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.

24 hrs		96 hrs -6°F	120 hrs -4°F	144 hrs	168 hrs	Data		
-4°F -5°f	°F -6°F	-6°F	400		200 1113	Date	Time	Temp
			-4 F	-5°F	-6°F	July 11	9:00am	-5°F
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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:	