Food Bazaar	7/11/2017	238 E 161st St Bronx, NY 10451	Packaging - Snapper Lane	Snapper	Lutjanus synagris	Lane Snapper

Appendix - B - Continued

Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELLED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED	
					SCIENTIFIC NAME	COMMON NAME
Food Bazaar	7/11/2017	238 E 161st St Bronx, NY 10451	Packaging - Snapper Yellow Tail	Snapper	Ocyurus chrysurus	Yellowtail Snapper
Food Bazaar	7/11/2017	238 E 161st St Bronx, NY 10451	Packaging - Fillet of Wild Salmon	Salmon, Chinook or King or Spring Nile Perch or Lake Victoria Perch	Oncorhynchus tshawytscha Lates niloticus	Chinook Salmon Nile Perch
Food Bazaar	7/19/2017	42-02 Northern Blvd Long Island City, NY 11101	Packaging - Fillet of Red Snapper Small	Perch, Ocean	Sebastes norvegicus	Golden Redfish
Food Bazaar	7/19/2017	42-02 Northern Blvd Long Island City, NY 11101	Packaging - Steak Blue Snapper	Pollock	Pollachius virens	Pollock
Food Bazaar	7/19/2017	42-02 Northern Blvd Long Island City, NY 11101	Packaging - Fillet of Wild Salmon	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Food Bazaar	7/26/2017	1 Bogopa Plaza Mt Vernon, NY 10550	Packaging - Fillet of Red Snapper Small USA	Perch, Ocean	Sebastes norvegicus	Golden Redfish
Food Bazaar	7/26/2017	1 Bogopa Plaza Mt Vernon, NY 10550	Packaging - Steak Blue Snapper	Pollock	Pollachius virens	Pollock
Food Bazaar	7/26/2017	1 Bogopa Plaza Mt Vernon, NY 10550	Packaging - Snapper Yellow Tail	Snapper	Ocyurus chrysurus	Yellowtail Snapper
Food Bazaar	8/2/2017	454 Wyckoff Ave Brooklyn, NY 11237	Packaging - Wild Salmon Sockeye	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Food Bazaar	5/2/2018	1 Bogopa Plaza Mt Vernon, NY 10550	Packaging - Fillet King Salmon	Salmon, Atlantic	Salmo salar	Atlantic Salmon
Food Bazaar	5/2/2018	Mt Vernon, NY 10550	Packaging - Snapper-B Liner	Snapper	Rhomboplites aurorubens	Vermilion Snapper
Food Bazaar	5/3/2018	42-02 Northern Blvd Long Island City, NY 11101	Sign - Red Snapper Wild Caught Product of USA	Nile Perch or Lake Victoria	Lates niloticus	Nile Perch
Food Bazaar	5/3/2018	42-02 Northern Blvd Long Island City, NY 11101	Packaging - Fillet_Grouper Fish	Perch	Lutjanus malabaricus	Malabar Snapper
Food Bazaar	5/3/2018	42-02 Northern Blvd Long Island City, NY 11101	Packaging - Steak_Snapper-Red Large	Snapper	Lutjanus malabaricus	Malabar Snapper
Food Bazaar	5/3/2018	42-02 Northern Blvd Long Island City, NY 11101	Packaging - Steak_Snapper-Blue Sign - Blue Snapper Steak, Pollock, Product of USA/Fresh Wild Caught	Pollock	Pollachius virens	Pollock
Food Emporium	8/29/2017	10 Union Square East New York, NY 10003	Packaging - Cod Fillet Wild Caught	Cod	Gadus morhua	Atlantic Cod
Foodtown	6/29/2017	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Wild Cod Fillet Caught USA	Snapper or Red Snapper	Lutjanus campechanus	Red Snapper
Foodtown	6/29/2017	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Fresh Red Snapper Fillet Wild Caught USA	Snapper	Lutjanus peru	Pacific Snapper
Foodtown	6/29/2017	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Wild Salmon Fillet Wild USA	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout
Foodtown	7/19/2017	600 W 160th St New York, NY 10032	Packaging - Arctic Char Salmon Fillet Wild Caught USA	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout
Foodtown	7/26/2017	1420 Fulton St Brooklyn, NY 11216	Packaging - Fresh Cod Fillet Wild Caught USA	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Foodtown	7/26/2017	1420 Fulton St Brooklyn, NY 11216	Packaging - Fresh Red Snapper Fillet Wild Caught USA	Perch, Ocean	Sebastes norvegicus	Golden Redfish

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Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	Where packaging and signage differ multiple descriptions are offered	FISH AS LABELED		FISH AS TESTED	
				FDA ACCEPTABLE MARKET NAME	SCIENTIFIC NAME	COMMON NAME	
Foottown	7/26/2017	1420 Fulton St Brooklyn, NY 11216	Packaging - Blue Snapper Steak Wild Caught USA	Pollock	Polachius virens	Pollock	
Foottown	7/26/2017	1420 Fulton St Brooklyn, NY 11216	Packaging - Wild Salmon Fillet Wild Caught USA	Trout, Rainbow or Steelhead Cod or Alaska Cod	Oncorhynchus mykiss	Rainbow Trout	
Foottown	7/26/2017	159 N 3rd St Brooklyn, NY 11211	Packaging - Cod Fillet Wild Caught/Atlantic USA	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod	
Foottown	7/26/2017	159 N 3rd St Brooklyn, NY 11211	Packaging - Red Snapper Whole Wild Caught/Florida	Snapper	Lutjanus purpuratus	Caribbean Red Snapper	
