
STATUTORY INSTRUMENTS

1998 No. 994

FOOD

**The Food Safety (Fishery Products and
Live Shellfish) (Hygiene) Regulations 1998**

<i>Made</i>	- - - -	<i>6th April 1998</i>
<i>Laid before Parliament</i>		<i>8th April 1998</i>
<i>Coming into force</i>		<i>29th April 1998</i>

**THE FOOD SAFETY (FISHERY PRODUCTS AND
LIVE SHELLFISH) (HYGIENE) REGULATIONS 1998**

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5. Commission Decision 94/198/EC laying down special conditions governing the import...
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7. Commission Decision 94/269/EC laying down special conditions governing imports of...
8. Commission Decision 94/323/EC laying down special conditions governing imports of...
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11. Commission Decision 94/448/EC laying down special conditions governing imports of...
12. Commission Decision 94/766/EC laying down special conditions governing the import...
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15. Commission Decision 95/90/EC laying down special conditions governing the import...
16. Commission Decision 95/173/EC laying down special conditions governing imports of...

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17. Commission Decision 95/190/EC laying down special conditions governing imports of...
 18. Commission Decision 95/454/EC laying down special conditions governing imports of...
 19. Commission Decision 95/538/EC laying down special conditions governing the import...
 20. Commission Decision 96/355/EC laying down special conditions governing the import...
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1. Areas to be designated class A areas

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2. Areas to be designated class B areas
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1. Harvesting techniques must not cause excessive damage to the shells...
2. Live shellfish must be adequately protected from crushing, abrasion or...
3. Techniques for harvesting, transporting, landing and handling live shellfish must...
4. Live shellfish must not be re-immersed in water which could...
5. (1) The means of transport used for transporting live shellfish...
6. (1) A movement document, as prescribed in this paragraph, for...
7. If a production or relaying area is closed temporarily, pursuant...

CHAPTER III — CONDITIONS FOR RELAYING LIVE BIVALVE MOLLUSCS

1. live bivalve molluscs must be gathered and transported, under the...
2. techniques for handling live bivalve molluscs intended for relaying must...
3. live bivalve molluscs must not be relaid at a density...
4. live bivalve molluscs must be immersed in seawater at the...
5. the minimum water temperature for effective relaying must, where necessary,...
6. the boundaries of the sites must be physically delineated by...
7. sites within a relaying area must be well separated to...
8. permanent records of the source of live bivalve molluscs, relaying...
9. after harvesting from the relaying area, batches must, during transport...

CHAPTER IV — CONDITIONS FOR THE APPROVAL OF DISPATCH OR PURIFICATION CENTRES

Section I

General conditions relating to premises and equipment

1. on premises where live shellfish are handled or stored—
2. access to an appropriate number of changing rooms, wash basins...

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3. adequate equipment for washing tools, containers and equipment;
4. facilities for the supply and, where appropriate, storage of exclusively...
5. equipment and instruments or their surfaces which are intended to...

Section II

General hygiene requirements

1. staff who treat or handle live shellfish must in particular...
2. staff are obliged to refrain from personal behaviour, such as...
3. any rodents, insects or other vermin found must be destroyed...
4. premises, equipment and instruments used for handling live shellfish must...
5. premises, instruments and equipment must not be used for purposes...
6. waste products must be stored hygienically in a separate area...
7. the finished products must be stored under cover and must...

Section III

Requirements for purification centres

1. the floors and walls of the purification tanks and any...
2. live bivalve molluscs must be washed free of mud with...
3. the purification tanks must be supplied with a sufficient flow...
4. clean seawater or seawater cleaned by treatment must be used...
5. operation of the purification system must allow live bivalve molluscs...
6. the quantity of live bivalve molluscs to be purified must...
7. should a purification tank contain several batches of molluscs, they...
8. containers used to hold live bivalve molluscs in purification systems...
9. no crustaceans, fish or other marine species must be kept...
10. after completion of purification, the shells of live bivalve molluscs...
11. purification centres must have their own laboratories or secure the...
12. purification centres must regularly keep a record of the following...
13. purification centres must accept only those batches of live bivalve...
14. every package containing purified live bivalve molluscs must be provided...

Section IV

Requirements for dispatch centres

1. In addition to the requirements under Sections I and II,...
2. Dispatch centres must accept only those batches of live shellfish...
3. Dispatch centres must have their own laboratories or secure the...
4. Dispatch centres must keep the following data at the disposal...
5. Dispatch centres situated aboard vessels shall be subject to the...

CHAPTER V — REQUIREMENTS CONCERNING LIVE SHELLFISH

1. the possession of visual characteristics associated with freshness and viability,...
2. they must contain less than 300 faecal coliforms or less...
3. they must not contain salmonella in 25 grams of mollusc...
4. they must not contain toxic or objectionable compounds occurring naturally...
5. the upper limits as regards the radionuclide contents must not...
6. the total Paralytic Shellfish Poison (PSP) content in the edible...
7. the customary biological testing methods must not give a positive...

