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| 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.* |
| Fish Type/Lot | Date, Time and Tempwhen 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 |
| Ex: Salmon Lot # 123 | 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 |
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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: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |