SHELLFISH
CRUSTACEANS AND BIVALVES INCORPORATING WHELKS
## CONTENTS

### 1 / INTRODUCTION

1.1 Background 03  
1.2 Purpose and scope 04  
1.3 The Responsible Fishing Scheme (RFS) 04  
1.4 Guide development and acknowledgements 05

### 2 / STRUCTURE

2.1 Structure of the guide 06

### 3 / SHELLFISH SECTOR

3.1 Fishing practices 07  
3.2 Bait and bait storage 07  
3.3 Catch handling 08  
3.4 Catch selection 09  
3.5 On board handling and storage 10  
3.6 Discharge and landing 12  
3.7 Vessel hygiene and cleaning schedules 13

### 4 / GLOSSARY

4.1 Glossary 17

02
1 / INTRODUCTION

1.1 Background

This RFS Compliance Support Guide (CSG) has been produced for fishermen who are engaged in the capture of Shellfish Catching Sector species from fisheries around the UK and the EU. The CSG is intended as a guide for the Demersal catching sector, with regards to applicability of UK and EU regulations concerning Food Safety that will affect the maintenance and preservation of their catch.

This CSG forms part of a suite of CSGs which are designed to deal with the key industry requirements relating to a specific catching sector to help improve the quality of the fish they land and to maintain the value of the catch. Each CSG will have the capacity to be upgraded as required to reflect improvements in good industry practice and any changes in national and international legislation.

The guides will aim to support the industry and to actively promote and encourage better practice. The suite of Seafish CSG cover the following specified sectors and will be added to in future if required:

**Catching Sector Specific**

- Seafish Demersal CSG.
- Seafish Pelagic CSG.
- Seafish Shellfish CSG.
- Seafish Nephrops CSG.
- Seafish Scallop CSG.

**Generic Industry Specific**

- Seafish Health and Safety CSG for skippers and crews.
- Seafish Ethical and Welfare CSG for crews and Non EEA Fishing Crews.
- Seafish Environmental CSG.
- Seafish Food hygiene CSG for on board food production and storage.
- Seafish Common Operational Practices CSG for all sectors and vessels.

By the following and adhering to these CSGs the UK Fishing Industry will be able to promote and champion the high standards of care that are necessary when handling fish, which by its nature is a delicate and perishable product, to achieve a consistent level of good product quality that will provide a superb product for their customers to match and even exceed their expectation.

The UK Fishing industry is fully aware that by adopting the “Good care of the catch” described in these guides that if adopted will reduce unnecessary waste and will help to secure a better financial return for their industry from this finite and regulated natural resource.

In addition it is essential that the welfare and safety of the fishermen is also considered as “Fishing is Dangerous” is constantly commented upon within the popular press and throughout the trade which puts the onus on the industry to change to help protect the people working within the industry. The generic industry guides will highlight and give guidance on where the individual fisherman can take steps themselves to ensure that they work in a safe and responsible way that will protect themselves and their fellow crew members. Fishing in a safe manner is essential, as accidents not only have a detrimental effect on the individual and the other crew but will also have an adverse economic impact on the image and viability of the entire fish catching industry.
1.2 Purpose and scope

The purpose of the CSG is primarily to support and encourage all fishermen to try and adopt recognised industry best practice. The CSG will also take account of the current key legislation that will underpin this sector to ensure that the industry is aware of what the requirements are to help secure the best return for their products by meeting the needs of the market in terms of product specification and supply. This CSG will also underpin the Seafish Responsible Fishing Scheme programme and all vessel applicants applying for this programme will be required to commit to adopting these good practices and where practically possible incorporate them into their fishing operations. By doing so the requirements of Core Principle 4 (see below) of the RFS standards can be satisfied.

In the sector specific CSG the underpinning legislations are Regulation 852/2004/EC on the Hygiene of Foodstuffs, and Regulation 853/2004/EC laying down specific rules for food of animal origin. Only the requirements applicable to the Demersal catching sector will be covered in this guide.

In the Health and Safety CSG the Health and Safety requirements will relate to only marine health and safety requirements regulation 89/391/EC. The ethical and welfare will relate to the ILO convention specifically directed to the fishing sector and the food safety management system advice will follow the requirements laid out in Codex Alimentarius.

This CSG was produced by Seafish in collaboration with representatives of the trade, NGOs and other official bodies.

