



Maricopa County

Environmental Services Department

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Checklist for Slaughter of Fish.

This checklist is a guideline for obtaining a slaughter of live fish variance. Additional information may be necessary depending on the submitted information.

1. The establishment must receive fish from an approved source.
 - a. Establishment will need to keep receipts where they obtained the fish.
 - b. Different lots of fish cannot be mingled.
2. Maintenance of the aquarium tanks.
 - a. Tanks should be cleaned and sanitized between different lots of fish.
 - b. The establishment will need to describe how their tanks are constructed and the cleaning protocol that has been established.
 - i. Establishment may need to submit remodel plans with Plan Review if establishment was not initially approved with fish tanks.
 - c. Establishment will need to use only food grade chemicals to maintain their tanks. Provide data sheet on use of chemicals.
 - d. Establishment will have to generate a log sheet to show when they are cleaning the tanks.
 - e. Establishment will need to cull dead fish and discard them.
 - i. Keep log of all dead fish
3. Slaughter of fish
 - a. Establishment will need to have a separate area dedicated to the slaughter of the fish.
 - b. Equipment used in the slaughter and filleting of the fish must be NSF approved.
 - c. All remains of the fish must be discarded in a separate garbage can.
 - d. Establishment must describe how they will avoid cross-contamination if fish is going to be cooked.