Foottown	10/2/5/2017	49 Chestnut St Cold Spring, NY 10516	Packaging - Cod Wild Caught USA	Cod	Gadus morhua	Atlantic Cod	
Foottown	10/2/5/2017	49 Chestnut St Cold Spring, NY 10516	Packaging - Halibut Wild Caught USA	Greenland Turbot	Reinhardtius hippoglossoides	Greenland Turbot	
Foottown	10/2/5/2017	49 Chestnut St Cold Spring, NY 10516	Packaging - Lemon Sole Wild Caught USA	Swai or Sutchi or Striped Pangasius or Tra	Pangasius hypophthalmus	Swai	
Foottown	10/2/5/2017	49 Chestnut St Cold Spring, NY 10516	Packaging - Salmon Fillet Wild Caught USA	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon	
Foottown	12/5/2017	520 S Broadway Hicksville, NY 11801	Sign - From Brazil Wild Caught Whole Red Snapper	Snapper	Lutjanus synagris	Lane Snapper	
Foottown	12/5/2017	520 S Broadway Hicksville, NY 11801	Sign - Product of Faroe Islands Raised in the Wild Organic Salmon Fillet	Salmon, Atlantic	Salmo salar	Atlantic Salmon	
Foottown	5/3/2018	76-10 37th Ave Jackson Heights, NY 11372	Packaging - Red Snapper Fillet Wild Indonesia	Snapper	Lutjanus erythropterus	Crimson Snapper	
Foottown	5/30/2018	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Grouper Wild Caught USA	Nile Perch or Lake Victoria Perch	Lates niloticus	Nile Perch	
Foottown	5/30/2018	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Halibut Wild Caught Greenland	Greenland Turbot	Reinhardtius hippoglossoides	Greenland Turbot	
Foottown	5/30/2018	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Fresh Red Snapper Fillet Wild Caught USA	Snapper	Lutjanus peru	Pacific Snapper	
Foottown	5/30/2018	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Sockeye Salmon Wild Caught USA	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Foottown	5/30/2018	2005 Albany Post Rd Croton on Hudson, NY 10520	Packaging - Gray Sole Fillet Wild Caught USA	Sole or Flounder	Glyptocephalus zachirus	Rex Sole	
Foottown	5/30/2018	2945 Bruckner Blvd Bronx, NY 10460	Packaging - Fresh King Wild Salmon Fillet/Produced/Norway	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout	
Foottown	5/30/2018	2945 Bruckner Blvd Bronx, NY 10460	Packaging - Fresh Lemon Sole Fillet Wild Caught/USA	Flounder or Sole	Pseudopleuronectes americanus	Blackback	
Foottown	5/30/2018	2945 Bruckner Blvd Bronx, NY 10460	Packaging - Red Snapper Fillet Prev Frozen Wild Indonesia	Snapper	Lutjanus malabaricus	Malabar Snapper	
Foottown	5/30/2018	2945 Bruckner Blvd Bronx, NY 10460	Packaging - Sockeye Salmon Fillet Prev/Frozen Wild/USA	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Foottown	5/30/2018	300 W 145th St New York, NY 10039	Packaging - Sockeye Salmon Fillets	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Foottown	5/30/2018	300 W 145th St New York, NY 10039	Packaging - Salmon Fillet Wild Caught USA	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout	
Foottown	5/30/2018	87 Main St Hastings on Hudson, NY 10706	Packaging - Sockeye Salmon Fillet Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	

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Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	Where packaging and signage differ multiple descriptions are offered	FISH AS LABELLED		FISH AS TESTED		
				FDA ACCEPTABLE MARKET NAME	SCIENTIFIC NAME	COMMON NAME		
Gourmet Garage	9/26/2017	366 Broadway New York, NY 10014	Packaging - Wild Icelandic Cod Fillet	Cod	Gadus morhua	Atlantic Cod		
Gourmet Garage	9/26/2017	366 Broadway New York, NY 10014	Packaging - Wild Sockeye Salmon Fillet	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon		
Hannaford	8/22/2017	180 Delaware Plaza Delmar, NY 12054	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	8/22/2017	5239 Western Tpke Altamont, NY 12009	Packaging - FAS Cod Fillets Wild Caught	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod		
Hannaford	8/22/2017	5239 Western Tpke Altamont, 12009	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	8/22/2017	95 Weibel Ave Saratoga Springs, NY 12866	Packaging - Fresh Captains Cut Cod Loins	Cod	Gadus morhua	Atlantic Cod		
Hannaford	8/22/2017	95 Weibel Ave Saratoga Springs, NY 12866	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	8/22/2017	96 Wolf Rd Colonie, NY 12205	Packaging - Fresh Cod Fillet Wild Caught	Cod	Gadus morhua	Atlantic Cod		
Hannaford	8/22/2017	96 Wolf Rd Colonie, NY 12205	Packaging - Previously Frozen Snapper Wild Caught	Snapper	Lutjanus malabaricus	Malabar Snapper		
Hannaford	8/22/2017	96 Wolf Rd Colonie, NY 12205	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	10/25/2017	1490 Rt 9 Wappingers Falls, NY 12590	Packaging - Fresh Captains Cut Cod Loins	Cod	Gadus morhua	Atlantic Cod		
