Parasite Destruction Log – 24 Hours

SNHD Regulation Governing the Sanitation of Food Establishments 3-402.11: *Fish that are not exempted from this regulation must be frozen at or below -31°F±2° until solid and stored at or below -4°F±2° for a minimum of 24 hours.*

Fish Type/Lot	Date/Time/Temp when placed into freezer			Date/Time/Temp when frozen solid (≤ -31°F)			Date/Time/Temp when removed from freezer		
	Date	Time	Temp	Date	Time	Temp	Date	Time	Temp
Ex: Salmon Lot 123	July 4	6:00am	+37°F	July 4	3:30pm	-33°F	July 5	3:30pm	-4°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.

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

Reviewed by: _____

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