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Republic of Latvia

Cabinet

Regulation No. 89

Adopted 17 March 1998

Regulations Regarding Hygiene Requirements and Criteria for Freshness and Size for Production and Placing on the Market of Fishery Products

Issued pursuant to Section 8 and Section 13,
Paragraph three, of the Law on the Supervision of the Handling of Food

I. General Provisions

1. Terms used in these Regulations:

1.1. **factory vessel** – a vessel on which fishery products are processed – filleted, sliced, minced, chilled, frozen or otherwise processed and afterwards packaged; fishing vessels on which only such operations as gutting of fishery products, removal of heads and fins, freezing, heat treatment of shrimps and molluscs are carried out shall not be considered as factory vessels;

1.2. **processing establishment** – an undertaking that carries out processing of fishery products – chilling, freezing, preserving, smoking, drying, heat treatment, marinating and salting, as well as packaging and storage; auction and wholesale markets shall not be considered as processing establishments;

1.3. **offal** – internal organs, heads, fins, blood, skin, scale, bones of fishery products, fishery products not fit for human consumption, as well as other production remainder and refuse;

1.4. **chilling** – cooling of fishery products to a temperature approaching that of melting ice (from 0 C to minus 1 C);

1.5. **finished products** – live, fresh or processed fishery products that are intended for human consumption, separately or together with other food products, with or without additional processing;

1.6. **histamine** – a toxic substance that forms as a result of the activity of micro-organisms during deterioration of albuminoidal substances of fishery products;

1.7. **raw material** – live, fresh or processed fishery products, as well as any substances or products that are used in the production of food products;

1.8. **auction and wholesale markets** – places where fishery products are offered for sale and sold to wholesale purchasers;

1.9. **consignment** – the quantity of fishery products conveyed by one means of transport only;

1.10. **catch** – the quantity of fishery products caught at one time and with one fishing gear;

1.11. **non-sterilised preserves** – fishery products packed in covered retail trade containers and partially preserved, using salt, sugar, acid and preservatives;

1.12. **placing on the market** – offering for sale of fishery products and sale to wholesale purchasers;

1.13. **first sale** – the first offering for sale and sale to wholesale purchasers of a batch of fishery products;

1.14. **batch** – the quantity of fishery products manufactured, processed or packaged under identical circumstances and within a definite period of time;

1.15. **fresh fishery products** – whole or sliced fishery products which have not undergone other processing than chilling, including products packaged under vacuum or in a modified atmosphere;

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1.16. **clean seawater** – sea water which conforms, by its microbiological indicators, to potable water and does not contain harmful substances;

1.17. **fishing vessel** – a vessel on which caught fishery products are placed, which may be subject to one or more types of processing – chilling, gutting, removal of heads and fins, freezing or packaging; and

1.18. **fishery products** – seawater or freshwater fish and other aquatic animals except aquatic mammals and amphibians, as well as aquatic plants.

2. These Regulations determine the hygiene requirements and the criteria regarding freshness and size for the acquisition and production of fishery products intended for human consumption on fishing vessels and factory vessels, in treatment establishments and placing on the market thereof.

[22 June 1999]

II. Basic Requirements for the Production and Control of Fishery Products

3. The relevant officials of fishing vessels and factory vessels, as well as of processing establishments, shall guarantee that the acquisition, production and placing on the market of fishery products shall not be harmful to human health and life and to the environment.

4. Fishing vessels and factory vessels, except vessels registered in the Register of Small Ships of the Environmental State Inspectorate of the Ministry of Environmental Protection and Regional Development, processing establishments, auction and wholesale markets shall be subject to the supervision and inspection of competent institutions authorised in accordance with the procedures set out in regulatory enactments (hereinafter – competent institutions) that, within the scope of their competence, shall carry out the following functions:

4.1. without prior warning, visit fishing vessels or factory vessels during their stay in ports, as well as processing establishments, auction and wholesale markets, become acquainted with the handling of fishery products and implement measures specified in the by-laws of the relevant institution, in order to ensure State supervision and control of the handling of fishery products;

4.2. in accordance with the procedures prescribed in regulatory enactments, confiscate and dispose of fishery products that are dangerous for human health and life or the environment, or which are illegally distributed;

4.3. issue health and veterinary certificates;

4.4. register fishing vessels and factory vessels, processing establishments, auction and wholesale markets, assign an official registration number to such and issue a registration certificate indicating the type of activity of the relevant vessel, establishment, auction and wholesale market;

4.5. establish a Register of ships, treatment establishments, auction and wholesale markets where the fishing vessels and factory vessels, processing establishments, auction and wholesale markets conforming to the requirements determined in these Regulations and regulatory technical documents are registered;

4.6. draw up lists of the registered fishing vessels and factory vessels, processing establishments, auction and wholesale markets and send the lists to the institutions interested; and

4.7. examine fresh and frozen fishery products and determine the categories of freshness and size thereof.

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5. The registered fishing vessels and factory vessels, processing establishments, auction and wholesale markets shall:

5.1. renew registration each year, and re-register if the relevant undertaking changes its location, carries out substantial changes in the arrangement of the premises or implements new technologies;

5.2. indicate the registration number in the labelling of finished products and the accompanying documents of a consignment; and

5.3. settle the annual registration expenses; the procedures of payment and rates thereof shall be set out by the Cabinet.

6. Competent institutions shall ensure the confidentiality of the information obtained in the course of State supervision and inspection; confidentiality shall not apply to information regarding the hazard of fishery products to human health and life or to the environment.

7. Refusal of an institution having competence to register a fishing vessel or a factory vessel, a processing establishment, an auction or a wholesale market, may be appealed to the Latvian Food Centre.

8. Fishery products placed on the market shall be caught and processed in accordance with these Regulations and the requirements set out in the relevant regulatory technical documents, and in the production of fishery products only food additives permitted in Latvia shall be utilised, the quantity of which in the finished products must not exceed the quantity specified in the regulatory enactments.

9. Live aquaculture products – fishery products reared on and acquired from fish-rearing farms, natural bodies of water or parts thereof, which have been adapted for the rearing of water-animals, and placed on the market as food products – shall be provided optimal living conditions.

10. It is prohibited to place on the market poisonous fish – puffers (*Tetraodontidae*), blossops (*Tetraodontidae*) ocean sunfish (*Molidae*), porcupinefish (*Diodontidae*), sharp-nosed puffer family (*Canthigasteridae*) and fishery products containing biotoxins or muscle-paralysing toxins.

