

## SCHEDULE 2

### PRODUCTION AND PLACING ON THE MARKET CONDITIONS FOR LIVE SHELLFISH

#### CHAPTER IV

#### CONDITIONS FOR THE APPROVAL OF DISPATCH OR PURIFICATION CENTRES

##### *Section I*

##### ***General conditions relating to premises and equipment***

Centres must not be located in areas which are close to objectionable odours, smoke, dust and other contaminants. The location must not be subject to flooding by ordinary high tides or run-off from surrounding areas.

Centres must have at least—

1. on premises where live shellfish are handled or stored—
  - (a) buildings or facilities of sound construction, designed and maintained adequately for the purpose of preventing contamination of live bivalve molluscs by any type of waste, dirty water, fumes, dirt or by the presence of rodents or other animals;
  - (b) flooring which is easy to keep clean and is laid in such a way as to facilitate drainage;
  - (c) adequate working space to allow for satisfactory performance of all operations;
  - (d) durable walls which are easy to clean;
  - (e) adequate natural or artificial lighting;
2. access to an appropriate number of changing rooms, wash basins and lavatories; there must be a sufficient number of wash basins close to the lavatories;
3. adequate equipment for washing tools, containers and equipment;
4. facilities for the supply and, where appropriate, storage of exclusively potable water or facilities for the supply of clean seawater. Facilities supplying non-potable water may be authorised. The water concerned may not come into direct contact with live shellfish or be used for cleaning or disinfecting containers, plant or equipment which come into contact with live shellfish. Pipes and outlets carrying non-potable water must be clearly distinguished from those carrying potable water;
5. equipment and instruments or their surfaces which are intended to come into contact with live shellfish must be made of corrosion-resistant material which is easy to wash and clean repeatedly.