Hannaford	10/25/2017	1490 Rt 9 Wappingers Falls, NY 12590	Packaging - Whole Grouper	Grouper	Epinephelus areolatus	Persian Grouper		
Hannaford	10/25/2017	2066 Rt 32 Modena, NY 12548	Packaging - Previously Frozen Snapper Wild Caught	Snapper	Pinjalo pinjalo	Pinjalo		
Hannaford	10/25/2017	2066 Rt 32 Modena, NY 12548	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	10/25/2017	2636 NY 32 New Windsor, NY 12553	Packaging - Whole Snapper	Snapper	Lutjanus malabaricus	Malabar Snapper		
Hannaford	10/25/2017	2636 NY 32 New Windsor, NY 12553	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	10/25/2017	3650 US 9W Highland, NY 12528	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	11/14/2017	1112 Commercial Dr New Hartford, NY 13413	Packaging - FAS Cod Fillets Wild Caught	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod		
Hannaford	11/14/2017	1112 Commercial Dr New Hartford, NY 13413	Packaging - FAS Sockeye Salmon Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Hannaford	11/14/2017	50 Kellogg Rd New Hartford, NY 13413	Packaging - FAS Cod Fillets Wild Caught	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod		
Key Food Supermarket	7/19/2017	530 Amsterdam Ave New York, NY 10024	Packaging - Cod Fillet Wild Caught Previously Frozen	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod		
Key Food Supermarket	7/19/2017	530 Amsterdam Ave New York, NY 10024	Packaging - Salmon Fillet Sockeye Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon		
Key Food Supermarket	5/2/2018	55 Fulton St New York, NY 10038	Packaging - Grouper Fillet Wild	Nile Perch or Lake Victoria Perch	Lates niloticus	Nile Perch		

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SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELLED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED SCIENTIFIC NAME	COMMON NAME
Key Food	5/2/2018	55 Fulton St New York, NY 10038	Packaging - King Salmon Fillet Wild	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Supermarket	7/11/2017	231 W Merrick Rd Valley Stream, NY 11580	Packaging - Silverbrite Salmon USA Wild Caught Fresh Cut	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
King Kullen	7/19/2017	127 Sunrise Hwy Rockville Centre, NY 11570	Packaging - Halibut Steak Fresh Cut Wild Canada	Halibut	Hippoglossus hippoglossus	Atlantic Halibut
King Kullen	7/19/2017	127 Sunrise Hwy Rockville Centre, NY 11570	Packaging - Silverbrite Salmon Steaks	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
King Kullen	7/26/2017	2305 Jericho Tpke Garden City Park, NY 11040	Packaging - Lemon Sole Fillet Fresh Cut	Flounder or Sole	Limanda ferruginea	Yellowtail Flounder
King Kullen	7/26/2017	2305 Jericho Tpke Garden City Park, NY 11040	Packaging - Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
King Kullen	12/5/2017	133 Ronkonkoma Ave Lake Ronkonkoma, NY 11779	Packaging - Sockeye Salmon Fillet Product of USA Wild Caught	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
King Kullen	12/5/2017	5507 Nesconset Hwy Mt. Sinai, NY 11766	Packaging - Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
MET Food	7/19/2017	79-15 Elliot Ave Middle Village, NY 11379	Packaging - (S) Sign - Wild King Salmon	Salmon, Chinook or King or Spring Plaice or Flounder	Oncorhynchus tshawytscha	Chinook Salmon
MET Food	7/19/2017	79-15 Elliot Ave Middle Village, NY 11379	Packaging - (L) Sign - Lemon Sole Wild USA	Salmon, Chinook or King or Spring Plaice or Flounder	Hippoglossoides platessoides	American Plaice
MET Food	7/19/2017	79-15 Elliot Ave Middle Village, NY 11379	Packaging - (R) Sign - Fillet Red Snapper Wild Product of USA	Snapper	Lutjanus purpureus	Caribbean Red Snapper
Morton Williams	8/29/2017	908 2nd Ave New York, NY 10017	Receipt - Salmon Wild	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Price Chopper	8/22/2017	1395 New Scotland Rd Slingerlands, NY 12159	Packaging - Snapper Fillet Frozen Wild	Snapper	Lutjanus malabaricus	Malabar Snapper
Price Chopper	8/22/2017	1395 New Scotland Rd Slingerlands, NY 12159	Sign - Wild Red Snapper Fillet Product of Indonesia	Snapper	Lutjanus malabaricus	Malabar Snapper
Price Chopper	8/22/2017	1395 New Scotland Rd Slingerlands, NY 12159	Packaging - Frozen Sockeye Salmon Fillet USA Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Price Chopper	8/22/2017	1892 Central Ave Albany, NY 12205	Packaging - Prev Froz Cod	Cod	Gadus morhua	Atlantic Cod
Price Chopper	8/22/2017	1892 Central Ave Albany, NY 12205	Packaging - Halibut	Halibut	Hippoglossus stenolepis	Pacific Halibut