11. The quality control personnel of factory vessels and processing establishments shall ensure, in accordance with the procedures set out in regulatory technical documents, the following examinations of fishery products:

11.1. parasite examinations which shall be carried out in accordance with the following procedures:

11.1.1. the regularity of examinations and the number of samples shall depend on the quality of the fishery products and the catch area;

11.1.2. prior to processing, during processing and before the sale, the fishery products shall be subject to visual examination under appropriate lighting, for the purpose of detecting any parasites that are visible without means of optical magnification;

11.1.3. during the gutting and washing of fishery products, the abdominal cavity, liver and roes of such fishery products shall be inspected;

11.1.4. fishery products or parts thereof which are infested with parasites shall be separated and are not be utilised in the production of food products; and

11.1.5. in order to eliminate parasites, fishery products shall be subjected to freezing at a temperature of not more than minus 20⁰ C maintained for 24 hours, if the products produced are the following:

11.1.5.1. raw herring with salt content up to 3%; and

11.1.5.2. cold smoked herring, mackerel, sprat, wild Atlantic and Pacific salmon;

11.2. organoleptic examinations which shall be carried out in accordance with the following procedures:

11.2.1. examinations of the conformity in the appearance, colour, smell and taste of the fishery products to specified indicators shall be carried out;

11.2.2. each batch of fishery products shall be inspected before first sale, by sampling and evaluating the freshness of the relevant fishery products according to the organoleptic indicators (freshness criteria);

11.2.3. after the first sale the freshness criteria of the remaining fishery products shall comply with the minimum requirements set out in the regulatory technical documents; and

11.2.4. if dispute arises, the fishery products shall be subjected to parasite, microbiological, toxicological and chemical analyses;

11.3. chemical tests which shall be carried out in accordance with the following procedures:

11.3.1. in accordance with the methods recognised in Latvia, samples of each species of fish shall be subjected to chemical analyses;

11.3.2. for the fish of mackerel (*Scombridae*) and herring (*Clupeidae*) family, as well as for tuna fish (*Thunnus*), the level of histamine shall be established that must be in conformity with the following indicators:

11.3.2.1. the average value must not exceed 100 mg/kg;

11.3.2.2. two samples may have a value of more than 100 mg/kg, but it must be less than 200 mg/kg;

11.3.2.3. no sample may have a value of histamine exceeding 200 mg/kg;

11.3.2.4. if fish belonging to the families referred to in Sub-paragraph 11.3.2 of these Regulations have undergone enzyme ripening treatment (fermentation) in brine, they may have higher histamine levels, but must not exceed the values specified in Sub-paragraphs 11.3.2.1, 11.3.2.2 and 11.3.2.3 of these Regulations (200 mg/kg and 400 mg/kg) more than twice;

11.3.3. the content of toxic elements and radio-nuclides shall be established, which must not, in the edible parts of fishery products, exceed the levels specified in the relevant regulatory enactments;

11.3.4. if the freshness criteria of fishery products are in doubt, the level of total volatile basic nitrogen (TVB-N) shall be established; and

11.3.5. for fish of the plaice family (*Pleuronectidae*), except for turbot, the nitrogen level must not exceed 30 mg per 100 g of fish flesh, for Atlantic salmon (*Salmo salar*) - 35 mg per 100 g of fish flesh;

11.4. microbiological tests which shall be carried out in accordance with the following procedures:

11.4.1. sampling and microbiological tests shall be carried out in compliance with the methods recognised and implemented in Latvia;

11.4.2. microbiological contamination must not exceed the levels specified in relevant regulatory technical documents; and

11.4.3. in a fishery product processing establishment, the microbiological indicators of fresh and frozen fishery products shall be established once a month for each species of fishery products accepted for processing, as well as in cases where increased microbiological contamination has been established in the course of processing of fresh or frozen fishery products. The microbiological indicators of frozen fillets and minced fish flesh produced at an establishment shall be established for each batch; and

11.5. examinations of freshness and size criteria which shall be carried out in accordance with the following procedures:

11.5.1. any natural or legal person who carries out unloading of fish in ports, auction and wholesale markets, shall sort the fishery products before the first sale according to freshness and size categories which shall not be changed before the first sale;

11.5.2. the freshness category of the fishery products shall be determined in accordance with the freshness criteria for fishery products specified in Annex 1 of these Regulations;

11.5.3. a batch of fishery products shall contain fishery products of the same freshness category; if all fishery products of the same batch do not conform to the same freshness category, the batch shall be included in the lower category to which the separate fishery products conform;

11.5.4. the size category of fishery products shall be determined according to the weight, size or quantity per kilogram of the fishery products in accordance with Annex 2 of these Regulations;

11.5.5. a batch of fishery products shall contain fishery products of the same size category the minimum size of which, in a fresh state, is not less than the size specified in the relevant regulatory enactments;

11.5.6. if all fishery products of the same batch do not conform to the same size category, the batch shall be included in the lower category to which separate fishery products conform;

11.5.7. shrimps and crabs shall be classified into categories by the width of their shell;

11.5.8. in order to classify fishery products into freshness and size categories, samples are regularly taken from each batch of fishery products, the minimum weight of which is specified in Annex 3 of these Regulations;

11.5.9. sample evaluation results shall apply to the whole relevant batch of fishery products;

11.5.10. a batch of fishery products shall be considered uniform, if not more than 10% of the total amount of fishery products in the batch which conforms to the freshness or size category is one grade lower or higher than the freshness or size category of the relevant batch;

11.5.11. if more than 10% of fishery products of the relevant sample conform to the lower category, the sample shall be taken on a repeat basis, and the minimum sample weight specified in Annex 3 of these Regulations shall be increased twofold. After the evaluation of the sample, the relevant batch of fishery products shall be included in the higher category only if the quality of all the fishery products of the repeated sample conforms to the higher category;

11.5.12. if any of the fishery products of the repeated sample is recognised as unfit for human consumption and conforms to the category “Nederīgs” [unfit] not to be utilised as food, all the batch shall be re-sorted; and

11.5.13. in the event of a dispute, parasite, microbiological, toxicological and chemical analyses of the fishery products shall be additionally carried out.

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12. Processing establishments shall carry out daily tests of the quality of potable water by taking samples at the locations of use of the water and by determining the organoleptic indicators and the residual free chlorine. The referred to tests shall be carried out separately for each source of potable water, and once a week microbiological analyses of all source samples of potable water shall be carried out.

13. The finished products shall be subjected to the microbiological and chemical analyses provided for in the relevant regulatory enactments, determining the conformity of the finished products to the criteria specified in the regulatory technical documents.

14. In processing establishments and on factory vessels the Hazard Analysis and Critical Control Point System (HACCP), or a self-assessment system shall be implemented in order to ensure:

14.1. detection and analysis of the causes of risk, and determination of measures for the management of the process;

14.2. detection of the critical stages;

14.3. determination of the critical limits of each critical stage;

14.4. organisation of tests and supervisory procedures;

14.5. determination of the necessary corrective measures;

14.6. evaluation of the system and determination of approval measures; and

14.7. registration of all procedures and results.

III. Equipment of Fishing Vessels and Factory Vessels

15. The structures of holds and receptacles for the storage of fishery products shall be such as to prevent contamination of the fishery products with waste water, smoke, fuel and lubricants, and other undesirable substances, and to ensure drainage of melt-water from the fishery products. The surfaces of holds and receptacles, which are in contact with the fishery products shall be covered with waterproof, non-rusting, non-toxic material which can be washed and disinfected.

16. In the holds and containers on factory vessels intended for receiving of the catch, each catch shall be placed separately. Machinery for relocation of fishery products and the receiving sites of fishery products shall be designed so as to protect the fishery products from the sun, precipitation and contamination.

17. Premises for the processing of fishery products shall be arranged in such a manner as to enable the processing of the fishery products to be carried out in conformity with the hygiene requirements, preventing the products from being contaminated.

18. The workplaces, facilities, equipment, holds, receptacles and containers shall be maintained clean, only potable water or clean seawater shall be used for washing thereof, and disinfection, as well as disinfection and deratisation where necessary, shall be carried out in accordance with the procedures set out in regulatory technical documents.

19. If a catch is stored for more than 24 hours, the relevant vessels shall be equipped with holds, receptacles or containers for the storage of chilled fishery products at a temperature of 0 C, and with cold stores for the storage of frozen fishery products at a temperature not higher than minus 18 C.

