

Freezer Vessel Hygiene Checklist

This checklist has been written to assist operators of vessels subject to approval under Regulation 853/2004 to assess their vessels for compliance prior to inspection for approval. You should be aiming to be able to answer 'yes' to all applicable questions. The hygiene requirements of Regulation 852/2004, particularly Annex I on primary production, will also apply. Where necessary these should be discussed with the health inspection officer.

Vessel name: _____

Date: _____

Registration number: _____

Carried out by: _____

A. Vessel and Fish Handling Equipment	yes	no	n/a*
1. Is the vessel designed and constructed to prevent contamination of the products from bilge-water, smoke, fuel, sewage, oil, grease or other objectionable substances, and to permit pest control.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Are storage containers and holds kept clean and in good repair?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Are all fish contact surfaces made of a material that is corrosion resistant, smooth, easy to clean, durable and non-toxic?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Is all equipment and material used for handling fishery products corrosion resistant and easy to clean and disinfect?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Are water intakes situated in a position to avoid contamination of the water supply used for fish/processing?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Do you have freezing equipment to rapidly to achieve a core temperature of -18 °C or below?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Do you have storage facilities to hold product at -18 °C or below?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Does the cold store have a temperature recording device located where it is easy to read?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Does it record the temperature at the point where it would be expected to be highest?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Fish Handling	yes	no	n/a
1. Are fish protected from sun or other sources of heat soon after being taken on board?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Is clean water used for washing the fish?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Are fishery products handled and stored to minimise bruising or damage to the flesh?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Are fishery products kept chilled or frozen?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Is ice used to chill fishery products made from clean water?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Are fish headed or gutted on board? If yes;	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6(a) Is this carried out as soon as possible after capture?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6(b) Are the fishery products washed with clean water	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6(c) Are any viscera not intended for human consumption kept apart from products for human consumption?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6(d) Are any livers and roes for human consumption kept chilled or frozen?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

C. General Hygiene Requirements	yes	no	n/a
1. Does the vessel have an adequate number of flush lavatories for number of crew?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Do all the lavatories open directly into non-food/fish rooms?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Is there adequate ventilation to the lavatories?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Are there an adequate number of washbasins for hand washing?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Are basins located to facilitate hand washing during fish handling?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Are washbasins provided with hot and cold water and materials for cleaning hands and hygienic drying?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Are any food washing facilities separate from the hand washing facilities(or in use at different times, with effective cleaning between any changes of use)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Is there adequate ventilation to the fish preparation areas and sanitary conveniences?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Do fish preparation rooms have adequate lighting?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Are drainage facilities in the fish preparation areas adequate?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. If open drains are used (such as gullies) do they flow from the cleaner areas to the more contaminated area?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Are adequate changing facilities provided for staff where needed?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Are cleaning materials stored away from areas where fish is handled or stored?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. Food Preparation Areas	yes	no	n/a
1. Are floor surfaces made of a non toxic material that is easy to clean?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Do floors in wet rooms allow adequate drainage of water?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Are walls made of a non toxic material that is easy to clean?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Are the walls, ceilings, windows etc. constructed so that dirt cannot accumulate and fall onto the product?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Are the fittings on walls and ceiling securely attached so they cannot fall into the product?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Are any doors made of a smooth material that is easy to clean and disinfect?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Are any food contact surfaces made of smooth non corrosive material that is non toxic?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Are food contact surfaces maintained so that surface material cannot come loose and contaminate the food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Are adequate facilities provided for washing equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Is hot and cold water supplied to equipment washing facilities?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Are there adequate facilities for any fish washing?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Is clean water supplied to these facilities?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Have all staff received training in food hygiene to enable them to carry out their duties?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Do they have suitable work wear to prevent contamination of the food?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

15. Do you have a reporting and exclusion policy for staff sickness?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Are wrapping and packaging materials stored to protect them from contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Are wrapping and packing carried out in a way that prevents contamination of the product?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Is any packaging stored separately from food processing and preparation areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Are there members of staff responsible for HACCP and have they been adequately trained in HACCP application?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Are hand washing facilities in the work rooms designed to prevent the spread of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*n/a: not applicable

Comments:

Supplementary information

Scope

Factory vessels and freezer vessels are approved establishments and must comply with basic requirements in Regulation 852/2004 as well as additional requirements in Regulation 853/2004.

