Parasite Kill Table

The legal requirement for fish that is to be eaten raw is that it has been **frozen at -20°C for a minimum of 24 hours.** This **time is from when the fish reaches the temperature of -20C** and not the time it is first placed in the freezer. You must allow additional time for the fish to cool down to -20°C before starting the timer.

You must be able to demonstrate how quickly all parts of the fish take to reach a temperature of -20°C in a freezer <u>maintained</u> at -20°C. If you cannot do this, use a default time of 48 hours (24 hours to reach -20°C; 24 hours to kill parasites).

Batch No.	Supplier	Temperature of freezer (°C)	Date placed in freezer	Time placed in freezer	Date out of freezer	Time out of the freezer	Signed (out of freezer)