



### Parasite Destruction Log - 7 Days

Title 310 Chapter 257-5-49: Fish that are not exempted from this requirement must be frozen solid and stored at a temperature of -4°F or below for a minimum of 168 hours (7 days). Records shall be retained in the food establishment for 90 calendar days beyond the time of service or sale of the fish.

Type of Fish/Lot	Date, Time and Temp. when frozen solid at -4°F			Record Temperature of fish every 24 hours							Date, Time, & Temp when the fish is removed from freezer		
	Date	Time	Temp.	24 hrs	48 hrs	72 hrs	96 hrs	120 hrs	144 hrs	168 hrs	Date	Time	Temp.
Ex: Salmon Lot #123	4/13/16	9:30 AM	-5°F	-6°F	-6°F	-5°F	-6°F	-6°F	-5°F	-6°F	4/20/16	4:20pm	-5°F