



Code of good practice:
Processing Sites

Chapter 6: Processing Sites

Reading the Code

The Code of Good Practice for Scottish Salmonid Aquaculture (CoGP) comprises seven chapters, each relating to an operational area of salmonid aquaculture:

1. Broodstock
2. Freshwater Tanks, Ponds and Raceways
3. Freshwater Lochs
4. Seawater Lochs
5. Seawater Tanks
6. Processing Sites
7. Headquarters.

Each chapter sets out compliance points related to that specific operational area, which are grouped into sections by type. These sections are:

- Documents and Training
- Food Safety and Consumer Assurance
- Fish Health and Biosecurity
- Managing and Protecting the Environment
- Fish Welfare and Care
- Feed and Feeding
- Fallen Stock Management.

By setting the Code out as individual chapters, all sectional requirements which are critical for that area of operation are grouped together. Only those requirements which relate to the specific section are presented in each chapter.

A supplementary document, designed to assist the internal audit process, is available on request. It lists all sections and their compliance points in chronological order and is filterable by chapter.

Info Box:

Many of the activities carried out in processing facilities are regulated under European, UK and Scottish law. The requirements set out below are in addition to legal requirements.

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2.1-2.2 Not included in this chapter

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Section 3: Fish Health and Biosecurity

3.1 Key Principles of Fish Health and Biosecurity Management

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3.13 Discharge of Water from Wellboats and Other Vessels Moving Fish

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3.34 Primary Processing Operations

Section 4: Managing and Protecting the Environment

4.1 – 4.20 Not included in this chapter

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5.1 – 5.19 Not included in this chapter

Section 6: Feed and Feeding

6.1 – 6.5 Not included in this chapter

Section 7: Fallen Stock Management

7.1 – 7.3 Not included in this chapter

Compliance Points

Section 1:	Documents and Training
1.1	Document Control
1.1.1	Documents, records and other information relevant to the management of fish farming operations should be held and effectively controlled.
1.1.2	All documents should be the current version and be properly authorised.
1.1.3	All documents should be clearly written, contain sufficient details for the purpose and be readily accessible to the relevant personnel.
1.1.4	Reasons for amendments to, and replacement of, documents should be recorded.
1.1.5	All documents should be retained for an appropriate time and be available for inspection.
1.2	Training
1.2.1	Individuals should receive training relevant to their role.
1.2.2	Procedures should only be carried out by properly trained and competent personnel, or personnel in-training who are being supervised by an appropriate member of staff.
1.2.3 -4	Not included in this chapter.
Section 2:	Food Safety and Consumer Assurance
2.1	Not included in this chapter.
2.2	Not included in this chapter.
2.3	Food Safety Plans based on HACCP Principles
2.3.1	Food safety plans should be based on Codex Alimentarius HACCP principles. ^{3a}
2.3.2	HACCP plans should be developed by a multi-disciplinary HACCP team. That team should be able to demonstrate appropriate knowledge of HACCP Principles and the production process. ^{3a}
2.3.3	HACCP plans should consider all potential food safety hazards, including chemical, microbiological and physical hazards not controlled by existing provisions. ^{3a}

2.4	Freedom from Unacceptable Residues off Veterinary Medicines and Treatments
2.4.1	Companies 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. ^{3d}
2.4.2 - 3	Not included in this chapter.
2.5	Not included in this chapter.
Section 3	Fish Health and Biosecurity
3.1	Key Principles of fish health and biosecurity management
3.1.1 – 7	Not included in this chapter.
<p>Info Box:</p> <p>Good hygiene practice includes the conduct and hygiene of persons concerned, their personal clothing, personal protective equipment and other equipment used by them on site.</p>	
3.1.8	Personnel and visitors to 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 – 3.12	Not included in this chapter
3.13	Discharge of Water from Wellboats and Other Vessels Moving Fish
3.13.1	All water arising from the dead-haul of fish to processing plants should be treated on shore.
3.13.2	Provision should be made either for the disinfection of water used to transport live fish destined for harvesting, or the safe disposal of the water at sea (i.e. either at the site where it was extracted, or a minimum of two tidal excursions from any other site stocked with fish).
<p>Info Box:</p> <p>Filtration may take place on shore, or onboard the vessel.</p>	
3.13.3	All water remaining after the transport of live fish to a slaughter and processing plant should be filtered prior to discharge to the sea.

3.13.4 – 6	Not included in this chapter.
13.14 – 33	Not included in this chapter.
3.34	Primary Processing Operations
3.34.1	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.
3.34.2	Site boundaries should be clearly defined and access restricted.
3.34.3	All surfaces within primary processing areas should be waterproof (walls and other vertical surfaces to an appropriate height) and easily cleaned and disinfected.
3.34.4	Drainage from areas where effluent and fish by-products are generated should feed into a disinfection facility, with subsequent treatment and discharge.
3.34.5	Harvest bins, tankers, boxes etc. should be thoroughly cleaned and disinfected.
3.34.6	Sprays or wheel baths should be available to treat vehicles entering and leaving the premises.
3.34.7	Reusable plastic pallets should be disinfected after use.
3.34.8	Wooden pallets for export should be used in a fashion that meets destination market requirements.
3.34.9	Measures should be in place to prevent scavengers and vermin gaining access to waste.
3.34.10	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.
3.34.11	Reusable protective clothing should be retained on the premises, except for the purposes of cleaning.
3.34.12	Reusable protective clothing should be laundered at in-house or contracted laundry using valid and effective cleaning procedures, with those procedures documented and kept on file.
3.34.13	Disposable protective clothing should be disposed of in an appropriate manner.
3.34.14	Sites 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.

3.34.15	<p>Documented reporting protocols should be established to cover any accident or spillage of fish in transit which require:</p> <ul style="list-style-type: none"> • The driver to immediately report any such incident to their own company • The driver's company to immediately notify the aquaculture company whose fish are being transported, SEPA and the Marine Directorate • Where fish and/or water used in the transport of fish have spilled into a natural watercourse, reporting to other relevant organisations.
4	Managing and Protecting the Environment
4.1 – 4.20	Not included in this chapter
5	Fish Welfare and Care
5.1 – 5.19	Not included in this chapter
6	Feed Formulation
6.1 – 6.5	Not included in this chapter.
7	Fallen Stock Management
7.1 – 7.3	Not included in this chapter



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