1.3 The Responsible Fishing Scheme (RFS)

The revised RFS Programme has been developed by Seafish and the UK Seafood industry to allow the fishing industry to demonstrate compliance with the programme’s five Core Principles:

**Core Principle 1**
Safety, health and welfare (Reduce accidents, injuries & fatalities; promote decent work, respect & integrity).

**Core Principle 2**
Training and professional development (Improve skills, knowledge and understanding; raise standards and open up new opportunities).

**Core Principle 3**
The vessel and its mission (Demonstrate due diligence and compliance).

**Core Principle 4**
Treating fish as food (Focus on supply of safe, wholesome product with known provenance).

**Core Principle 5**
Care for the environment (Behave responsibly, respecting the environment).

All the listed CSGs have been designed to underpin the RFS Standards and will to encourage fishermen to adopt responsible behaviours to promote long term improvement across all sectors of the UK Fishing Industry.
1.4 Guide development and acknowledgements

In the production of the CSGs Seafish called upon the expertise of the key industry stakeholders and acknowledges and thanks all their efforts in the formation of the guides, particularly the RFS Technical Groups and certification experts RS Standards. Each CSG was endorsed by the RFS Technical committee to ensure that it has the correct credibility to underpin this standard and each CSG has been formally approved by the RFS Oversight Board as a key document that will need to be adopted by all vessel applicants wishing to be certified to one of the RFS standards.

Acknowledgement is given to the following industry stakeholders who have participated in reviewing this guide through its development.

Simon Potten
Seafish

Lee Cooper
Seafish

Mick Bacon
Seafish

Robert Greenwood
National Federation of Fishermen’s Organisations

Derek Cardno
Scottish Fishermen’s Federation

Stephan Jermendy
Environmental Justice Foundation

John Hermse
Scallop Association

Jess Sparks
Seafood Scotland

Gus Caslake
Seafish

Trevor Bartlett
Burgons (Eyemouth) Ltd

Jim Portus
South West Fish Producers’ Organisation

Andy Matchett
Ocean Fish

Steve Cadwallader
Faffish

Andy Buchan
Scottish skipper

Jerry Percy
New Under Ten Fishermens Association

Katie Miller
Client Earth
2 / STRUCTURE

2.1 Structure of the guide

Section 3 of each guide describes in detail typical fishing methods employed within the sectors prosecuted, and provides best practice guidance as agreed by the UK Fishing industry and representative industry stakeholders that have expertise in all sectors of the Fishing Industry and Supply Chain and covers each stage of the fishing process from capture through to first point of landing.

Some areas covered, whilst not specific to individual sectors are included for ease of reference. Other topics, such as traceability are covered in the general Compliance Support Guide produced as part of the CSG series.

Section 4 of the CSG is the Glossary which explain any acronyms* that are used in the Fishing Industry to ensure that all users of the CSG understand what each statement means.
3 / SHELLFISH SECTOR

Shellfish catching sector operational practice guidance

3.1 Fishing practices

The size of vessels operating in the shellfish sector varies considerably from the single handed under 10m day boat vessels to large multiple crewed trip vessels capable of live holding many tonnes of shellfish until landing. Irrespective of size the capture method is fundamentally the same, whereby baited traps are lowered to the seabed which are left to soak before retrieval, emptying, re-baiting and re-shooting. Depending upon the species targeted the pots can be set individually or as “strings” or “shanks” of pots up to 100 in number. There are exceptions to the pot capture method whereby tangle nets can be used to capture larger species such as Spider Crabs and Crayfish.

Pot designs too can vary from the traditional “inkwell” design to more sophisticated multiple chamber parlour pots designed to retain catch even after bait has been eaten. Regardless of the size of vessel, crew or number of pots worked the principles of stowage fall into two categories, live vivier holding or dry storage.

The following sections set out the recommended best practices for all categories of vessel and recognize that local practices may vary.

3.2 Bait and bait storage

Unlike other fishing methods pot and creel fishing requires the use of baits to attract catch into the pots. A variety of baits can be used dependent upon target species, availability, cost etc. Irrespective of the bait used, the following are always recommended to be followed as examples of best practice.

- Unless baits can be stowed securely safe from pests they should be brought on board the vessels as late as practical before sailing.
- After bringing the bait on board it should remain covered until used.
- Bait should only be stowed in dedicated containers so that the possibility of cross contamination is minimised. Ideally containers should be marked as “for bait only” or be colour coded.
- Any packaging materials that the bait was packaged in should be retained on board for later safe shore disposal.
3.3 Catch handling

Because all sizes of crabs, lobsters and Nephrops are attracted to baited pots it is likely that once retrieved pots will contain a mixture of both large and small animals. It is possible, and in some places required by law that pots are fitted with escape panels that allow juvenile animals the opportunity to escape prior to pots being retrieved. Where the fitting of panels will not compromise the capture and retention of smaller target species such as velvet crabs the fitting of panels (or purchase of new pots with panels) should be considered.

