|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Vessel Name |  | | Skipper | | |  |
| Vessel PLN |  | | Date | | |  |
| If you answer no to any of these points then you will need to take action to rectify the non-compliance. | | | | | | |
| **Vessel and Fish Handling Equipment** | | **Yes** | | **No** | **Comments** | |
| Is the vessel designed to avoid contamination of the catch with bilge water, fuel, oil, grease or other objectionable substances? | |  | |  |  | |
| Are surfaces and equipment that fish come into contact with corrosion resistant, smooth and easy to clean? Are surface coatings durable? | |  | |  |  | |
| Are areas or holds used to store catch in good repair? | |  | |  |  | |
| Is the engine room and any crew quarters separated from fish handling and fish storage areas? | |  | |  |  | |
| If you pump seawater for use on your catch, is the water intake positioned to avoid contamination of the water from exhaust etc.? | |  | |  |  | |
| If ice is used, is it made from potable water or clean seawater? | |  | |  |  | |
| **Fish Handling** | | **Yes** | | **No** | **Comments** | |
| Once the catch is brought on board, is it protected from contamination and handled hygienically? | |  | |  |  | |
| Is the catch protected from the sun and any source of heat? | |  | |  |  | |
| Is water used considered potable or clean seawater? e.g. water pumped from marinas and harbours is not acceptable or considered clean | |  | |  |  | |
| When handling the catch, whether manually or mechanically, is the system designed to minimise bruising? | |  | |  |  | |
| Is the catch gutted and washed quickly and efficiently? | |  | |  |  | |
| Is the catch chilled or iced quickly? | |  | |  |  | |
| Is fish stored at a temperature approaching that of melting ice? | |  | |  |  | |
| Can melt water drain away from the stored fish? e.g. containers have drainage holes | |  | |  |  | |
| **General Hygiene Requirements** | | **Yes** | | **No** | **Comments** | |
| Are the crew aware of the health risks associated with fish handling? | |  | |  |  | |
| Is the vessel and equipment kept clean and, where necessary, disinfected? | |  | |  |  | |
| Is the fish storage area and fish storage containers kept clean, in a good state of repair and free of contaminants? | |  | |  |  | |
| Is the vessel kept free of pests? | |  | |  |  | |
| Following the last vessel check, if there was a request for remedial action, has the appropriate action been taken? | |  | |  |  | |
| Do you keep records relating traceability? Is there information relating to instructions for use of cleaning chemicals or food additives? | |  | |  |  | |
| Notes | | | | | | |