8. in the absence of routine virus testing procedures and the...
CHAPTER VI — PUBLIC HEALTH CONTROL AND MONITORING OF PRODUCTION
 1. The Ministers shall undertake, or may require food authorities to...
 2. A food authority shall undertake periodic monitoring of live bivalve...
 3. (1) Sampling plans for the purposes of paragraphs 1 and...
 4. (1) Laboratory tests shall be carried out by the food...
 5. (1) A food authority shall inspect establishments at regular intervals...
 6. A food authority shall check on the storage and transport...
- CHAPTER VII — WRAPPING
 1. (1) Live shellfish must be wrapped under satisfactory conditions of...
 2. Oysters must be wrapped with the concave shell downwards.
 3. All wrappings of live shellfish must be sealed and remain...
- CHAPTER VIII — PRESERVATION AND STORAGE
 1. In any storing rooms, live shellfish must be kept at...
 2. Re-immersion in or spraying with water of live shellfish must...
- CHAPTER IX — TRANSPORT FROM THE DISPATCH CENTRE
 1. Except where paragraph 3 of Chapter VII applies, consignments of...
 2. The means of transport used for consignments of live shellfish...
 3. Live shellfish must be transported and distributed using closed vehicles...
 4. The parcels containing live shellfish must not be transported in...
 5. Where ice is used in transporting consignments of live shellfish,...
- CHAPTER X — MARKING OF CONSIGNMENTS
 1. Without prejudice to the requirements of the Food Labelling Regulations...
 2. (1) The healthmark may be— (a) printed on the wrapping...
 3. The healthmark must be durable and waterproof, and the information...
 4. Where a person repackages any live shellfish in accordance with...

SCHEDULE 3 — PRODUCTION AND PLACING ON THE MARKET
CONDITIONS FOR FISHERY PRODUCTS
CHAPTER I — CONDITIONS APPLICABLE TO FACTORY VESSELS

Section I

Conditions concerning design and equipment

1. The minimum requirements for factory vessels are as follows—
2. Areas used for the preparation and processing or freezing/quick-freezing of...
3. Equipment and tools such as cutting benches, containers, conveyors, gutting...
4. Factory vessels which freeze fishery products must have—

Section II

Conditions of hygiene relating to on-board handling and storage of fishery products

1. A qualified person on board the factory vessel must be...
2. The general conditions of hygiene applicable to areas and equipment...
3. The general conditions of hygiene applicable to staff shall be...
4. Heading, gutting and filleting must be carried out under the...
5. On-board processing of fishery products must be carried out under...
6. Fishery products must be wrapped and packaged under the conditions...
7. On-board storage of fishery products must be carried out under...

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8. (1) Subject to sub-paragraph (2), any on-board processing (in particular...
CHAPTER II — REQUIREMENTS DURING AND AFTER LANDING
1. Unloading and landing equipment must be constructed of material which...
2. During unloading and landing, contamination of fishery products must be...
3. Parts of auction or wholesale markets where fishery products are...
4. After landing or, where appropriate, after first sale, fishery products...
5. However, if the conditions laid down in paragraph 4 are...
6. The general conditions of hygiene laid down in Section II...
7. The wholesale markets in which fishery products are displayed for...
CHAPTER III — GENERAL CONDITIONS FOR ESTABLISHMENTS ON LAND

Section I.

General conditions relating to premises and equipment

1. working areas of sufficient size for work to be carried...
2. in areas where products are handled, prepared and processed—
3. in cold rooms where fishery products are stored— the provisions...
4. appropriate facilities for protection against pests such as insects, rodents,...
5. instruments and working equipment such as cutting tables, containers, conveyor...
6. special watertight, corrosion-resistant containers for fishery products not intended for...
7. facilities to provide adequate supplies of potable water, or alternatively...
8. hygienic waste water disposal system;
9. an adequate number of changing-rooms with smooth, water-proof, washable walls...
10. if the volume of products treated requires regular or permanent...
11. adequate facilities for cleaning and disinfecting means of transport. However,...
12. establishments keeping live animals such as crustaceans and fish must...

Section II

General conditions of hygiene

A.

General conditions of hygiene applicable to premises and equipment

1. Floors, walls and partitions, ceilings and roof linings, equipment and...
2. Rodents, insects and other vermin must be systematically exterminated in...
3. Working areas, instruments and working equipment must be used only...
4. Potable water or clean seawater must be used for all...
5. Detergents, disinfectants and similar substances must be acceptable to the...

B.

General conditions of hygiene applicable to staff

1. The highest possible standard of cleanliness is required of staff...
2. The employer shall take all the requisite measures to prevent...

