Seafood Mislabeling

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ENVIRONMENTAL HEALTH



Why You Should Avoid Buying or Selling Mislabeled Seafood:

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

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

Mislabeling or Substituting Seafood May Pose a Health Risk to Some Customers

Escolar, is sometimes mislabeled and sold as, "white tuna". White tuna is not a real species.

Escolar can cause gastrointestinal illness or other health problems for some customers. It is important to sell and offer honestly presented seafood to protect customer's health.



Tips for Buying or Selling Safe Seafood:

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

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

Seafood Offered	Actual Species or Less Expensive Substitutes		
White Tuna – does not exist	• Escolar		
• Snapper • Red Snapper	RockfishTai Seabream	TilapiaOcean Perch	PollockCod
Orange Roughy	• Swai		
• Halibut	Striped BassFluke	TurbotSeabass	• Flounder
• Wild – Caught Salmon	Farm-Raised Salmon		



Questions? We're Here to Help

If you suspect seafood mislabeling or substitution, contact Environmental Health at **(888) 700-9995** during business hours, 8:00 am – 5:00 pm, Monday through Friday; or e-mail **ehmail@ph.lacounty.gov**.