20. Vessels on which frozen fishery products are produced shall have:

20.1. freezing equipment that ensures reduction of temperature of the fishery products (throughout the product) to minus 18 C or below, within 6 to 8 hours; and

20.2. freezing equipment for the storage of frozen fishery products at a temperature of minus 18 C or below.

21. Storage holds for fishery products shall be equipped with devices for temperature measurement and registration that are located in places where the temperature is highest, as far as possible from cold sources. Charts of the registered temperature shall be kept throughout the whole storage period of the relevant batch.

22. The vessels shall have equipment for removal of waste, or waste shall be collected in waterproof tanks or containers with lids. Separate premises shall be provided for the storage and recycling of waste.

23. Vessels shall be equipped with facilities for a supply of potable water or clean seawater in compliance with the requirements of regulatory technical documents. Seawater may not be taken, for the purposes referred to in these Regulations, from locations where waste water, waste and water utilised for the cooling of engines is discharged.

24. Premises for the processing of fishery products on factory vessels shall have:

24.1. non-slip floors easy to wash and disinfect, equipped with a drainage system;

24.2. walls and ceilings shall be washable and shall be equipped in a manner that the connected wires and pipes do not obstruct cleaning;

24.3. a ventilation system and, if necessary, steam extraction facilities; and

24.4. illumination not less than 220 lux.

25. Premises for the storage of packaging materials shall be separated from production premises.

IV. Receiving of a Catch and Processing of Fishery Products on Fishing Vessels and Factory Vessels

26. A catch shall be processed after being brought on board, within the time period specified in regulatory technical documents. Depending on the characteristics of the catch, the by-catch and fishery products unfit for human consumption shall be sorted out and separated.

27. In the catch receiving sites, such objects or products shall not be kept as might contaminate the fishery products with harmful substances and impair quality thereof. Fishery products shall be protected from mechanical damage, high temperature and other unfavourable weather conditions.

28. After being caught, the fishery products shall be immediately cooled on ice, protected from the effects of sunlight or other sources of heat, and thereafter products may be stored for the time period specified in the regulatory technical documents. In cold weather (in the Baltic Sea and the Gulf of Riga – within the time period from 1 November to 31 March, when the air temperature is not higher than 8 C) fishery products may be stored without cooling for not more than 8 hours, if cooling on the vessel is not possible.

29. Ice for the cooling of fishery products shall be prepared from potable water and shall be stored in order to avoid contamination thereof. A new batch of ice shall be taken for each trip. The ice remaining from the previous trip may not be utilised.

30. The relevant vessel shall have such a quantity of ice as may ensure the cooling of fishery products and maintaining the temperature at 0 C. The ice utilised for cooling shall be crushed.

31. In order to prevent enzymes being exuded from the internal organs of the fishery products from damaging the muscular tissue and promoting penetration of micro-organisms into the muscular tissue, as well as from increasing further development of micro-organisms during the slicing and gutting of the fishery products, the following procedures shall be observed:

31.1. after slicing the fishery products shall be immediately washed with clean seawater or potable water and chilled or frozen;

31.2. waste shall be separated from the products intended for human consumption; and

31.3. liver and roes of the fishery products intended for human consumption, shall be cooled or frozen, but they must not come into contact with ice.

32. Salting, slicing and pre-packaging in boxes of fishery products for the production of non-sterilised preserves may not be carried out in the same premises and at the same time.

33. The following conditions shall be complied with in the salting of fishery products and production of non-sterilised preserves:

33.1. pure salt and a salt solution shall be used, which has been prepared using potable water; and

33.2. containers intended for salting of fish or for storage of brine shall be clean and made of non-rusting material.

34. The equipment for unloading of fishery products from vessels shall be designed in such a manner as to reduce the effects of weather conditions on the fishery products and to protect such fishery products from birds. During the unloading of fishery products, the trapdoors to cargo holds shall be kept open for as short a time as possible and shall be closed during unloading breaks.

35. Unloading sites of fishery products and the equipment for unloading of fishery products which can be washed and disinfected, and they shall be constantly kept clean. Fishery products shall be unloaded in such a manner as not to impair quality thereof and, if necessary, shall be covered with suitable material. After unloading, fishery products shall be stored at a temperature specified in the regulatory technical documents for the relevant type of fishery products, or shall be transported in accordance with the requirements of Chapter IX of these Regulations.

36. Frozen fishery products and non-sterilised preserves shall be transported, without impairing the quality thereof, from the vessel to a cold store on shore, utilising suitable means of transport.

37. Freezing equipment, storage rooms and holds, receptacles, pipes and other facilities shall be cleaned and washed immediately after the unloading of the catch.

38. On each vessel a programme of hygiene measures shall be drawn up in which particular tasks in regard to the cleaning and disinfection of the vessel are specified for each worker.

V. Auction and Wholesale Markets for Placing of Fishery Products for Sale

39. Auction and wholesale markets shall comply with the requirements specified in the Construction Law and the relevant building standards, and shall:

39.1. be roofed and shielded with washable walls;

39.2. be provided with facilities for the supply of potable water;

39.3. have waterproof flooring, which can be washed and disinfected, equipped with drainage system for the drainage of waste water to water treatment plants, in conformity with hygiene requirements;

39.4. be equipped with lighting not less than 220 lux;

39.5. be equipped with ice making equipment;

39.6. be equipped with special watertight receptacles made of non-rusting material with lids, intended for collection of fishery products unfit for human consumption;

39.7. have rooms for the purposes of inspectors; and

39.8. have cold stores for storage of fishery products.

40. Auction and wholesale markets:

40.1. shall not be used for other purposes; and

40.2. shall be cleaned after each sale of fishery products; the containers shall be washed with potable water or clean seawater and disinfected in accordance with the procedures set out in the regulatory technical documents.

41. Means of transport with combustion engines shall not be used for transportation of fishery products in auction and wholesale markets in order to prevent contamination of fishery products and pollution of the environment.

VI. Design and Equipment of Processing Establishments

42. Planning and construction of a processing establishment shall be carried out in accordance with the requirements specified in the Construction Law and the relevant building standards. A processing establishment shall be located in a territory that is not polluted and in accordance with the requirements specified in the relevant regulatory enactments, shall be separated from residential areas, and the territory near the production buildings shall be paved with hard and durable covering with an adequate incline for the drainage of water.

43. Processing establishments shall be provided with separate premises for a quality control laboratory, work of inspectors, storage of packaging material, waste, detergents and disinfectants, changing rooms and sanitary facilities.

44. Offices of processing establishments, workshops, warehouses for equipment and spare parts, garages, waste water treatment equipment and industrial facilities for the production of powder of fishery products, shall be located separately from the food production premises, but warehouses for equipment and spare parts may be directly joined with the production premises.

45. The design and location of the production premises shall ensure:

45.1. separation of clean and unclean zones (with low and high risk of contamination), in order that the flow of raw materials, semi-processed products and finished products do not intersect; and

45.2. a separate staff entrance, separated from the entrances and exits used for transportation of the finished products, raw materials and materials during the production process.