Upon boarding, the catch should be carefully removed from the pots so as to minimise damage to the animals. Brown crab in particular has a tendency to grip the pot with their main pincers or curl their walking legs around the mesh netting both of which make removal difficult and increase the risk of the limbs being shed in the event of rough handling.

Although there is generally a market for brown crabs with one main claw missing it is recommended that any crabs that lose a main claw at the point of removal from the pots (unless for immediate processing) be returned to the sea as there is a high likelihood of mortality if placed into storage, which could potentially increase the mortality amongst other crabs stored with them.

In order to minimise limb damage it recommended that consideration be given to amending the bases of pots such that gripping of the pot is less possible.
3 / SHELLFISH SECTOR

3.4 Catch selection

As well as having due regard for minimum landing sizes, care should also be taken as to the quality attributes of any retained catch. The following table outlines the quality criteria associated with shellfish and identifies the types of animals that should always be rejected.

The following table provides a quick reference guide to assess the quality of live crustacea.

### Generic quality assessment for live crustacea

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Excellent</th>
<th>Poor</th>
<th>Reject</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Freshness</strong></td>
<td>Fresh smell of the sea, almost metallic.</td>
<td>Fresh smell of the sea but with slight fishy odours.</td>
<td>Unpleasant off odours, repulsive.</td>
</tr>
<tr>
<td></td>
<td>Very lively, moving about, flicking tail, attacking anything and using claws.</td>
<td>Alive, some moving about, tail flicked once or twice and claws nip closed if stimulated.</td>
<td>Blackening of shell margin.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Almost dead, slow to move, claws and legs hang down if animal is picked up.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Joint between head and tail is gaping.</td>
</tr>
<tr>
<td><strong>Moult state</strong></td>
<td>Shell is firm to the touch. Some barnacles.</td>
<td>Shell yields to pressure (most animals are in this state during the summer when moulting occurs).</td>
<td>Shell is soft, very clean and may be either intensely coloured or washed out.</td>
</tr>
<tr>
<td></td>
<td>Some barnacles.</td>
<td>Shell is very heavily encrusted with barnacles and worms.</td>
<td>Animal is light for size.</td>
</tr>
<tr>
<td></td>
<td>Heavy for its size.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Breeding state</strong></td>
<td>Female is not carrying eggs under her tail (berried lobster).</td>
<td></td>
<td>Female crab is carrying eggs under her tail.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lobster has a V shaped mark or any mutilation on any of the tail fins.</td>
</tr>
<tr>
<td><strong>Shell damage</strong></td>
<td>Shell has no damage and no signs of disease.</td>
<td>Shell has only slight damage abrasions and no signs of disease.</td>
<td>Shell has damage, snapped rostrum, and signs of shell disease such as discoloration.</td>
</tr>
<tr>
<td><strong>Claws and legs</strong></td>
<td>Two claws. Well banded or nicked if appropriate. 8 legs all with no damage.</td>
<td>Only one claw. A few legs missing. Tips of leg damaged (leads to bleeding).</td>
<td>No claws (except in claw-less crawfish).</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Legs missing, cracked and non-operational, tips to legs are damaged.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Animals where one of the claws becomes detached during removal from pots.</td>
</tr>
<tr>
<td><strong>Contamination</strong></td>
<td>No evidence of physical or chemical contamination. All mud washed away.</td>
<td></td>
<td>Evidence of physical or chemical contamination.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Muddy deposits on shell.</td>
</tr>
</tbody>
</table>
3.5 On board handling and storage

Unlike fish, shellfish will generally be alive at the point of landing and will have been kept alive either through stowage in onboard seawater tanks (vivier tanks), or at sea in holding cages/store pots or where the catch is to be landed on the day of capture, dry storage on board the vessel.

In all circumstances careful handling of the catch will minimise rates of mortality and careful handling is of paramount importance. Crabs and lobsters irrespective of storage methods should never be dropped or thrown as this will cause stress, potential limb damage, limb loss and even death. Where dry storage is the chosen method the catch should be placed into boxes or bongos shell up and covered with damp cloth or sacking as soon as possible to minimise exposure to the elements, particularly the wind, rain and the sun. The coverings should then be dampened on a regular basis with clean sea water. Once stowed care should be taken to ensure that the catch is not crushed due to the use of non-stacking containers being stacked too high stacking, (which) may also reduce the stability of the vessel.

