

## 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 storage of fishery products must not contain objects or products liable to transmit harmful properties or abnormal characteristics to the foodstuffs. These sections or containers must be so designed as to allow them to be cleaned easily and to ensure that melt water cannot remain in contact with the fishery products.

2. When used, the sections of vessels or the containers reserved for the storage of fishery products must be completely clean and, in particular, must not be capable of being contaminated by the fuel used for the propulsion of the vessel or by bilge water.

3. As soon as they are taken on board, the fishery products must be protected from contamination and from the effects of the sun or any other source of heat. When they are washed, the water used must be either fresh water complying with the parameters set out in—

- (a) in England and Wales, Tables B and C of Schedule 2 to the Water Supply (Water Quality) Regulations 1989(1); or
- (b) in Scotland, Tables B and C of Schedule 2 to the Water Supply (Water Quality) (Scotland) Regulations 1990(2),

or clean seawater, so as not to impair their quality or wholesomeness.

4. The fishery products shall be handled and stored in such a way as to prevent bruising. The use of spiked instruments shall be tolerated for the moving of large fish or fish which might injure the handler, provided the flesh of these products is not damaged.

5. Fishery products other than those kept alive must undergo cold treatment as soon as possible after loading. However, in the case of fishing vessels where cooling is not possible from a practicable point of view, the fishery products must not be kept on board for more than 8 hours.

6. Ice used for the chilling of products must be made from potable water or clean seawater. Before use, it must be stored under conditions which prevent its contamination.

7. After the fishery products have been unloaded, the containers, equipment and sections of vessels which are directly in contact with the fishery products must be cleaned with potable water or clean seawater.

8. Where fish is headed and/or gutted on board, such operations must be carried out hygienically and the products must be washed immediately and thoroughly with potable water or clean seawater. The viscera and parts which may pose a threat to public health must be removed and set apart from products intended for human consumption. Livers and roes intended for human consumption must be refrigerated or frozen.

9. Equipment used for gutting, heading and the removal of fins, and containers and equipment in contact with the fishery products, must be made of or coated with a material which is waterproof, resistant to decay, smooth and easy to clean and disinfect. When used they must be completely clean.

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(1) S.I.1989/1147; there are no relevant amending instruments.

(2) S.I. 1990/119; there are no relevant amending instruments.

**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

**10.** Staff assigned to the handling of fishery products shall be required to maintain a high standard of cleanliness for themselves and their clothes.