46. Production processing areas shall have:

46.1. waterproof non-slip flooring with a hard surface which can be washed and disinfected, equipped with water drainage system, with a slope of 1:100 in relation to the waste pipes;

46.2. smooth, waterproof walls, easy to wash and of a light colour:

46.2.1. wires and pipes shall be built into the walls or affixed at a distance of 4 cm from the walls;

46.2.2. Wall-to-floor junctions shall be curved (rounded).

46.2.3. the wall-paint must not be toxic and must be mechanically durable; and

46.2.4. a covering of ceramic tiles is not recommended;

46.3. a ceiling in compliance with the following requirements:

46.3.1. a minimum height of 3 m;

46.3.2. in buildings with a sloping roof, installation of a suspended ceiling is recommended;

46.3.3. ceiling construction components shall be smooth and of a light colour;

46.3.4. a ceiling shall be designed and constructed in such a manner as to minimise accumulation of condensation, dust and dirt;

46.3.5. a ceiling shall not have open junctions or cracks; and

46.3.6. they shall be waterproof, easy to wash and of a light colour;

46.4. doors made of durable, smooth, waterproof material, easy to wash, in compliance with the following requirements:

46.4.1. wooden doors shall be coated with light, glossy paint, and metal doors shall be made of non-rusting material; and

- 46.4.2. automatic doors are recommended for production areas, or polymer curtains shall be placed in front of the doors;
- 46.5. ventilation and vapour extraction equipment in compliance with the following requirements:
- 46.5.1. the air flow in the production areas shall be directed from hygienically cleaner premises to those that are less clean; and
- 46.5.2. ventilation hatches and ventilators shall be protected with filters and removable screens;
- 46.6. natural or artificial lighting in compliance with the following requirements:
- 46.6.1. lighting in production premises shall be not less than 220 lux, but in premises where the packaging and the quality control of products is carried out, not less than 540 lux;
- 46.6.2. the lighting installations shall be clean; and
- 46.6.3. all the fluorescent lamps and incandescent lamps shall be provided with plastic covers;
- 46.7. window frames made of smooth, waterproof material; wood materials of a light colour may be used for the manufacturing of the window frames;
- 46.8. windows that can be opened and are shielded with removable screens;
- 46.9. narrow windowsills with a slope of 45°; and
- 46.10. drainage system for the drainage of waste water to water treatment plants.
47. Surfaces of the equipment that are in contact with fishery products, the cutting instruments and containers shall be made of non-rusting material easy to wash and disinfect. Wood materials shall not be used.
48. Undertakings that produce preserves of fishery products shall have autoclaves for sterilisation of preserves, complying with the following requirements:
- 48.1. the design of the autoclaves shall ensure the required sterilisation temperature and pressure for each type of preserve and each type of tin, so that after the sterilisation the fishery products are industrially sterile and do not contain pathogenic micro-organisms and toxins thereof; and
- 48.2. the autoclaves shall be complete with pressure and temperature recording devices.
49. The walls and flooring of coldstores and tunnel-type refrigerated facilities shall comply with the requirements determined for production areas, and the entrances to coldstores and refrigerating tunnels shall be provided with polymer curtains in order to minimise variations of temperatures.
50. A coldstore shall have temperature measuring and recording devices:
- 50.1. it must be possible to read the temperature outside the coldstore near the door or at another easily accessible place;
- 50.2. the temperature recording device shall be placed as far from the sources of cold as possible, at a location where the storage room temperature is the highest; and
- 50.3. the charts of the recorded temperature shall be kept during the whole period of storage of the relevant batch.
51. In undertakings where frozen fishery products are produced, the capacity of the equipment must be sufficient for the internal temperature of the fishery products to reach minus 18 C or below within 6 to 8 hours from the beginning of the freezing process.
52. In the storage rooms a constant temperature below 18 C shall be maintained under any working conditions, also during the loading, regardless of the outside temperature. Fishery products must not be frozen in the storage rooms.
53. The cooling agent batteries in the freezing and refrigerated rooms shall be clean and without icing. In order to ensure air exchange in the cold store, the products shall be placed on platforms and shelves, and shall not lie in direct contact with the walls or the floor of the room; the rooms shall be filled not more than up to 70 % of the volume thereof.

54. Other products must not be stored in cold stores together with fishery products; various types of fishery products and batches shall be stored separately.
55. A processing establishment must have an ice production plant, and the following conditions shall be complied with regarding ice production:
- 55.1. ice shall be made of potable water;
 - 55.2. purchase of ice from suppliers shall not be permitted, if micro-biological analyses of the potable water have not been carried out;
 - 55.3. it is recommended to produce crushed ice, but ice blocks shall be crushed in relevant equipment. To prevent contamination, it is prohibited to crush ice manually;
 - 55.4. ice shall be stored in specially arranged premises in order to limit melting and prevent contamination.
56. A processing establishment shall have such quantities of ice as may satisfy the needs for the following processing processes of fishery products:
- 56.1. transportation from the port;
 - 56.2. storage until processing; and
 - 56.3. chilling during processing.
57. A processing establishment shall be provided with potable water in compliance with the requirements specified in the regulatory technical documents, and it shall obtain a permit for the use of water in accordance with the procedures set out in regulatory enactments.
58. The pH indicator of the potable water utilised for the treatment of fishery products shall be from 6.5 to 8.5.
59. The concentration of residual free chlorine in the potable water utilised for the production of fishery products shall be 0.3 to 0.5 mg/l, but in the potable water intended for chilling of cans in autoclaves – not less than 0.5 mg/l. In order to ensure the specified concentration of residual free chlorine, chlorine shall be added to the potable water in the locations of use thereof in accordance with the instructions of producers of the equipment and the chemical substances.
60. For the storage of potable water a processing establishment shall have tanks of sufficient capacity and appropriate design, with a smooth, waterproof inner surface:
- 60.1. the hatches intended for the cleaning and examination of tanks shall be designed in such a manner as to prevent water, insects, animals and dust from entering the tanks; and
 - 60.2. the territory around the tanks shall be orderly and clean.
61. A processing establishment shall ensure heating of potable water to a temperature of 80⁰ C for the needs of the staff and the production process.
62. Pipes of the potable water supply system shall be made of waterproof material and painted, the waste water drainage systems shall be completely isolated from the water supply system of the establishment.
63. For the obtaining of steam, fire-fighting and cooling of compressors of the freezing equipment it shall be permitted to utilise non-potable water – mechanically treated fresh water – that is supplied by specially installed pipeline of a different colour.
64. A processing establishment shall have a waste water drainage system that complies with the following requirements:
- 64.1. waste pipes and hatches thereof shall be covered with removable grates; and
 - 64.2. the pipes shall be made of waterproof material with a minimum inner diameter of 10 cm.
65. Waste shall be collected and stored, without contaminating the processing establishment and the environment, in waterproof containers with lids, made of non-rusting material, washable and labelled.

66. The territory where the containers are kept shall be fenced off, shall have a water supply and a waste water drainage system, shall have an access road with hard and waterproof surface.

67. Waste shall be regularly moved out of the processing establishment, and the containers for the transportation of waste shall not be utilised for fishery products.

68. The premises for waste processing shall be isolated from the premises for production of fishery products for human consumption.

69. Waste from a meal production unit for animal feed must not, by means of water or in any other way, come into contact with the premises where fishery products for human consumption are produced or raw materials for production thereof are kept.

70. In order to ensure washing of floors, walls, tables, equipment and other objects in the production premises, the following shall be provided:

70.1. locations for obtaining cold and hot water, supplied with hoses that are placed in special holders or are hung on hooks;

70.2. washbasins with cold and hot water for washing of tools, containers and inventory; and

70.3. necessary maintenance equipment, as well as detergents and disinfectants permitted for use in the food industry.

