

What You Need to Know About Seafood Mislabeling

What do you need to know about ordering or purchasing seafood?

Mislabeling or substituting seafood is a violation of the California Health and Safety Code. Restaurants, markets, and other food facilities have to tell you the truth about the seafood they offer. The species, country of origin, weight portions, and/or size must be accurately presented.

Mislabeling or substituting seafood may pose a health risk to some consumers.

Escolar, pictured to the right, is sometimes mislabeled and sold as “white tuna.” *White tuna* is not a real species. Escolar can cause gastrointestinal illness or other health problems for some people. If a menu or label says *white tuna*, ask the restaurant or market staff for more information.



Escolar

Are you getting what you paid for?

Some seafood items are advertised and priced as premium items, such as *Wild-caught Salmon* or *Orange Roughy*. Customers who want to enjoy a great seafood meal may pay top dollar for a premium item, but receive a less expensive substitution, such as *Farm-raised Salmon* or *Swai*. The chart at the right lists other examples of common seafood substitutions.

Do you suspect seafood mislabeling or substitution?

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

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



Red Snapper



Red Snapper Fillet



Tilapia



Tilapia Fillet