Where crab and lobster are not intended to be landed on the same day as capture, and are to be held in storage, it is recommended that both crabs and lobsters have their claws rendered inactive. If this is not done there is a high likelihood of claw and limb damage or loss resultant from fighting which may lead to reduction in value or even mortality.

Typically lobster claws are rendered inactive by the application of a band or cable tie being placed around the claws, care being taken to ensure that the band or tie are secured on the inside (nearest the body) end of the peg like protrusions found at the hinged end of the claws.

For brown crab the claws are recommended to be disabled by “knicking” them using the “French Nick” method.

In this procedure a knife is used to cut the tendon between the two black pincers. The French method of nicking is preferred since it results in less bleeding. Fishermen often have a ‘nicking bar’ consisting of two wedges made of steel that the crab closes its claw onto making nicking much easier.

The “French Nick” technique using a nicking bar
3.5 On board handling and storage (continued)

It is important to know that a nicked crab is vulnerable to infection. It is likely that bacterial infection is a major cause of mortality in stored 'nicked' Brown crab. Keeping nicked crabs in store pots for too long (e.g. more than 10 days) means that the claw meat starts to blacken, indicative of infection and necrosis, and quality suffers. All 'nicking' weakens the crab to some extent, but currently most operators consider that there is no commercially viable alternative.

Where catch is to be contained within vivier tanks the following actions are recommended:

- Do not fill the vivier tanks when in harbour or where the water is known to be of poor quality or low salinity.
- After nicking, transfer the catch into the tank at frequent intervals.
- Ensure that the tanks are cleaned on a regular basis and are included on cleaning schedules developed as part of the vessels food safety management system.
- Ensure that when using cleaning chemicals on the pipework servicing the vivier tanks that they are thoroughly flushed to remove any chemicals before refilling for catch storage.
- Ensure that water circulation systems are turned off prior to entry into harbours and where salinity is known to be low.
- Maintain records of dead loss to identify any increases/decreases in mortality.
3.6 Discharge and landing

As previously mentioned, shellfish are normally landed live and in order to prevent excessive mortality and/or contamination it is important to follow the recommendations below.

- When discharging crabs from vivier tanks do not throw shellfish into boxes or bongos.
- Do not leave the catch open to the elements any longer than is necessary.
- Do not leave the catch unattended.
- Where possible avoid discharging crab at the warmest parts of the day.
- Do not refuel vessels during discharge and landing operations.

As an aid to compliance with traceability regulations it is strongly recommended that landings are identifiable with documentation being kept that records the following information.

- Boat identification.
- Species of shellfish (both common and scientific name).
- Size grade (where applicable).
- Date of capture; This may include several days or a period of time corresponding to several dates of catches.
- Unit weight, if possible.
- Area of capture. For the North East Atlantic the FAO sub area or code.
- Production method (e.g. caught at sea).
- Fishing method.

If a boat is landing small quantities (less than Euro 50 per day and per customer) of shellfish and selling directly to the end consumer this information does not have to be passed on in the form of a written label.
3.7  Boat hygiene and cleaning schedules

The use of a simple cleaning schedule can act as a straightforward tool to improve and maintain a high standard of hygiene onboard any type of fishing vessel. The use of a cleaning schedule is good practice as it provides a step-by-step instruction as to the systematic cleaning of the working areas.

A good cleaning schedule will usually detail:

- What is to be cleaned.
- How often it should be cleaned.
- Any chemicals to be applied, together with their dilutions and contact time.
- The method of cleaning.
- Details of any Chemical Safety Data sheets.

Vessel cleaning guidelines

If the crew are aware of the importance of good basic hygiene practices then the overall quality of the catch should be improved. It is important to make crewmembers aware of this, as there will be no visible evidence at sea if fish has been excessively contaminated through poor hygiene standards. However, once landed, fish that has a high bacterial count will spoil more rapidly than fish that has been handled hygienically and has a lower bacterial load.

This set of guidelines explains why certain hygiene practices are important to the fisherman. If people are aware of, and have an understanding as to what can potentially spoil the catch, then they will be in a better position to prevent this occurring in the first instance.