71. At a processing establishment separate premises and equipment shall be provided for washing of trolleys for smoking of fishery products, hooks and rods and waste containers, as well as for means of transport.

72. Near the staff entrance doors there shall be facilities with disinfectants for washing of footwear, or rugs soaked with disinfectant liquid.

73. Only such machinery and equipment as may be necessary for the production process shall be kept in the premises for the production of fishery products.

74. After each stage of work the production premises shall be washed with hot water and detergents, disinfected and rinsed with potable water.

75. In a processing establishment measures for disinsectization and deratization shall be taken in accordance with the procedures set out in relevant regulatory enactments. Animals shall not be admitted on the production premises and the loading sites of fishery products.

76. Production premises, equipment and tools shall be utilised solely for the intended technological operations, taking into account the division into clean and unclean zones.

VII. Production of Fishery Products in Processing Establishments

77. Procedures for receiving and storage of fishery products (prior to processing) shall be the following :

77.1. upon receiving of fishery products, the internal temperature of all batches shall be determined and samples shall be taken for organoleptic analysis; if the freshness criteria of the fishery products are questionable, analysis of volatile nitrogen containing substances shall be carried out;

77.2. physical and chemical analyses and examination shall be repeated before utilisation of frozen raw materials, if they have been stored for more than a month;

77.3. the manager of the quality control shall present confirmation regarding treatment of the batch of fishery products in accordance with the results of the checks referred to in Sub-paragraphs 77.1 and 77.2 and shall assign a code to the batch before the beginning of the treatment; and

77.4. before treatment, chilled fishery products shall be stored at temperatures from 0 C to minus 2 C, frozen fishery products – at a temperature of at least minus 18 C.

78. Thawing of fishery products shall be subject to the following procedures:

78.1. fishery products shall be thawed under hygienic conditions;

78.2. after thawing, fishery products shall be immediately processed; and

78.3. fishery products may be subject to heat treatment only after complete thawing.

It is prohibited to place thawed and repeatedly frozen fishery products on the market.

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79. Procedures for the processing of fishery products shall be the following:

79.1. The temperature of fishery products on the work tables shall be maintained below 10 C by utilising the required quantity of ice;

79.2. during work breaks, fishery products shall not stay on work tables and transporters;

79.3. the production premises and the equipment shall be cleaned and disinfected during work breaks; and

79.4. spoiled products, waste, useless containers and packaging materials shall be immediately moved out of the production premises.

80. Procedures for the production of fresh fishery products shall be the following:

80.1. fresh fishery products shall be kept in chilled rooms or in an adequate quantity of ice at temperatures from 0 C to minus 2 C; and

80.2. fresh fishery products shall be transported, without exceeding the storage time specified in regulatory technical documents, by refrigerator transport or shall be covered with ice, so that the temperature of the products referred to is not higher than 5 C.

81. Procedures for the filleting of fishery products shall be the following:

81.1. filleting of fishery products shall not be carried out in the same room and at the same time as gutting and removal of heads, except in cases when it is done by the same filleting equipment;

81.2. during filleting of fishery products, knives, cutting boards, tables and gloves shall be regularly washed and disinfected;

81.3. during work breaks and at the end of work the equipment and tools shall be disinfected; and

81.4. if fillets are immediately wrapped and are not frozen, they shall be stored in a refrigerated room at a temperature of 0 C, not longer than the storage time specified in the regulatory technical documents.

82. Procedures for the production of frozen fishery products shall be the following:

82.1. until freezing fishery products shall be stored under ice or in a refrigerated room at a temperature of 0 C.

82.2. wrapping of frozen fishery products shall be carried out immediately, so that the temperature of the products does not rise above minus 18 C.

83. Procedures for the production of salted and marinated fishery products shall be the following:

83.1. salting (marinating) and slicing of fishery products shall not be carried out in the same premises and simultaneously;

83.2. for the preparation of a salt solution potable water shall be used;

83.3. dry salt shall not be utilised repeatedly;

83.4. for salting (marinating) and preparation of brine containers of non-rusting material shall be used; and

83.5. salted (marinated) fishery products shall be stored in compliance with the requirements specified in regulatory technical documents.

84. Procedures for the production of smoked fishery products shall be the following:

84.1. smoking of fishery products shall be carried out in production premises with forced-air ventilation;

84.2. materials for burning shall not be kept in the smoking premises;

84.3. coniferous firewood, as well as painted, varnished, glued or chemically treated wood must not be used for smoking, but birch firewood shall be freed of the birch-bark;

84.4. after smoking fishery products shall be chilled to the temperature of the surrounding environment; and

84.5. smoked fishery products shall be stored in compliance with the requirements specified in the regulatory technical documents.

85. Procedures for the production of non-sterilised preserves shall be the following:

85.1. filleting of salted and marinated fishery products for the production of non-sterilised preserves and packaging thereof in containers shall not be carried out in the same room and at the same time as the slicing of fishery products; the requirements referred to in Paragraph 83 of these Regulations shall be complied with;

85.2. salting and marinating of fishery products and fillets thereof shall be carried out in separate premises, and potable water shall be used for the preparation of the necessary solutions;

85.3. vegetable additives and infusions shall be prepared in separate premises; and

85.4. the finished products shall be stored in compliance with the requirements specified in regulatory technical documents.

86. Procedures for the production of culinary products shall be the following:86.1. the tools and vessels to be used shall be kept in the premises for production of culinary products, and shall not be used for any other purposes;

86.2. the staff shall use only such work clothes and footwear as are intended for the relevant production premises:

86.3. vegetables and infusions shall be prepared in separate premises; and

86.4. pre-packaged finished products shall be chilled and stored in compliance with the requirements determined in regulatory technical documents.

87. Procedures for the production of fishery products packaged under vacuum shall be the following:

87.1. packaging under vacuum shall be carried out in separate premises;

87.2. the premises for packaging under vacuum shall be equipped with bactericide lamps;

87.3. in the premises for packaging under vacuum, the staff shall use only such work clothes and footwear as are intended for the relevant premises; disposable gloves and face masks are recommended;

87.4. during work gloves shall be disinfected not less than once every hour;

87.5. the premises for packaging under vacuum shall be equipped with a refrigerated room or refrigerators;

87.6. portioning of fishery products shall be carried out only in the premises for packaging under vacuum; and

87.7. fishery products packaged under vacuum shall be stored in compliance with the requirements specified in regulatory technical documents.

88. Procedures for the production of fishery products for minced meat shall be the following:

88.1. the fillets intended for production of minced meat shall be clean, without residues of internal organs and blood;

88.2. if minced meat is prepared from non-sliced fishery products, such products shall be previously gutted and washed;

88.3. the equipment for the preparation of minced meat shall be cleaned not less than after every two work hours; and

88.4. minced meat shall be chilled or treated in compliance with the requirements specified in regulatory technical documents.