The definition of a freezer vessel is in Regulation 853/2004, Annex I (3) as;

‘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.

NB: This has been interpreted to mean that it is that action of freezing that determines whether a vessel is a ‘freezer vessel’ whether or not any other operations are carried out.

In assessing for compliance with these requirements it should be remembered that in some circumstances flexibility will be required to allow for vessel integrity and crew safety to take precedence over food safety.

The requirements only extend to food/fish intended for placing on the market; therefore facilities used for production of food for the crew are not covered by these Regulations or this checklist. However crew facilities should be maintained so they are not a potential source of contamination of the fish processing areas.

A. Vessel and Fish Handling Equipment

1. Other objectionable substances include galley waste, sewage, exhaust, and cleaning and disinfecting chemicals.

4. – Untreated wood, rust and flaking paint should not come into contact with the catch.

6. – Good Manufacturing practice requires that fish be frozen rapidly in equipment designed for the job. The core of the fish should reach -20 °C during the freezing process. For example whole fish can be frozen in 5 hours using a blast freezer. Fillets can be frozen in 1.5 hours using a plate freezer.

9. – A false temperature reading may be achieved if the thermometer is where the air is warmer e.g. near evaporator or hatches or where it is colder e.g. nearest to the freezer plates.

B. Handling

2. – 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.

3. – Spikes may be used for large fish, but care must be taken not to damage the flesh.

6. – 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 clean water. Harbour water may be contaminated and does not qualify as clean water. 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.

Legislation key

A. Vessel and Fish Handling Equipment

1. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part A, 1
2. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part D, 1(f)
3. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part A, 2
4. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part A, 3
5. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part A, 4
6. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part C, 1
- 7-9 Regulation 853/2004, Annex III, Section VIII, Chapter I, Part C, 2

B. Fish Handling

- 1-2 Regulation 853/2004, Annex III, Section VIII, Chapter I, Part B, 2
3. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part B, 3
4. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part B, 4
5. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part B, 5
6. Regulation 853/2004, Annex III, Section VIII, Chapter I, Part A, 1
- 7-10 Regulation 853/2004, Annex III, Section VIII, Chapter I, Part B, 6

C. General Hygiene Requirements

- 1-2 Regulation 852/2004, Annex II, Chapter I, 3
3. Regulation 852/2004, Annex II, Chapter I, 6
- 4-7 Regulation 852/2004, Annex II, Chapter I, 4
8. Regulation 852/2004, Annex II, Chapter I, 5
9. Regulation 852/2004, Annex II, Chapter I, 7
- 10-11. Regulation 852/2004, Annex II, Chapter I, 8
12. Regulation 852/2004, Annex II, Chapter I, 9
13. Regulation 852/2004, Annex II, Chapter I, 10

D. Food Preparation Areas

- 1-3 Regulation 852/2004, Annex II, Chapter II, 1(a)
- 4-5 Regulation 852/2004, Annex II, Chapter II, 1(b)
6. Regulation 852/2004, Annex II, Chapter II, 1(e)
- 7-8 Regulation 852/2004, Annex II, Chapter II, 1(f)
- 9 Regulation 852/2004, Annex II, Chapter II, 2
- 10-12 Regulation 852/2004, Annex II, Chapter II, 3
13. Regulation 852/2004, Annex II, Chapter XII, 1
14. Regulation 852/2004, Annex II, Chapter VIII, 1
15. Regulation 852/2004, Annex II, Chapter VIII, 2
16. Regulation 853/2004, Annex III, Section VIII, Chapter VI, 3(b)
17. Regulation 853/2004, Annex II, Chapter X
18. Regulation 852/2004, Annex II, Chapter XII, 2
19. Regulation 853/2004, Annex II, Section VIII, Chapter I, Part I, D, 1(e)
20. Regulation 853/2004, Annex II, Section VIII, Chapter I, D, Part I, 1(h)