

Parasite Destruction Log – 7 Days

Regulations of the Washoe County District Board of Health Governing Food Establishments 050.260: *Fish that are **not** exempted from this regulation must be frozen solid and stored at a temperature of -4°F±2° or below for a minimum of 168 hours (seven days) in a freezer.*

Fish Type/Lot	Date, Time and Temp when frozen solid at -4°F			Record temperature of stock every 24 hours							Date, Time and Temp when removed from storage		
	Date	Time	Temp	24 hrs	48 hrs	72 hrs	96 hrs	120 hrs	144 hrs	168 hrs	Date	Time	Temp
Ex: Salmon Lot # 123	July 4	9:00am	-6°F	-4°F	-5°F	-6°F	-6°F	-4°F	-5°F	-6°F	July 11	9:00am	-5°F

The person in charge shall record the temperature and time to which the fish were subjected, and shall retain the records at the food establishment for 90 calendar days beyond the time of service or sale of fish.

Reviewed by: _____