

# Fishing Vessel Hygiene Checklist

Vessel name: \_\_\_\_\_  
 Registration number: \_\_\_\_\_  
 Person seen: \_\_\_\_\_

Inspecting officer: \_\_\_\_\_  
 Date of inspection: \_\_\_\_\_

| <b>A. Vessel and Fish Handling Equipment</b>  | yes                      | no                       | n/a*                     |
|---|--------------------------|--------------------------|--------------------------|
| 1. Is the vessel designed to avoid contamination of the catch with bilge water, fuel, oil, grease or other objectionable substances?        | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 2. Are surfaces and equipment that fish come into contact with corrosion resistant, smooth and easy to clean? Are surface coatings durable? | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 3. Are the engine room and any crew quarters separated from fish handling and fish storage areas?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. If you pump seawater for use on your catch, is the water intake positioned to avoid contamination of the water from exhaust etc.?        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. If ice is used, is it made from potable water or clean seawater?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| <b>B. Fish Handling</b>   | yes                      | no                       | n/a                      |
|---|--------------------------|--------------------------|--------------------------|
| 1. Once the catch is brought on board, is it protected from contamination?                                  | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 2. Is the catch protected from the sun and any source of heat?  | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 3. When handling the catch, whether manually or mechanically, is your system designed to minimise bruising? | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 4. Is the catch gutted and washed quickly and efficiently?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Is the catch chilled quickly?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Is fish stored at a temperature approaching that of melting ice?   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Can melt water drain away from the stored fish?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| <b>C. General Hygiene Requirements</b>  | yes                      | no                       | n/a                      |
|---|--------------------------|--------------------------|--------------------------|
| 1. Is the crew aware of the health risks associated with fish handling?   | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 2. Is the vessel and equipment kept clean and, where necessary, disinfected?  | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 3. Is the fish storage area and fish storage containers kept clean, in a good state of repair and free of contaminants? | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 4. Is the vessel kept free of pests?  | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| 5. Following the last vessel check, if there was a request for remedial action, has the appropriate action been taken?  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Applicable only to some vessels: Do you keep records relating to the control of hazards?                             | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

\*n/a: not applicable

|           |
|-----------|
| Comments: |
|-----------|

## Supplementary information

### Scope

All registered vessels are obliged to comply with the basic hygiene requirements listed here. Factory vessels and freezer vessels are approved establishments and must comply with these basic requirements and also additional requirements. The definitions of factory and freezer vessels are in Regulation 853/2004, Annex I (3) and are:

'Factory vessel' means any vessel on board which fishery products undergo one or more of the following operations followed by wrapping or packaging and, if necessary, chilling or freezing: filleting, slicing, skinning, shelling, shucking, mincing or processing.

'Freezer vessel' means any vessel on board which freezing of fishery products is carried out, where appropriate after preparatory work such as bleeding, heading, gutting and removal of fins and, where necessary, followed by wrapping or packaging.

### A. Vessel and Fish Handling Equipment

1. Other objectionable substances include galley waste, sewage, exhaust, and cleaning and disinfecting chemicals.
2. Untreated wood, rust and flaking paint should not come into contact with the catch.
3. Physical separation is necessary if there is a risk of the catch becoming contaminated. Smaller boats often do not have any crew quarters.
4. –
5. Clean water is defined in Article 2 of Regulation 852/2004 as ...*water that does not contain microorganisms, harmful substances or toxic marine plankton in quantities capable of directly or indirectly affecting the health quality of food.* Because of possible contamination, harbour water is not clean water.

### B. Handling

1. Contamination to look out for may be physical (such as nails and cigarette ends); chemical (such as diesel and cleaning chemicals) or microbiological (such as fish guts and dirt).
2. –
3. Spikes may be used for large fish, but care must be taken not to damage the flesh.
4. Where fish are gutted and/or headed on board, the operations must be carried out as soon as possible, and the fish washed thoroughly. Any water used must be potable water or clean seawater. Harbour water may be contaminated and does not qualify as clean seawater. Any removed guts must be kept away from the washed fish. Livers and roes intended for human consumption must be chilled or frozen. The enforcement officer may not be in a position to view the operations in progress – in that case the officer may wish to draw conclusions from the equipment layout and from interviews with crew members.
5. Boats that are intended to preserve fish for more than 24 hours must be equipped to preserve the fish at a temperature of melting ice. When chilling of the catch is not possible (i.e. on board certain vessels not intended to preserve the catch for more than 24 hours), the fishery products must be landed and iced as soon as possible. Fishery products kept alive must be kept at a temperature *that does not adversely affect food safety or their viability* (Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(1)).
6. See 5 above – there is no requirement for boats not equipped to store fish for 24 hours or longer to maintain their fish at the temperature approaching that of melting ice. Vessels that use chilled seawater (CSW) tanks for chilling and storing fish have special requirements detailed in Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(3): ... *tanks must incorporate devices for achieving a uniform temperature throughout the tanks. Such devices must achieve a chilling rate that ensures that the mix of fish and clean seawater reaches not more than 3°C six hours after loading and not more than 0°C after 16 hours and allow the monitoring and, where necessary, recording of temperatures.*
7. This is applicable only to vessels where ice is used.

### **C. Procedures**

1. The health risks would primarily be through contamination as described in B1 above. Crew awareness can be assessed by interviewing staff or by the presence of health and hygiene-related signage.

2. –

3. –

4. –

5. –

6. Records do not need to be kept on board the vessel. Examples of records would be:

- records of temperatures in chilled seawater (CSW) storage tanks (where fishery products are stored in CSW)

- records of sulphite usage where fishery products are dipped in sulphite solution

- results of any analysis carried out that may have implications for public health.

## Legislation key

### **A. Vessel and Fish Handling Equipment**

1. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, A(1); Regulation 853/2004, Annex III, Section VIII, Chapter I, Part II, 1; and Regulation 852/2004, Annex I, Part A, 4g
2. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, A(2&3)
3. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(2) and Part II, 2
4. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, A(4)
5. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part II, 5

### **B. Handling**

1. Regulation 852/2004, Annex I, Part A, 2,3a&4abfg and Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(2)
2. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part II, 2
3. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part II, 3
4. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part II, 6
5. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part II, 4
6. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(1)
7. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(2)

### **C. Procedures**

1. Regulation 852/2004, Annex I, Part A, 4e
2. Regulation 852/2004, Annex I, Part A, 4ab
3. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part I, B(2) and Part II, 1
4. Regulation 852/2004, Annex I, Part A, 4f
5. Regulation 852/2004, Annex I, Part A, 6
6. Regulation 852/2004, Annex I, Part A, 7