89. Procedures for the production of preserves of fishery products shall be the following:

89.1. tins and lids thereof shall be coated on the inside with varnish or enamel permitted in the food industry;

89.2. preserves covered with a hot infusion (dressing, oil etc.) and pre-packaged in tins shall be immediately sealed;

89.3. parameters of double seals of tins shall be examined visually after every 15 minutes, but after every two hours samples shall be selected and the examination of double seams shall be carried out by special equipment;

89.4. hermetically sealed tins shall be heat treated (sterilised), ensuring the necessary temperature and pressure in order to eliminate or inactivate micro-organisms capable of multiplying;

89.5. after sterilisation the tins shall be chilled in autoclaves in potable water with 0.5 mg/l of residual free chlorine; and

89.6. the date of sterilisation, the number of the autoclave and the code of the prepared product batch, the time of the loading and unloading of the autoclave, as well as the time of the elapsed for all sterilisation operations, shall be recorded in the sterilisation register.

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90. Procedures for the production of heat-treated crustaceans and molluscan shellfish shall be the following:

90.1. after heat treatment, crustaceans and molluscan shellfish shall be cooled, by utilising potable water or clean seawater;

90.2. if no other method of preservation is used, cooling must continue until the temperature reaches 0 C to minus 1 C;

90.3. shucking (shelling) must be carried out without contaminating the products;

90.4. shelling equipment shall be regularly cleaned and disinfected at the end of each working day; and

90.5. in compliance with the requirements specified in regulatory technical documents, after shelling the heat-treated products shall be frozen or kept chilled.

91. Procedures for the preparation of infusions shall be the following:

91.1. the premises for preparation of infusions shall be equipped with a ventilation system;

91.2. the containers for preparation and storing of infusions shall be labelled; and

91.3. the temperature of the prepared infusions in the production facilities shall be kept above 75 C.

VIII. Packaging and Labelling of Fishery Products

92. For the packaging of fishery products packaging materials permitted in food industry shall be utilised which shall comply with the following requirements:

92.1. the packaging materials must protect fishery products from mechanical damage;

92.2. they must not impair the organoleptic indicators of the fishery products and contaminate the relevant products with substances harmful to human health; and

92.3. they shall be of appropriate size and durability.

93. Packaging materials shall be kept in storage rooms separated from the production premises.

94. Packaging materials may not be utilised on a repeat basis, except containers made of waterproof, smooth, non-rusting materials easy to wash and disinfect (plastic, non-rusting metal), but wooden boxes and wooden barrels shall be utilised only once – for the packaging of finished products.

95. For the packaging of chilled products, containers with openings for the drainage of water shall be utilised.

96. Containers and pallets to be used on a repeat basis shall be washed and disinfected within eight hours after the use thereof and shall be kept in a site equipped with water drainage and specially intended for such purpose.

97. Packaging materials that are not intended to be used on a repeat basis shall be removed from the production premises within 24 hours, without polluting and littering the territory and environment of the processing establishment.

98. The labelling of fishery products and the accompanying documents of the consignment shall indicate the information set out in regulatory enactments and regulatory technical documents. In ports, auction and wholesale markets the freshness categories of the fishery products shall be indicated in indelible lettering, at least 5 cm high; the size categories – in figures at least 5 cm high, written on labels which are attached to the outer packaging unit of each batch of fishery products.

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IX. Storage and Transportation of Fishery Products

99. It is permitted to store and transport fishery products at the following temperature:

99.1. fresh fishery products or chilled fishery products, including heat-treated and chilled crustaceans and molluscan shellfish – from 0 C to 5 C;

99.2. frozen fishery products – at a temperature of minus 18 C or below; during transportation a temporary rise of temperature shall be allowed, but it must not be above 3 C; and

99.3. other fishery products – at the temperature specified by the manufacturer in compliance with the requirements determined in regulatory technical documents.

100. Procedures for the storage of preserves shall be the following:

100.1. the temperature in storage rooms shall be above 0 C, but not higher than 20 C;

100.2. the storage rooms shall be dry and easy to ventilate;

100.3. prior to sale, preserves shall be kept in a storage room for the time period specified in regulatory technical documents (but not less than for two weeks); and

100.4. after the keeping, laboratory tests of samples from each batch of preserves shall be carried out.

101. Fishery products shall not be stored or transported together with other products that might contaminate such fishery products or adversely affect the quality thereof:

101.1. fishery products shall be transported in closed means of transport or be covered with suitable material during transportation; and

101.2. means of transport that are utilised for transportation of fishery products may not be utilised for transportation of other products.

102. Inner surfaces of the means of transport shall be coated with a non-toxic material, easy to wash and disinfect, and after the unloading of fishery products the means of transport and the containers shall be washed with potable water and detergents, and be disinfected.

103. Live fishery products shall be transported under optimum survival conditions. Live crayfish shall be transported without water, by placing fresh nettles in the containers, or in water – in aeriferous containers with water oxygen content from 2.0 to 8.8 mg/l, with water pH from 6.5 to 8.5, at a temperature from 15 to 24 C; on the packaging the temperature of transportation shall be indicated, but in the accompanying documents - the registration number of the aquaculture animal farm.

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X. Staff Hygiene

104. The persons whose work is connected with fishery products shall undergo health examinations and obtain a relevant document in accordance with the procedures set out in regulatory enactments. Persons with symptoms of a disease, as well as such persons who can, directly or indirectly, contaminate foodstuffs with pathogenic micro-organisms or intestinal worms, may not treat fishery products or be in contact with other food products during the production process of fishery products.

105. Personal hygiene requirements shall be observed by all persons who:

105.1. unload and receive fishery products;

105.2. handle fishery products or materials that are in contact with fishery products; or

105.3. enter production premises.

106. The responsible officials of factory vessels and processing establishments shall provide the persons referred to in Paragraph 105 of these Regulations with work clothes and footwear that meet with the following conditions:

- 106.1. clean overalls of a light (or another appropriate) colour, that cover or replace personal clothing and, if necessary, waterproof aprons;
- 106.2. waterproof, clean and suitable footwear;
- 106.3. head wear and beard-nets; and
- 106.4. work gloves of a bright colour, made of rubber or synthetic materials.

107. Persons who process fishery products may not varnish nails, wear jewellery, including rings (with the exception of a wedding-ring), necklaces, bracelets, brooches, earrings and watches.

108. In production premises it is prohibited to smoke or otherwise use tobacco, spit, eat, drink, chew gum, and bring in objects not necessary for the production process.

109. The requirements referred to in Paragraphs 107 and 108 shall be clearly drawn up and placed in visible locations.

110. On factory vessels and in processing establishments, auction and wholesale markets:

110.1. there shall be an adequate number of changing rooms, sanitary rooms and toilets, and sanitary facilities in the production premises according to the number of workers;

110.2. the toilets may not open directly onto the premises of production and storage of fishery products;

110.3. facilities for washing hands in the sanitary rooms and production premises shall be equipped with materials for hand washing and disinfection, disposable towels or hand dryers, and garbage cans for the used towels;

110.4. there shall be water pipes with cold and hot running water, and the water taps shall not be hand-operable (taps may be operated by foot, knee or electronically);

110.5. the sanitary rooms shall have a definite number of sanitary facilities according to the number of workers:

110.5.1. if the number of workers is one to nine, there shall be two flush toilets;

110.5.2. if the number of workers is 10 to 24, there shall be three flush toilets;

110.5.3. if the number of workers is 25 to 49, there shall be four flush toilets;

110.5.4. if the number of workers is 50 to 99, there shall be six flush toilets; and

110.5.5. if the number of workers exceeds 100, for every next 20 workers the number of flush toilets shall be increased by one;

110.6. the number of showers in the sanitary rooms shall depend on the specific nature of work at the processing establishment, and it shall comply with the following standards:

110.6.1. one shower is required for every 5 – 15 female workers;

110.6.2. one shower is required for every 7 – 15 male workers;

110.6.3. if the number of female workers exceeds 15, one more shower is required for every next five female workers; and

110.6.4. if the number of male workers exceeds 15, one more shower is necessary for every next seven male workers; and

110.7. women and men shall have separate sanitary rooms. In the men's toilets toilet bowls may be replaced by urinals – up to 1/3 of the total number of toilet bowls.