CHAPTER IV — SPECIAL CONDITIONS FOR HANDLING FISHERY PRODUCTS ON SHORE

Section I

Conditions for fresh products

1. Where chilled, unpackaged products are not dispatched, prepared or processed...
2. If they are not carried out on board, operations such...
3. Operations such as filleting and slicing must be carried out...
4. Guts and parts that may constitute a danger to public...
5. Containers used for the dispatch or storage of fresh fishery...
6. Unless special facilities are provided for the continuous disposal of...

Section II

Conditions for frozen products

1. Plants must have— (a) freezing equipment sufficiently powerful to achieve...
2. Fresh products to be frozen or quick-frozen must comply with...
3. (1) Storage rooms must have a temperature recording device in...

Section III

Conditions for thawing products

1. fishery products must be thawed under hygienic conditions; their contamination...
2. after thawing, fishery products must be handled in accordance with...

Section IV

Conditions for processed products

1. Fresh, frozen and thawed products used for processing must comply...
2. (1) Where the processing treatment is carried out to inhibit...
- (2) The person responsible for an establishment must keep a register...
3. For products which are preserved for a limited period by...
4. ***Canning***
5. ***Smoking***
6. ***Salting***
7. ***Cooked crustacean and molluscan shellfish***
8. ***Mechanically recovered fish flesh***

Section V

Conditions concerning parasites

1. (1) During production and before they are released for human...
2. The fish and fish products referred to in paragraph 1(1)...
3. Fish and fish products which are subject to the conditions...
4. Manufacturers must ensure that fish and fish products listed in...
5. The fishery products listed in paragraph 3 must, when they...

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Section I

General monitoring

1. a check on the fishing vessels, on the understanding that...
2. a check on the conditions of landing and first sale;...
3. an inspection at regular intervals of establishments and factory vessels...
4. an inspection of the wholesale and auction markets;
5. a check on storage and transport conditions.

Section II

Special Checks

1. Organoleptic checks
 2. Parasite checks
 - 3A Chemical checks
 - 3B Contaminants present in the aquatic environment
 4. Microbiological analyses
 5. (1) The sampling programme to be established in accordance with...
- CHAPTER VI — PACKAGING
1. Packaging must be carried out under satisfactory conditions of hygiene,...
 2. Packaging materials and products liable to enter into contact with...
 3. With the exception of certain containers made of impervious, smooth...
 4. Unused packaging materials must be stored in places away from...
- CHAPTER VII — IDENTIFICATION MARKS

PART I

PRODUCTS PREPARED ON OR AFTER 29 APRIL 1998

1. This Part of this Chapter shall apply to all products...
2. (1) Without prejudice to the provisions of the Food Labelling...
PART II — PRODUCTS PREPARED BEFORE 29 APRIL 1998
1. This Part of this Chapter applies to products which were...
2. Without prejudice to the requirements of the Food Labelling Regulations...

CHAPTER VIII — STORAGE AND TRANSPORT

1. Fishery products must, during storage and transport, be kept at...
2. Where frozen fishery products are transported from a cold storage...
3. Products may not be stored or transported with other products...
4. Vehicles used for the transport of fishery products must be...
5. Means of transport used for fishery products may not be...
6. Fishery products may not be transported in a vehicle or...
7. The transport conditions of fishery products to be placed on...

SCHEDULE 4 — HYGIENE CONDITIONS FOR FISHING VESSELS (BASED ON THE CORRESPONDING PROVISIONS OF THE ANNEXES TO THE FISHING VESSELS DIRECTIVE)

PART I — *General hygiene conditions applicable to fishery products on board fishing vessels*

1. The sections of vessels or the containers reserved for the...
2. When used, the sections of vessels or the containers reserved...
3. As soon as they are taken on board, the fishery...
4. The fishery products shall be handled and stored in such...

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5. Fishery products other than those kept alive must undergo cold...
6. Ice used for the chilling of products must be made...
7. After the fishery products have been unloaded, the containers, equipment...
8. Where fish is headed and/or gutted on board, such operations...
9. Equipment used for gutting, heading and the removal of fins,...
10. Staff assigned to the handling of fishery products shall be...
 - PART II — *Additional hygiene conditions applicable to article 1.2 fishing vessels*
 1. Fishing vessels must be equipped with holds, tanks or containers...
 2. The inside surface of the holds, tanks or containers shall...
 3. The holds shall be designed to ensure that melt water...
 4. Containers used for the storage of products must ensure their...
 5. The working decks, the equipment and the holds, tanks and...
 6. Cleaning products, disinfectants, insecticides and all potentially toxic substances shall...
 7. If fishery products are frozen on board, this operation must...
 8. Vessels equipped for chilling of fishery products in cooled seawater,...

SCHEDULE 5 — REVOCATIONS

Explanatory Note