Price Chopper	8/22/2017	1892 Central Ave Albany, NY 12205	Packaging - Frozen Sockeye Salmon Fillet USA Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Price Chopper	11/14/2017	1917 Genesee St Utica, NY 13501	Packaging - Petrale Sole	Sole or Flounder	Eopsetta jordani	Petrале Sole
Price Chopper	11/14/2017	2515 Erie Blvd East Syracuse, NY 13224	Packaging - Prev Froz Cod	Cod	Gadus morhua	Atlantic Cod
Price Chopper	11/14/2017	2515 Erie Blvd East Syracuse, NY 13224	Packaging - Prev Froz Cod	Cod	Gadus morhua	Atlantic Cod
Price Chopper	11/14/2017	2515 Erie Blvd East Syracuse, NY 13224	Packaging - Halibut Portions 6 Oz. Each	Halibut	Hippoglossus stenolepis	Pacific Halibut

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SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	Where packaging and signage differ multiple descriptions are offered	FISH AS LABELED		FISH AS TESTED	
				FDA ACCEPTABLE MARKET NAME	SCIENTIFIC NAME	COMMON NAME	
Price Chopper	11/14/2017	2515 Erie Blvd East Syracuse, NY 13224	Packaging - Petrale Sole	Sole or Flounder	Eopsetta jordani	Petrале Sole	
Price Chopper	11/14/2017	3863 State Rt 31 Clay, NY 13090	Packaging - Frozen Sockeye Salmon Fillet USA Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Price Chopper	11/14/2017	3863 State Rt 31 Clay, NY 13090	Packaging - Petrale Sole	Sole or Flounder	Eopsetta jordani	Petrале Sole	
Price Chopper	11/14/2017	4535 Commercial Dr New Hartford, NY 13413	Packaging - Halibut Portions 6 Oz. Each	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Price Chopper	11/14/2017	4535 Commercial Dr New Hartford, NY 13413	Packaging - Dressed Snapper	Snapper	Lutjanus purpureus	Caribbean Red Snapper	
Price Chopper	11/14/2017	4535 Commercial Dr New Hartford, NY 13413	Sign - Frozen Wild Dressed Red Snapper Product of Sri Lanka	Snapper	Lutjanus purpureus	Caribbean Red Snapper	
Price Chopper	11/14/2017	4535 Commercial Dr New Hartford, NY 13413	Packaging - Frozen Sockeye Salmon Fillet USA Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Price Chopper	11/14/2017	4535 Commercial Dr New Hartford, NY 13413	Packaging - Petrale Sole	Sole or Flounder	Eopsetta jordani	Petrале Sole	
Price Chopper	11/14/2017	50 Auer Ave Utica, NY 13501	Packaging - Frozen Sockeye Salmon Fillet USA Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Price Chopper	8/22/2017	79 Vandenburg Pl Troy, NY 12180	Packaging - Halibut Portions 6 Oz. Each	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Price Chopper	8/22/2017	79 Vandenburg Pl Troy, NY 12180	Packaging - Ora King Salmon Fillet Fr	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon	
Price Chopper	8/22/2017	Route 146 Plank Rd Clifton Park, NY 12065	Packaging - Frozen Coho Salmon Fillet	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon	
Price Chopper	8/22/2017	Route 146 Plank Rd Clifton Park, NY 12065	Packaging - Halibut	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Price Chopper	8/23/2017	Hamilton Square Albany, NY 12203	Packaging - Snapper Fillet Frozen Wild	Snapper	Lutjanus malabaricus	Malabar Snapper	
Price Chopper	10/25/2017	2585 South Rd Poughkeepsie, NY 12601	Sign - Frozen Wild Red Snapper Fillet Product of Surinam	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon	
Price Chopper	10/25/2017	39 N Plank Rd Newburgh, NY 12550	Packaging - Frozen Coho Salmon Fillet	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Price Chopper	10/25/2017	39 N Plank Rd Newburgh, NY 12550	Packaging - Halibut Portions 6 Oz. Each	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Price Chopper	10/25/2017	39 N Plank Rd Newburgh, NY 12550	Packaging - Ora King Salmon Fillet Fr	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon	
Price Chopper	10/25/2017	39 N Plank Rd Newburgh, NY 12550	Packaging - Snapper Fillet Frozen Wild	Snapper	Lutjanus malabaricus	Malabar Snapper	
Price Chopper	8/22/2017	2330 Watt St Schenectady, NY 12304	Sign - Frozen Wild Red Snapper Fillet Product of Surinam	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod	
Price Rite	8/22/2017	2330 Watt St Schenectady, NY 12304	Packaging - Salted Cod PR	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod	
Price Rite	8/22/2017	Schenectady, NY 12304	Packaging - Fresh Whole Clean Snapper Farm Raised Costa Rica	Snapper	Lutjanus guttatus	Rose Snapper	
Price Rite	9/20/2017	1700 Walden Ave Cheektowaga, NY 14225	Packaging - Fresh Never Frozen	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod	
Price Rite	9/20/2017	250 Elmwood Ave Buffalo, NY 14209	Packaging - Salted Cod PR	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod	
