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 $-4^{\circ}F\pm2^{\circ}$ or below for a minimum of 168 hours (seven days) in a freezer.

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
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
	when to	when frozen solid Date Time	when frozen solid at -4°F Date Time Temp	when frozen solid at -4°F Date Time Temp 24 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs 72 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs 72 hrs 96 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs 72 hrs 96 hrs 120 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs 72 hrs 96 hrs 120 hrs 144 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs 72 hrs 96 hrs 120 hrs 144 hrs 168 hrs	when frozen solid at -4°F Date Time Temp 24 hrs 48 hrs 72 hrs 96 hrs 120 hrs 144 hrs 168 hrs Date	when frozen solid at -4°F when removed from Date Time Temp 24 hrs 48 hrs 72 hrs 96 hrs 120 hrs 144 hrs 168 hrs Date Time

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 fr	quently asked questions. http://www.southernnevadahealthdistrict.org/ferl/parasite-destruction-faq.php