Working areas

An effective ‘clean-as-you-go’ policy throughout the trip, and once fishing has been completed, will keep the areas in a suitably clean condition.
3.7 Boat hygiene and cleaning schedules (continued)

Equipment
The variety of equipment held on board for the handling of the fish and shellfish can on some vessels be quite extensive, particularly where vessels alternate between demersal, pelagic and shellfish operations. All equipment that comes into direct contact with the catch during the handling process should be given particular attention when cleaning. Each piece of equipment is a potential source of contamination, especially if it is not maintained in a clean state.

Cutting boards and knives
Generally when engaged exclusively in shell fishing activities there is minimal use of knives and cutting boards other than for cutting up of bait and nicking. However on many occasions’ vessels engage in multiple fishing sectors simultaneously so it is important to maintain knives and cutting boards in good, clean condition as would be the case for demersal fishing. For this reason the recommended practices stated below should also be followed when shell fishing.

- Tables, boards and knives should be cleaned regularly and effectively to prevent excessive build-up of residues.
- It is recommended that gutting boards should be made from a non-porous, readily cleanable material such as polypropylene. Wooden boards in time become waterlogged thus harbouring bacteria, and making them difficult to clean effectively. They are also prone to splintering through wear, which in turn is a potential foreign body risk to the catch; as such they should not be used.
- It is also recommended that plastic-handled knives are used for similar reasons.

Baskets, boxes bongos and covers
Unless held in live vivier storage tanks catch will be typically held live in either boxes or bongos. After discharge all boxes and bongos used in connection with catch storage should be cleaned in accordance with documented cleaning systems and treated in exactly the same way as boxes that are used for fish products.

Any boxes or bongos used for the storage of bait should be thoroughly cleaned in accordance with documented cleaning systems and treated with the same levels of attention as boxes used for storing whitefish or pelagic catch.

It is common practice for smaller boats to use either hessian sacks or non-foam backed carpets to cover the catch to keep them cool and damp and protected from contamination. These too should be thoroughly rinsed at the end of fishing trips to ensure that any organic residue that may have become attached to them is removed.
3 / SHELLFISH SECTOR

3.7 Boat hygiene and cleaning schedules (continued)

Cleaning chemicals
It is highly recommended that the correct chemicals are used for the applications outlined above. There are a number of companies who specialise in the supply of heavy duty reagents.

Vessels are strongly advised to take professional advice when selecting chemicals, for a number of reasons:

• It can make a significant improvement to the boat's hygiene standard, even if the effects of this are not visible.
• It should be borne in mind that some chemicals may react with certain metals such as aluminium, which may be present in equipment on board.
• The use of the wrong chemical such as an engine room degreasant does not provide any sanitising effect on work contact surfaces.
• The correct dilution rates and application methods will be advised.
• Chemicals that have a strong residual taint such as bleach will more than likely taint some fish at some point on board the boat.
• Always ensure that your supplier provides you with the relevant chemical data sheets for the products you use.
• Always ensure the persons involved in the application of these products during cleaning are instructed in their correct method of application.
• Always keep chemicals correctly stored away from working areas.

Records
As part of a well-managed cleaning schedule, boats should keep a record of the cleaning activity that takes place onboard. This provides a record of the 'due diligence' the boat has undertaken to ensure that the fish landed is from a vessel which is operating a regular cleaning programme. The record then forms part of the traceable quality history of the fish landed by the boat.

The record should also incorporate a check on the working and storage areas and equipment of the boat to ensure that once the cleaning activity has taken place that the work has been done to satisfactory level.

Methods of application and frequency
The method by which areas and equipment of a vessel should be cleaned will depend upon their use, and how heavily soiled they becomes during use.

• In many cases simple hosing down of work areas at regular intervals to prevent build up of fish and marine debris is sufficient.
• When it comes to thorough clean-downs, a number of applications can be used: areas can be manually scrubbed down with cleaning solutions, or vessels may utilise the use of a powerhose to apply high pressure cleaning with built in chemical applicators.
• Some items of equipment can be soaked in sanitising dips; rinsing off should be carried out with either clean seawater or freshwater.
• A thorough clean-down at the end of a trip is essential. Failure to clean effectively at this time will result in a high build up of bacteria. The first fish on the next trip will pick up these bacterial residues and spoil more readily. These first fish, it must be remembered, will be the oldest of the following trip and must be preserved well. It is recommended that a refresh clean is carried out on a vessel before fishing starts at the beginning of the next trip.
### Boat hygiene and cleaning schedules (continued)