ShopRite	7/11/2017	133-11 20th Ave College Point, NY 11356	Packaging - Halibut Fillet Wild Caught	Halibut	Hippoglossus stenolepis	Pacific Halibut	
ShopRite	7/11/2017	133-11 20th Ave College Point, NY 11356	Packaging - SilverBrite Salmon Fillet	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon	

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SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	Where packaging and signage differ multiple descriptions are offered	FISH AS LABELLED		FISH AS TESTED	
				FDA ACCEPTABLE MARKET NAME	SCIENTIFIC NAME	COMMON NAME	
ShopRite	7/19/2017	13 City Pl White Plains, NY 10601	Packaging - Wild Caught Fresh Halibut Fillet	Halibut	Hippoglossus hippoglossus	Atlantic Halibut	
ShopRite	7/19/2017	13 City Pl White Plains, NY 10601	Packaging - Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
ShopRite	7/19/2017	2424 Hyman Blvd Staten Island, NY 10306	Packaging - Copper River Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
ShopRite	7/19/2017	2424 Hyman Blvd Staten Island, NY 10306	Packaging - Wild Caught CR Silvertrite Salmon Fillet	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon	
ShopRite	8/22/2017	41 Vista Blvd Slingerlands, NY 12159	Packaging - Wild Caught Fresh Halibut Fillet	Halibut	Hippoglossus stenolepis	Pacific Halibut	
ShopRite	8/22/2017	41 Vista Blvd Slingerlands, NY 12159	Packaging - Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
ShopRite	8/22/2017	709 Central Ave Albany, NY 12206	Packaging - Wild Atlantic Scrod Cod	Cod	Gadus morhua	Atlantic Cod	
ShopRite	8/22/2017	709 Central Ave Albany, NY 12206	Packaging - Wild Coho Salmon Fillet	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon	
ShopRite	10/25/2017	1895 South St Poughkeepsie, NY 12601	Packaging - PF Sockeye Salmon Fillet Wild Caught Russia	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Stew Leonard's	9/26/2017	1 Stew Leonard Dr Yonkers, NY 10710	Packaging - Frozen at Sea Red Snapper Fillet	Snapper	Pinjalo pinjalo	Pinjalo	
Stew Leonard's	9/26/2017	1 Stew Leonard Dr Yonkers, NY 10710	Packaging - Always Wild Caught Grey Sole	Gray Sole or Sole or Flounder	Glyptocephalus cynoglossus	Witch Flounder	
Stew Leonard's	9/26/2017	1897 Front St East Meadow, NY 11554	Packaging - Fresh Halibut	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Stew Leonard's	9/26/2017	1897 Front St East Meadow, NY 11554	Packaging - Frozen at Sea Red Snapper Fillet	Snapper	Pinjalo pinjalo	Pinjalo	
Stew Leonard's	9/26/2017	1897 Front St East Meadow, NY 11554	Packaging - Frozen Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Stew Leonard's	12/5/2017	261 Airport Plaza Blvd Farmingdale, NY 11735	Packaging - Frozen at Sea Red Snapper Fillet	Snapper	Lutjanus bohar	Twinspot Snapper	
Stew Leonard's	12/5/2017	261 Airport Plaza Blvd Farmingdale, NY 11735	Packaging - Wild Salmon Sign - Wild Caught Sockeye Salmon Fillets Direct from Alaska, U.S.A. Boat Frozen at Sea	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon	
Stew Leonard's	5/2/2018	1 Stew Leonard Dr Yonkers, NY 10710	Packaging - Wild Salmon	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Stew Leonard's	5/2/2018	1 Stew Leonard Dr Yonkers, NY 10710	Packaging - Frozen at Sea Red Snapper Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	
Stew Leonard's	5/2/2018	1 Stew Leonard Dr Yonkers, NY 10710	Packaging - Frozen at Sea Red Snapper Fillet	Jobfish or Snapper	Pristipomoides multidentis	Goldbanded Jobfish	
Stew Leonard's	5/2/2018	1 Stew Leonard Dr Yonkers, NY 10710	Packaging - Frozen at Sea Rex Sole	Sole or Flounder	Glyptocephalus zachirus	Rex Sole	
Stew Leonard's	5/2/2018	1897 Front St East Meadow, NY 11554	Packaging - Frozen at Sea Red Snapper Fillet	Jobfish or Snapper	Pristipomoides typus	Sharptooth Jobfish	
Stew Leonard's	5/30/2018	261 Airport Plaza Blvd Farmingdale, NY 11735	Packaging - Frozen at Sea Red Snapper Fillet	Jobfish or Snapper	Pristipomoides multidentis	Goldbanded Jobfish	
Stew Leonard's	5/30/2018	261 Airport Plaza Blvd Farmingdale, NY 11735	Packaging - Frozen Sockeye Salmon Fillet	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	

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SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELLED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED SCIENTIFIC NAME	COMMON NAME