111. The staff shall always wash hands after using the toilet. A reminder to wash hands after using the toilet shall be placed at a location well visible for the staff.

112. The number of hand washing facilities at the production premises and sanitary rooms shall be identical with the norms referred to in Sub-paragraph 110.5 of these Regulations.

113. Floors, walls, ceilings, doors and windows of the sanitary premises shall comply with the requirements specified for the production premises. The sanitary rooms shall have ventilation and lighting of at least 100 lux.

114. A canteen shall be provided for the convenience of the staff with an adequate number of seats according to the number of workers.

115. The changing rooms shall have lockers with separate compartments for working and personal clothes, or shall ensure in some other manner the separate placement of such clothes. Working clothes shall be washed in separate rooms.

116. Upon entering the production premises of an establishment, all persons shall:

116.1. wash their hands with warm water, using detergents for washing and disinfection of hands; and

116.2. rinse footwear at a place intended for such a purpose, using disinfectants, or clean the footwear on a special rug soaked with disinfectants.

117. On fishing vessels and factory vessels, in processing establishments, auction and wholesale markets first aid kits shall be available with waterproof dressing materials, antiseptic ointments, disinfectants and other medicinal products necessary for the provision of first aid.

118. The management of a processing establishment shall ensure staff training on issues of food production and personal hygiene.

119. Detergents, disinfectants, rodenticides, insecticides and other toxic substances shall be stored in locked premises or cupboards in the original packaging with the appropriate labels, and use of such must not present any risk of contamination of fishery products; maintenance tools shall be marked and kept in separate premises.

XI. Quality Monitoring

120. Factory vessels and processing establishments shall have an official liable for quality control, subject solely to the relevant manager, with the necessary qualifications and experience in production of fishery products, and with the skills required for the implementation and examination of the self-assessment system.

121. Laboratory premises of processing establishments shall be equipped with an adequate number of workplaces, free access to work tables shall be ensured, and they shall have:

121.1. smooth, waterproof and washable floors and walls;

121.2. hot and cold potable water;

121.3. a wash basin for washing equipment and vessels, and if necessary, a separate wash basin for thawing of fishery products;

121.4. forced air ventilation; and

121.5. adequate natural or artificial lighting of at least 540 lux.

122. A laboratory shall ensure adequate equipment and reagents storage.

123. Depending on the type of the products produced, a laboratory shall have the following equipment and materials for the carrying out of the following analyses and examinations:

123.1. measuring of temperature;

123.2. determination of net weight and component weight;

123.3. determination of the residual free chlorine in potable water and of its micro-biological contamination;

123.4. determination of micro-biological contamination of the surfaces of work tables, the equipment and the hands of workers;

- 123.5. evaluation of the organoleptic indicators of raw materials and finished products;
- 123.6. identification and separating out of foreign matter;
- 123.7. determination of the content of salt, acid and dry matter in preserves;
- 123.8. determination of pH value;
- 123.9. determination of volatile nitrogen containing substances;
- 123.10. determination of industrial sterility;
- 123.11. measuring of the inner pressure of tins; and
- 123.12. measuring of the double seams of tins.

124. Results of the relevant examinations and analyses carried out shall be indicated in the forms prepared by the quality control specialists of the treatment establishment, and the data regarding each batch shall be kept in a permanent file: regarding fresh fishery products, smoked fishery products and culinary fishery products – for six months, regarding the rest of the finished products – for three years.

XII. Transitional Provisions

125. These Regulations shall come into force on 20 March 1998.

126. The conditions specified for fishing vessels, factory vessels, processing establishments, auction and wholesale markets that do not export fishery products to the Member States of the European Union and the United States of America, referred to in Sub-paragraph 5.2, Paragraph 12 (with respect to determination of the residual free chlorine), Paragraphs 14, 47 (with respect to prohibition of the use of timber) and 59, as well as in Sub-paragraphs 89.5, 110.4 and 123.11, shall apply from 1 January 2003.

Prime Minister

G.Krasts

Minister for Agriculture

A.Rāviņš

Freshness Criteria for Fishery Products
[22 June 1999]

1. Fish

No.	Indicator	Criteria				
		Freshness Categories				
		Extra	A.	B.	Unfit	
1	2	3	4	5	6	
1.1.	Skin	Pigmentation bright, iridescent (except for groupers)	Pigmentation bright, but not iridescent	Pigmentation becoming pale and dull	Pigmentation colourless, dull	
	1.2.	Scales	Smooth, lustrous, hard to separate from the skin	Less lustrous, hard to separate from the skin	Less lustrous, relatively easy to separate from the skin	Less lustrous, dingy, easy to separate from skin
	1.3.	Skin mucus	Watery, translucent	Somewhat cloudy	Cloudy, somewhat jelled	Opaque, thick jelled
	1.4.	Eyes	Concave (bulging), pupil black and bright, cornea translucent	Concave, somewhat sunken, pupil black and not shiny, cornea somewhat marbled (opaline)	Outward, but not concave, pupil cloudy, cornea opaque	Convex, pupil grey, the cornea pale
	1.5.	Gills	Bright, without mucus	Less bright, may have a little translucent mucus	Brownish or grey, pale, becoming colourless, with cloudy, thick mucus	Yellowish, with cloudy mucus
	1.6.	Smell of the gills and abdominal cavity, except for plaice for plaice	Of seaweed Of fresh oil, pepper, soil	Neutral Of oil, seaweed, somewhat sweet	Somewhat sour, may be of mould, malt, fruit Of oil, sour, tainted	Sour, unpleasant for fish of shark family – ammonia Sour, unpleasant
	1.7.	Peritoneum of sliced fish	Smooth, shiny, hard to separate from flesh	Less lustrous, can be relatively easily separated from flesh	Spotted, can be easily separated from flesh	Has separated from flesh

1.8.	Flesh consistency	Firm, elastic with a smooth surface	Less elastic	Somewhat soft (flabby), with a dull surface resembling wax	Soft (flabby), wrinkled surface
1.9.	Colour of flesh near the spine	Colourless	Pinkish	Pink	Red
1.10	Spine	Breaks, but does not disintegrate	Does not disintegrate	Easily disintegrates	Does not h together
1.11	Kidneys and blood	Bright red	Kidneys pale, blood becoming colourless	pale pink colour	Brown

2. Crustaceans - shrimps

No.	Indicators	Criteria	
		Freshness categories	
		Extra	A
1	2	3	4
2.1.	Minimum requirements	Surface of the shell damp and shiny Shrimps can be easily separated Flesh without uncharacteristic odours. Without sand, slime and other admixtures	The same conditions as for the 'Ekstra' [Extra] category
2.2.	Appearance		
2.2.1.	Northern shrimps	Uneven pink colour with small white spots Breast section of the shell is light	Colour from pale pink to bluish red with white spots. Breast section of the shell is light, greyish.
2.2.2.	Brown shrimps	Even pink colour	Pink, the head may show black
2.3.	State of flesh during shelling and after it	Shell can be easily removed. Flesh firm, but not tough. Separate pieces of shrimps possible.	Shell not more difficult to remove – comes off together with pieces of flesh. Flesh less firm, somewhat tough. Pieces of shrimps possible in a moderate amount.
2.4.	Smell	Of fresh seaweed, somewhat sweet	Sourish, without smell of seaweed

3. Cephalopods - cuttle-fish and squid

No.	Indicators	Criteria		
		Freshness categories		
		Extra	A	B

3.1.	Skin	Bright pigmentation, skin firmly attached to flesh	Dull pigmentation, skin attached to flesh	Colourless, skin can be easily separated from flesh
3.2.	Flesh	Very firm, pearl-white	Firm, chalk-white	Somewhat soft, rosy or yellowish
3.3.	Tentacles	Hard to remove	Somewhat easier to remove	Easy to remove
3.4.	Smell	Fresh, of seaweed	Without smell	Of ink

Notes.

