# Fishing vessel self-checklist

This self-checklist is design to get you to think about your food safety and handling practices. If you answer no to any of these points, then you will need to take action to rectify the non-compliance.

| Vessel and fish handing equipment | Yes/No | Comments |
| --- | --- | --- |
| Is the vessel in a good state of repair? (E.g. corrosion resistant) |  |  |
| Are surfaces and equipment that fish come into contact with smooth and easy to clean? |  |  |
| Is the engine room and any crew quarters separated from fish handling and storage areas? |  |  |
| Is water used considered potable or clean seawater? (E.g. water pumped from marinas and harbours is not acceptable or considered clean). |  |  |
| If you pump seawater for use on your catch, is the water intake positioned to avoid contamination of the water from exhaust sewage etc? |  |  |
| Do you make your own ice? If not, where do you source it? |  |  |
| Once onboard, is the catch protected from physical and chemical contamination? How? |  |  |
| Is the catch protected from the sun and any other source of heat? How? |  |  |
| When handling the catch (manually or mechanically) is your system designed to minimise bruising and damage to the catch? |  |  |
| 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 its equipment kept clean and, where necessary, disinfected? |  |  |
| Are fish storage areas, including containers kept clean, in good condition and free of contaminants? |  |  |
| Is the vessel kept free of pests? |  |  |
| Are there any written instructions for the use of cleaning chemicals? |  |  |
| Are there any written hygiene procedures or any records kept? |  |  |