Stop & Shop	6/29/2017	154 Westchester Ave White Plains, NY 10601	Packaging - Sockeye Salmon Fillet Prev Frozen Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Stop & Shop	7/11/2017	132 Fulton Ave Hempstead, NY 11550	Packaging - Sockeye Salmon Fillet Wild Fresh	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Stop & Shop	7/11/2017	691 Co Op City Blvd Bronx, NY 10475	Packaging - Sockeye Salmon Fillet Prev Frozen Wild TP	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Stop & Shop	8/2/2017	460 Franklin Ave Franklin Square, NY 11010	Packaging - Sockeye Salmon Fillet Wild Fresh	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Stop & Shop	10/2/2017	2340 South Rd Roughkeepsie, NY 12601	Packaging - Sockeye Salmon Fillet Prev Frozen Wild	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
The Fresh Market	7/11/2017	723 White Plains Rd Scarsdale, NY 10583	Packaging - Sockeye Salmon Fillets	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
The Fresh Market	8/22/2017	52 Marion Ave Saratoga Springs, NY 12866	Packaging - Cod	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
The Fresh Market	8/22/2017	52 Marion Ave Saratoga Springs, NY 12866	Packaging - Halibut Fillet Skin On	Halibut	Hippoglossus stenolepis	Pacific Halibut
The Fresh Market	8/22/2017	52 Marion Ave Saratoga Springs, NY 12866	Packaging - Sockeye Salmon Fillets	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
The Fresh Market	8/22/2017	664 New Loudon Rd Latham, NY 12110	Packaging - Halibut Portions	Halibut	Hippoglossus stenolepis	Pacific Halibut
The Fresh Market	8/22/2017	664 New Loudon Rd Latham, NY 12110	Packaging - Sockeye Salmon Fillets	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Tops	9/20/2017	1740 Sheridan Dr Buffalo, NY 14223	Packaging - Alaska Cod Fillet Wild TP	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Tops	9/20/2017	2101 Elmwood Ave Buffalo, NY 14217	Packaging - Alaska Cod Fillet Wild TP	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Tops	9/20/2017	3035 Niagara Falls Blvd Amherst, NY 14228	Packaging - Wild Alaskan Sockeye Smoked Salmon	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Tops	9/20/2017	425 Niagara St Buffalo, NY 14201	Packaging - Alaska Cod Fillet Wild TP	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Tops	10/2/2017	1357 Rt 9 Wappingers Falls, NY 12590	Packaging - Boneless Yellowtail Sole Fillet Wild TP	Sole or Flounder	Limanda aspera	Yellowfin Sole
Tops	10/2/2017	16 John Wagner Way Lagrangeville, NY 12540	Packaging - Alaska Cod Fillet Wild	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Tops	10/2/2017	16 John Wagner Way Lagrangeville, NY 12540	Packaging - Boneless Yellowtail Sole Fillet Wild	Flounder or Sole	Limanda ferruginea	Yellowtail Flounder
Tops	11/14/2017	5551 North Burdick St Fayetteville, NY 13066	Packaging - Boneless Yellowtail Sole Fillet Wild	Flounder or Sole	Limanda ferruginea	Yellowtail Flounder
Tops	11/14/2017	620 Nottingham Rd Syracuse, NY 13210	Packaging - Alaska Cod Fillet Wild	Cod or Alaska Cod	Gadus macrocephalus	Pacific Cod
Uncle Giuseppe's	9/26/2017	37 Hicksville Rd Massapequa, NY 11758	Packaging - Organic King Salmon Fillet Product of Alaska	Salmon, Atlantic	Salmo salar	Atlantic Salmon
Uncle Giuseppe's	9/26/2017	37 Hicksville Rd Massapequa, NY 11758	Packaging - Fresh Lemon Sole Fillet Wild Product of USA	Flounder or Fluke	Paralichthys lethostigma	Southern Flounder
Uncle Giuseppe's	9/26/2017	37 Hicksville Rd Massapequa, NY 11758	Packaging - Red Snapper Wild Product of USA	Snapper	Lutjanus vivamus	Silk Snapper

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Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED SCIENTIFIC NAME	COMMON NAME
Uncle Giuseppe's	9/26/2017	95 Route 11 Smithtown, NY 11787	Packaging - Organic King Salmon Fillet Product of Alaska	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Uncle Giuseppe's	9/26/2017	95 Route 11 Smithtown, NY 11787	Packaging - Fresh Lemon Sole Fillet Wild Product of USA	Flounder or Fluke	Paralichthys lethostigma	Southern Flounder
Uncle Giuseppe's	9/26/2017	95 Route 11 Smithtown, NY 11787	Sign - Wild Red Snapper Fillet Product of USA	Snapper	Lutjanus vivanus	Silk Snapper
Uncle Giuseppe's	12/5/2017	1108 NY-112 Port Jefferson Station, NY 11776	Label - Fresh Halibut Fillet Wild Product of Canada	Halibut	Hippoglossus stenolepis	Pacific Halibut
Uncle Giuseppe's	12/5/2017	1108 NY-112 Port Jefferson Station, NY 11776	Sign - Fresh Wild Salmon Product of Alaska	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Uncle Giuseppe's	12/5/2017	1108 NY-112 Port Jefferson Station, NY 11776	Packaging - Fresh Fillet Flounder Wild Product of USA	Flounder or Fluke	Paralichthys lethostigma	Southern Flounder
