

## Construction of Bulkheads

- Item 5: Fresh fish storage areas shall be separated from engine compartments and other heated areas of a vessel by watertight insulated bulkheads and wall surfaces. Bulkheads and deckheads in frozen storage areas of a vessel shall be well insulated.

## Fish Handling Equipment and Practices

- Item 6: Fish handling equipment such as chutes, conveyors, fish washers, tables and utensils shall be of smooth non-absorbent, non-corrodible material, other than wood, free from cracks and crevices and so constructed as to facilitate cleaning.
- Item 7: Forks, pumps, tools or other equipment and practices that pierce, tear or otherwise damage or contaminate the edible portion of fish shall not be used.

## Preservation of Catch

- Item 8: Fish, while on board a vessel used for fishing or transporting fish, shall be:
- a) preserved by the use of finely divided ice, sufficient to reduce and hold the temperature at 4°C or lower, and such ice shall be made from water from a source approved by a fish inspection laboratory; or
  - b) preserved by such other methods as the Minister may approve.
- Item 9: Where chilled water systems are installed on a vessel, such systems shall be of materials approved by the Minister, be constructed to facilitate proper cleaning and be capable of holding fish at -1°C.

## Sanitation

- Item 15: At least once daily, fish receiving areas and all equipment, containers and utensils used in the handling of fish on board a vessel shall be thoroughly cleaned with water from a source approved by a fish inspection laboratory and disinfected.
- Item 16: Following the discharge of fish from a vessel, all equipment and utensils used in the handling of fish and the storage areas, chilled water system, fish containers, penboards and shelfboards shall be forthwith thoroughly cleaned with water from a source approved by a fish inspection laboratory and disinfected.

## Appendix II

### Unloading, Handling, Holding and Transportation Requirements

Fish Inspection Regulations, Schedule V, Department of Fisheries and Oceans, Ottawa, Canada.

## Fish Handling Equipment and Practices

- Item 1: Forks, pumps, tools or other equipment and practices that pierce, tear or otherwise damage or contaminate the edible portion of fish shall not be used.
- Item 2: Fish handling equipment such as chutes, conveyors, fish washers, tables and utensils shall be of smooth non-absorbent, non-corrodible material, other than wood, free from cracks and crevices and so constructed as to facilitate cleaning.