## Parasite Destruction Log

**2023 Food Regulations 3-402.1** Fish that are not exempted from this regulation must be frozen:

- At or below -4°F until solid and then stored for 168 hours (seven days) OR
- At or below -31°F until solid and then stored 15 hours OR
- At or below -31°F until solid and then held at or below -4°F for 24 hours.

Keep this record at the food establishment for 90 calendar days beyond the time of service or sale of fish.

Fish Type/Lot	Date/Time/Temp when frozen solid			Record temperature of holding time							Date/Time/Temp when removed from storage		
	Date	Time	Temp	15 hrs	24 hrs	2 <sup>nd</sup> day	3 <sup>rd</sup> day	4 <sup>th</sup> day	5 <sup>th</sup> day	6 <sup>th</sup> day	Date	Time	Temp
Ex: Salmon Lot # 123	July 24	9:00pm	-31°F	-4°F	-5°F						July 26	9:00am	-6°F

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<b>Southern Nevad</b>	a Health	District

Reviewed by:
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