Uncle Giuseppe's	12/5/2017	1108 NY-112 Port Jefferson Station, NY 11776	Sign - Fresh Lemon Sole Fillet Wild Product of USA	Flounder or Fluke	Paralichthys lethostigma	Southern Flounder
Uncle Giuseppe's	12/5/2017	1108 NY-112 Port Jefferson Station, NY 11776	Packaging - Striped Bass Wild Fillet Wild Product of USA	Bass	Morone saxatilis	Striped Bass
Uncle Giuseppe's	12/5/2017	890 Walk Whitman Rd Melville, NY 11747	Packaging - Fresh Halibut Fillet Wild Product of Canada	Halibut	Hippoglossus stenolepis	Pacific Halibut
Uncle Giuseppe's	12/5/2017	890 Walk Whitman Rd Melville, NY 11747	Packaging - Fresh Lemon Sole Fillet Wild Product of USA	Gray Sole or Sole or Flounder	Glyptocephalus cynoglossus	Witch Flounder
Uncle Giuseppe's	12/5/2017	890 Walk Whitman Rd Melville, NY 11747	Packaging - Fresh Wild Salmon Wild Product from USA	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon
Uncle Giuseppe's	5/2/2018	364 Port Washington Blvd Port Washington, NY 11050	Packaging - Fresh Halibut Fillet Wild Product of Canada	Halibut	Hippoglossus stenolepis	Pacific Halibut
Uncle Giuseppe's	5/2/2018	364 Port Washington Blvd Port Washington, NY 11050	Packaging - Fresh Ora King Salmon Fillet Product of New Zealand	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout
Uncle Giuseppe's	5/2/2018	364 Port Washington Blvd Port Washington, NY 11050	Sign - Organic King Salmon Fillet Product of Alaska	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout
Uncle Giuseppe's	5/2/2018	364 Port Washington Blvd Port Washington, NY 11050	Packaging - Whole Red Snapper Wild Product of USA	Snapper	Lutjanus purpureus	Caribbean Red Snapper
Uncle Giuseppe's	5/3/2018	37 Hicksville Rd Massapequa, NY 11758	Packaging - Fresh Lemon Sole Fillet Wild Product of USA	Flounder or Fluke	Paralichthys dentatus	Summer Flounder
Uncle Giuseppe's	5/30/2018	37 Hicksville Rd Massapequa, NY 11758	Packaging - Ora King Salmon Fillet Fresh Product of New Zealand	Trout, Rainbow or Steelhead	Oncorhynchus mykiss	Rainbow Trout
Walmart	8/23/2017	1 Crossgates Mall Rd Albany, NY 12203	Packaging - Fresh Keta Salmon Product of USA Wild Caught	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
Walmart	8/23/2017	311 Route 9W Glenmont, NY 12077	Packaging - Fresh Keta Salmon Product of USA Wild Caught	Salmon, Chum or Keta	Oncorhynchus keta	Chum Salmon
Walmart	9/20/2017	2500 Walden Ave Cheektowaga, NY 14225	Packaging - Fresh Cod Product of Iceland Wild Caught	Cod	Gadus morhua	Atlantic Cod
Walmart	9/20/2017	5360 South Western Blvd Hamburg, NY 14075	Packaging - Fresh Cod Product of Iceland Wild Caught	Cod	Gadus morhua	Atlantic Cod
Wegmans	9/20/2017	3135 Niagara Falls Blvd Amherst, NY 14228	Packaging - Fresh Cod Loin Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	9/20/2017	3135 Niagara Falls Blvd Amherst, NY 14228	Packaging - Fresh Pacific Coho Salmon Fillet Wild Caught USA	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon

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Seafood Purchases and Testing Results June 29, 2017 - May 30, 2018

SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	FISH AS LABELED Where packaging and signage differ multiple descriptions are offered	FDA ACCEPTABLE MARKET NAME	FISH AS TESTED SCIENTIFIC NAME	COMMON NAME
Wegmans	9/20/2017	3135 Niagara Falls Blvd Amherst, NY 14228	Packaging - Whole Lane Snapper	Snapper	Lutjanus guttatus	Rose Snapper
Wegmans	9/20/2017	3740 McKinley Pkwy Buffalo, NY 14219	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	9/20/2017	3740 McKinley Pkwy Buffalo, NY 14219	Packaging - Fresh Pacific Coho Salmon Fillet Wild Caught USA	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon
Wegmans	9/20/2017	601 Amherst St Buffalo, NY 14207	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	9/20/2017	601 Amherst St Buffalo, NY 14207	Packaging - Fresh Pacific Coho Salmon Fillet Wild Caught USA	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon
Wegmans	9/20/2017	8270 Transit Rd Buffalo, NY 14221	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	9/20/2017	8270 Transit Rd Buffalo, NY 14221	Packaging - Fresh Pacific Coho Salmon Fillet Wild Caught USA	Salmon, Coho or Silver or Medium Red	Oncorhynchus kisutch	Coho Salmon
Wegmans	11/14/2017	3325 W Genesee St Syracuse, NY 13219	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	3789 E Genesee St Dewitt, NY 13066	Packaging - Atlantic Cod Fillet Family Pack Fresh Wild-Caught Product of Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	3789 E Genesee St Dewitt, NY 13066	Packaging - Red Grouper Fillet	Grouper	Hyporhynchus niveatus	Snowy Grouper
