



Annexe 5 – Appendix B: Fishing vessel check list

Vessel Name: _____
 Registration No: _____
 Person seen: _____

Inspecting Officer: _____
 Inspection Date: _____

A. Vessel and Fish Handling Equipment		Yes	No	N/A*
1.	Is the vessel designed to avoid contamination of the catch with bilge water, fuel, oil, grease or other objectionable substances? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part I Part A Para 1</i>			
2.	Are surfaces and equipment that fish come into contact with corrosion resistant, smooth and easy to clean? Are surface coatings durable? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part I Part A Para 2</i>			
3.	Are the engine room and any crew quarters separated from fish handling and fish storage areas? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part I Part B Para 2</i>			
4.	If you pump seawater for use on your catch, is the water intake positioned to avoid contamination of the water from exhaust etc.? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part I Part A Para 4</i>			
5.	If ice is used, is it made from potable water or clean seawater? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part II Para 5</i>			

B. Fish/Shellfish Handling		Yes	No	N/A
1.	Once the catch is brought on board, is it protected from contamination? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part II Para 1</i>			
2.	Is the catch protected from the sun and any source of heat? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part II Para 2</i>			
3.	When handling the catch, whether manually or mechanically, is your system designed to minimise bruising? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part II Para 3</i>			
4.	Is the catch gutted and washed quickly and efficiently? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part II Para 1</i>			
5.	Is the catch chilled quickly? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part II Para 4</i>			
6.	Is fish stored at a temperature approaching that of melting ice? <i>EC Reg 853/2004 Annex III Section VIII Chapter I Part I Part B Para 1</i>			
7.	Can melt water drain away from the stored fish? <i>EC Regulation 853/2004 Annex III Section VIII Chapter III Part A Para 4</i>			

C. General Hygiene Requirements		Yes	No	N/A
1.	Are the crew aware of the health risks associated with fish handling? <i>EC Reg 852/2004 Annex I Part A Part II Paragraph 4(e)</i>			
2.	Is the vessel and equipment kept clean and, where necessary, disinfected? <i>EC Reg 852/2004 Annex I Part A Part II Para 4 (a) & (b)</i>			
3.	Is the cleaning regime documented? (Areas subject to cleaning, frequency, method, materials)			
4.	Is the fish storage area and fish storage containers kept clean, in a good state of repair and free from contaminants? <i>EC Reg 852/2004 Annex I Part A Part II Para 4 (a) & (b)</i>			
5.	Is the vessel kept free of pests? *valid ships sanitation certificate seen/issued? Any issues noted from certificate? <i>EC Reg 852/2004 Annex I Part A Part II Para 4 (f)</i>			
6.	Following the last vessel check, if there was a request for remedial action, has the appropriate action been taken? <i>EC Reg 852/2004 Annex I Part A Part II Para 6</i>			
7.	Applicable only to some vessels: Do you keep records relating to the control of hazards? <i>EC Reg 852 Annex 5</i>			

* n/a: not applicable. Further explanation required in the comments box below.

* Ships Sanitation Certificate – where issued/valid port/in date?

Comments: