



# Code of Good Practice

## Chapter 6: Processing Sites



# 3CHAPTER 6: PROCESSING SITES

## Table of Contents

	Page No.
<b>AMENDMENT CONTROL</b> .....	2
<b>1. DOCUMENTS AND TRAINING</b> .....	<b>3</b>
➤ Documentation control .....	3
➤ Training.....	3
<b>2. FOOD SAFETY AND CONSUMER ASSURANCE</b> .....	<b>4</b>
➤ Food safety plans based on HACCP principles .....	4
➤ Freedom from Unacceptable Microbiological Contamination.....	4
<b>3. FISH HEALTH AND BIOSECURITY</b> .....	<b>5</b>
➤ Key principles of fish health and biosecurity management.....	5
➤ Primary processing operations .....	5

*Front cover images courtesy of SSPO*

## AMENDMENT CONTROL: PROCESSING SITES

The CoGP will be reviewed and updated, as necessary, to ensure it continues to take account of current developments in technology and best practice.

All companies participating in the Code will be advised of changes as they occur. The version of the Code accessible on [www.thecodeofgoodpractice.co.uk](http://www.thecodeofgoodpractice.co.uk) is current and includes all material updates to the Processing Sites chapter as listed below.

Amendment date	Section N°/Topic

## CHAPTER 6: PROCESSING SITES



*Many aspects of farming fish are regulated under European, UK and Scottish law. The undernoted provisions are additional to legal requirements.*

### 1 DOCUMENTS AND TRAINING

#### *Documentation Control*

- 1.1 Documents, records and other information relevant to the management of aquaculture operations should be held and controlled effectively.
- 1.2 All documents should be the current version and be properly authorised.
- 1.3 All documents should be clearly written, contain sufficient detail for the purpose and be readily accessible to the relevant personnel.
- 1.4 Reasons for amendments to, and replacement of, documents should be recorded.
- 1.5 Other documents should be retained for an appropriate time and be available for inspection.

#### *Training*

- 1.6 Documented evidence of training of individuals in relevant areas should be maintained.

## 2 FOOD SAFETY AND CONSUMER ASSURANCE

### *Food Safety Plans Based on HACCP Principles*

- 2.1 Food safety plans should be based on *Codex Alimentarius* HACCP principles.
- 2.2 HACCP plans should be developed by a multi-disciplinary HACCP team.
- 2.3 It should be possible to demonstrate that the team members have specific knowledge of HACCP principles and relevant knowledge of the production process.
- 2.4 Senior management should demonstrate commitment to, and support for, the HACCP team.
- 2.5 HACCP plans should comply with the 12 steps of the requirements of *Codex Alimentarius* (see Annex 1).
- 2.6 HACCP plans should consider all potential food safety hazards, including chemical, microbiological and physical hazards not controlled by existing provisions.

### *Freedom from Unacceptable Microbiological Contamination*

- 2.7 Farmers should have in place measures to take account of the results of microbiological analysis of samples taken from fish (or other relevant samples) that are of significance to human health.

### 3 FISH HEALTH AND BIOSECURITY

①

*Good hygiene practice includes within its scope the conduct and hygiene of persons concerned, their personal clothing, personal protective equipment and other equipment used by them on site.*

#### ***Key Principles of Fish Health and Biosecurity Management***

- 3.1** Personnel and visitors to processing sites should be made aware of the role they play in minimising the risk of disease transmission, following good hygiene practice and procedures.
- 3.2** Risk assessments should be conducted by trained personnel experienced in the appropriate methodology (see Annex 3).
- 3.3** The outcome of risk assessments should be communicated to the relevant production personnel and other members of personnel responsible for implementation of the outcomes.

#### ***Primary Processing Operations***

- 3.4** Bays used to offload fish should be equipped with a waterproof apron, draining to a collection point, and be surrounded by a bund or similar structure to prevent the seepage of blood water, etc.
- 3.5** Site boundaries should be clearly defined and access to dirty areas restricted.
- 3.6** All surfaces within primary processing areas should be waterproof (walls and other vertical surfaces to an appropriate height) and easily cleaned and disinfected.

- 3.7** Drainage from areas where effluent and fish by-products are generated should feed into a disinfection facility, with subsequent treatment and discharge in accordance with CAR licence conditions.
- 3.8** Harvest bins, tankers, boxes etc. should be thoroughly cleaned and disinfected.
- 3.9** Sprays or wheel baths should be available to treat vehicles entering and leaving the premises.
- 3.10** Reusable plastic pallets should be disinfected after use.
- 3.11** Wooden pallets should be for 'single use' only.
- 3.12** Measures should be in place to prevent scavengers and vermin gaining access to wastes.
- 3.13** Measures should be in place to prevent waste material, by-products from primary processing and fish which have died on site being used as bait.
- 3.14** Reusable protective clothing should be retained on the premises.
- 3.15** Reusable protective clothing should be laundered at a temperature of at least 60°C.
- 3.16** Rubber overalls should be cleaned and then disinfected in a soak bath.
- 3.17** Disposable protective clothing should be disposed of in an appropriate manner.
- 3.18** Companies should be able to provide evidence to demonstrate that hauliers used to transport their fish are aware of the biosecurity issues surrounding

transport and are actively involved in the maintenance of high standards of biosecurity.

**3.19** Documented reporting protocols should be established to cover any accident or spillage of fish in transit which require:

- The driver to immediately report any such incident to his own company;
- The driver's company to immediately notify the aquaculture company whose fish are being transported, SEPA and MS;
- Where fish and/or water used in the transport of fish have spilled into a natural watercourse, reporting to other relevant organisations.

**\*\*\* END \*\*\***