Wegmans	11/14/2017	3789 E Genesee St Dewitt, NY 13066	Packaging - Atlantic Halibut Fillet	Halibut	Hippoglossus stenolepis	Pacific Halibut
Wegmans	11/14/2017	3789 E Genesee St Dewitt, NY 13066	Packaging - Wild Sockeye Salmon Previously Frozen USA	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon
Wegmans	11/14/2017	3955 Rt 31 Liverpool, NY 13090	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	4256 James St East Syracuse, NY 13210	Packaging - Atlantic Cod Fillet Wild Caught	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	4722 Onondaga Blvd Syracuse, NY 13219	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	4979 West Taft Rd Liverpool, NY 13088	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	7519 Oswego Rd Liverpool, NY 13090	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Wegmans	11/14/2017	7952 Brewerton Rd Cicero, NY 13039	Packaging - Fresh Cod Fillet Wild Caught Iceland	Cod	Gadus morhua	Atlantic Cod
Western Beef	8/2/2017	2050 Webster Ave Bronx, NY 10457	Packaging - Snapper Red Buller Sign - Red Snapper Wild Florida Fresh	Snapper	Rhomboplites altirostris	Vermillion Snapper
Western Beef	9/26/2017	301 Morris Ave Bronx, NY 10451	Packaging - Red Snapper 2-4	Snapper	Lutjanus synagris	Lane Snapper
Western Beef	9/26/2017	301 Morris Ave Bronx, NY 10451	Packaging - Wild Salmon Fillets	Salmon, Atlantic	Salmo salar	Atlantic Salmon
Western Beef	9/26/2017	47-05 Metropolitan Ave Ridgewood, NY 11385	Packaging - Wild Salmon Fillets	Salmon, Atlantic	Salmo salar	Atlantic Salmon
Western Beef	5/2/2018	1851 Bruckner Blvd Bronx, NY 10473	Packaging - Snapper Med Red Fillet USA	Perch, Ocean	Sebastes norvegicus	Golden Redfish

Seafood Purchases and Testing Results
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SUPERMARKET BRAND	DATE PURCHASED	ADDRESS	Where packaging and signage differ multiple descriptions are offered	FISH AS LABELLED		FISH AS TESTED	
				FDA ACCEPTABLE MARKET NAME	SCIENTIFIC NAME	COMMON NAME	
Western Beef	5/2/2018	831 Rosedale Ave Bronx, NY 10473	Packaging - Red Snapper 1-2	Snapper	Lutjanus campechanus	Red Snapper	
Western Beef	5/2/2018	831 Rosedale Ave Bronx, NY 10473	Packaging - Blue Snapper Steaks Pollack Sign - Fresh Blue Snappers Steak	Pollock	Pollachius virens	Pollock	
Western Beef	5/3/2018	301 Morris Ave Bronx, NY 10451	Packaging - Blue Snapper Steaks Pollack Sign - Fresh Blue Snapper	Pollock	Pollachius virens	Pollock	
Western Beef	5/3/2018	301 Morris Ave Bronx, NY 10451	Packaging - Wild Salmon Fillets	Salmon, Atlantic	Salmo salar	Atlantic Salmon	
Western Beef	5/30/2018	2050 Webster Ave Bronx, NY 10457	Packaging - Snapper Med Red Fillet USA	Perch, Ocean	Sebastes norvegicus	Golden Redfish	
Western Beef	5/30/2018	2050 Webster Ave Bronx, NY 10457	Packaging - White Snapper Steaks	Hake	Urophycis tenuis	White Hake	
Western Beef	5/30/2018	2050 Webster Ave Bronx, NY 10457	Packaging - Blue Snapper Steaks Pollack Sign - Blue Snapper Wild USA Fresh	Snapper	Lutjanus peru	Pacific Snapper	
Whole Foods	9/20/2017	3139 Sheridan Drive Amherst, NY 14226	Packaging - MSC Certified Cod Fillet	Cod	Gadus morhua	Atlantic Cod	
Whole Foods	9/20/2017	3139 Sheridan Drive Amherst, NY 14226	Packaging - Halibut Fillet MSC	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Whole Foods	9/20/2017	3139 Sheridan Drive Amherst, NY 14226	Packaging - Fresh Salmon King Fillet	Salmon, Chinook or King or Spring	Oncorhynchus tshawytscha	Chinook Salmon	
Whole Foods	9/20/2017	3139 Sheridan Drive Amherst, NY 14226	Packaging - Snapper Lane Fillet	Snapper or Red Snapper	Lutjanus campechanus	Red Snapper	
Whole Foods	9/26/2017	1 Ridge Hill Blvd Yonkers, NY 10710	Packaging - MSC Certified Cod Fillet	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Whole Foods	9/26/2017	1 Ridge Hill Blvd Yonkers, NY 10710	Packaging - Halibut Fillet MSC	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Whole Foods	9/26/2017	100 W 125 St New York, NY 10027	Packaging - Red Snapper Fillet	Snapper	Lutjanus purpurus	Caribbean Red Snapper	
Whole Foods	9/26/2017	2101 Northern Blvd Munsey Park, NY 11030	Packaging - Halibut Fillet MSC	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Whole Foods	12/5/2017	120 New Moriches Rd Lake Grove, NY 11755	Packaging - Certified Wild Halibut Fillet Prev Frozen	Halibut	Hippoglossus stenolepis	Pacific Halibut	
Whole Foods	12/5/2017	120 New Moriches Rd Lake Grove, NY 11755	Packaging - MSC Sockeye Salmon Fillet Previously Frozen	Salmon, Sockeye or Red or Blueback	Oncorhynchus nerka	Sockeye Salmon	