**A cleaning schedule summary for use on fishing vessels***

<table>
<thead>
<tr>
<th>Area or item of equipment</th>
<th>Recommended frequency of clean</th>
<th>Method of application</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net pounds</td>
<td>When nets are shot away from stowage area. One full clean per trip.</td>
<td>Hose down. Wash down, hose rinse.</td>
</tr>
<tr>
<td>Fish working deck area</td>
<td>As necessary. Significant breaks in fishing. End of trip.</td>
<td>Hose down. Chemical clean, hose down. Chemical clean, soak, rinse.</td>
</tr>
<tr>
<td>Fish hopper or pound</td>
<td>Between hauls. Significant breaks in fishing. End of trip.</td>
<td>Hose down. Chemical clean, hose down. Chemical clean, soak, rinse.</td>
</tr>
<tr>
<td>Gutting machine</td>
<td>As necessary. Significant breaks in fishing. End of trip.</td>
<td>Hose out. Chemical clean, hose out. Chemical clean, soak, hose out.</td>
</tr>
<tr>
<td>Scales</td>
<td>As necessary. End of trip.</td>
<td>Rinse platform. Chemical clean and rinse platform, and wipe down keypad.</td>
</tr>
<tr>
<td>Hold</td>
<td>End of trip.</td>
<td>Chemical clean for all surfaces; soak, and rinse off. Ensure no residual taint – use freshwater to rinse.</td>
</tr>
</tbody>
</table>

* Not all areas or equipment will be present on vessels solely dedicated to shellfish operations.

– When commencing a trip; any exposed fish handling areas and containers especially on open decked boats, should be recleaned before the first fish are taken onboard.

– NB: It must be noted that in reference to applications referring to a hose and/or rinse down, clean seawater or, if in harbour, freshwater, should be used.

– **Never** use harbour water for cleaning applications.
4.1 Glossary

Ambient
The temperature of the surrounding environment.

Bacteria
A group of single cell living organisms. Some may spoil food and some may actually cause illness.

Clean seawater
Natural, artificial or purified seawater or brackish water that does not contain micro-organisms, harmful substances or marine plankton in quantities capable of directly or indirectly affecting the health quality of food.

Clean water
Means clean seawater and fresh water of a similar quality.

Cleaning
The removal of food residues, dirt, grease and other undesirable debris.

Cleaning schedule
Written document setting out how a boat is to be kept clean. It will detail each area and piece of equipment to be cleaned; the cleaning product to be used; person/s with responsibility for carrying out cleaning; standard of cleanliness required; frequency; and Health and Safety precautions to be taken. All persons concerned must be aware of their individual responsibilities. A supervisor is responsible for checking the total cleaning process.

Cold store or freezer
Equipment for keeping food at frozen temperatures. Usually set around -18°C.

Compliance
Actions that satisfy the legal requirement.

Contact surface
Any surface which comes, or may come, into contact with fish, either directly or in such close proximity that it could contaminate the food if dirty. Includes work surfaces, containers and equipment.

Contamination
The introduction or occurrence in food of any microbial pathogens, chemicals, foreign material, spoilage agents, taints, unwanted or diseased matter, which may compromise its safety or wholesomeness.

Core temperature
The temperature at the centre of a mass or piece of food.

Disinfection
Reduction in levels of contamination on food equipment or in food premises, normally by the use of chemicals to kill micro-organisms. Disinfectants used must be suitable for use in food premises.

Infestation
Entry and survival of pest animals and insects on board the boat or within equipment or products.
Hygiene
Measures to ensure the safety and wholesomeness of food.

Packaging
Means the placing of one or more wrapped foodstuffs in a second container, and the latter container itself.

Personal cleanliness
Measures taken by food handlers to protect food from contamination.

Pest
Animal life unwelcome in food premises, especially insects, birds, rats, mice and other rodents capable of contaminating food directly or indirectly.

Primary products
Products of primary production including products of the soil, of stock farming, of hunting and fishing. (EU Definition as 852/2004).

Processed products
Foodstuffs resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics.

Protective clothing
Clothing – hats, boots, waterproofs – worn by the crew when handling fish to prevent contamination of fish by the individual.

Potable water

Refrigerated hold
Area of the boat fitted with equipment to keep product cold. Normally between 0°C and 2°C.

Spoilage
Fish deterioration resulting in off flavours, odours and possibly appearance indicating products are unsuitable for sale or to eat.

Taint
Contamination of food with undesirable flavours or odours.

Unprocessed products
Foodstuffs that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep frozen or thawed.
Did you find the information in this guide useful? Is there anything we could have done better?

We would love to hear your feedback so please contact Mick Bacon on michael.bacon@seafish.co.uk with your comments.