Parasite Destruction Log – 7 Days

SNHD Regulation Governing the Sanitation of Food Establishments 3-402.11: 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.

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

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.

Visit the FAQ webpage to get answers to your frequently asked questions. [http://www.southernnevadahealthdistrict.org/ferl/parasite-destruction-faq.php](http://www.southernnevadahealthdistrict.org/ferl/parasite-destruction-faq.php)

Reviewed by: ________________________________

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