1. Fresh fish shall be classified in the 'Ekstra' [Extra] category, if their flesh at the beginning of rigor mortis has not yet turned firm and elastic.

2. Fish of the shark family and cephalopods with dents, injuries, lesions, as well as with changed colouring, may not be classified into the "Ekstra" [Extra] category. Category A may include separate specimens with slight dents and injuries, category B – separate specimens with marked dents and surface injuries.

Size Criteria of Fishery Products
[22 June 1999]

Table 1

No.	Species	Size category	Weight of one specimen of the fishery product (kg)	Number of specimens of the fishery product in one kilogram
1.	Anchovy (<i>Engraulis</i> spp.)	1	0.033 and more	30 or less
		2	0.020-0.033	31-50
		3	0.012-0.020	51-83
		4	0.008-0.012	84-125
2.	Groupers (<i>Sebastes</i> spp.)	1	2 and more	-
		2	0.6-2	
		3	0.35-0.6	
3.	Sand sole (<i>Solea</i> spp.)	1	0.5 and more	-
		2	0.33-0.5	
		3	0.25-0.35	
		4	0.20-0.25	
		5	0.12-0.20	
4.	Mullet (<i>Mugil</i> spp.)	1	1 and more	-
		2	0.5-1	
		3	0.2-0.5	
		4	0.1-0.2	
5.	Ling (<i>Molva</i> spp.)	1	5 and more	-
		2	3-5	
		3	1.2-3	
6.	Dab (common dab) (<i>Limanda limanda</i>)	1	0.25 and more	-
		2	0.13-0.25	
7.	Mackerel (<i>Scomber scombrus</i>)	1	0.5 and more	50 or less
		2	0.2-0.5	51-125
		3	0.1-0.2	126-250
8.	Spanish mackerel (<i>Scomber japonicus</i>)	1	0.5 and more	-
		2	0.25-0.5	
		3	0.14-0.25	
		4	0.05-0.14	
9.	Scabbard (<i>Lepidopus caudatus</i>)	1	3 and more	-
		2	2-3	
		3	1-2	
		4	0.5-1	

10.	Black scabbardfish (<i>Aphanopus carbo</i>)	1 2	3 and more 0.5-3	
11.	Cod (<i>Gadus morhua</i>)	1 2 3 4 5	7 and more 4-7 2-4 1-2 0.3-1	-
12.	Whiting (<i>Merlangius merlangus</i>)	1 2 3 4	0.5 and more 0.35-0.5 0.25-0.35 0.11-0.25	-
13.	Hake (<i>Merluccius merluccius</i>)	1 2 3 4 5	2.5 and more 1.2-2.5 0.6-1.2 0.28-0.6 0.2-0.28	-
14.	Haddock (<i>Melanogrammus aeglefinus</i>)	1 2 3 4	1 and more 0.57-1 0.37-0.57 0.17-0.37	-
15.	Flounder (<i>Platichthys flesus</i>)	1 2	over 0.3 0.2-0.3 inclusive	-
16.	Lemon sole (<i>Microstomus kitt</i>)	1 2 3	0.6 and more 0.35-0.6 0.18-0.35	-
17.	Atlantic pomfret (<i>Brama</i> spp.)	1 2	0.8 and more 0.2-0.8	-
18.	Pollack (<i>Pollachius pollachius</i>)	1 2 3 4	5 and more 3-5 1.5-3 0.3-1.5	-
19.	Blue whiting (<i>Micromesistius</i> spp.)	1 2 3 4	-	7 or less 8-14 15-25 26-30
20.	Skate (<i>Raja</i> spp.)	1 2 3 4	5 and more 3-5 1-3 0.3-1	-
21.	Skate (wings)	1 2	3 and more 0.5-3	-
22.	Saithe (<i>Pollachius virens</i>)	1 2 3 4	5 and more 3-5 1.5-3 0.3-1.5	-
23.	Sardine (<i>Sardina pilchardus</i>)	1 2 3 4	0.067 and more 0.042-0.067 0.028-0.042 0.015-0.028	15 or less 16-24 25-35 36-67

24.	Cuttle-fish (<i>Sepia officinalis</i>)	1	0.5 and more	-
		2	0.3-0.5	
		3	0.1-0.3	
25.	Herring (<i>Clupea harengus</i>)	1	0.25 and more	4 or less
		2	0.125-0.25	5-8
		3	0.085-0.125	9-11
		4	0.05-0.085	12-20
26.	Scad (<i>Trachurus spp.</i>)	1	0.6 and more	-
		2	0.4-0.6	
		3	0.2-0.4	
		4	0.08-0.2	
		5	0.02-0.08	
27.	Bogue (<i>Boops boops</i>)	1	-	5 or less
		2		6-31
		3		32-70
28.	Albacore (<i>Thunnus alalunga</i>)	1	4 and more	-
		2	1.5-4	
29.	Bigeye tuna (<i>Thunnus obesus</i>)	1	10 and more	-
		2	3.2-10	
30	Blue-fin tuna (<i>Thunnus thynnus</i>)	1	70 and more	-
		2	50-70	
		3	25-50	
		4	10-25	
		5	6,4-10	
31.	Plaice (<i>Pleuronectes platessa</i>)	1	0.6 and more	-
		2	0.4-0.6	
		3	0.3-0.4	
		4	0.15-0.3	
32.	Conger (<i>Conger conger</i>)	1	7 and more	-
		2	5-7	
		3	0.5-5	

Notes.

1. When determining the size category, the weight of the relevant fishery product that exceeds the minimum weight specified in the table and is less than the maximum weight specified in the table shall be taken into account.

2. The specified number of fish for mackerel and scad is included in 25 kilograms.

Table 2

No.	Species	Size category	Size of one specimen of the fishery product (mm)	Number of specimens of the fishery product in one kilogram
1.	Brown shrimps (<i>Crangon crangon</i>)	1	6.8 mm and more	-
		2	6.5 mm and more	
2.	Nothern shrimps (<i>Pandalus borealis</i>), fresh	one size	-	250 and less

3.	Nothern shrimps (<i>Pandalus borealis</i>), cooked	1 2	-	160 and less 161-250
4.	Cray-fish (<i>Astacus astacus</i>)	one size	100 mm and more	-
5.	Cray-fish (<i>Astacus leptodactylus</i>)	one size	100 mm and more	-

Notes.

1. For shrimps the width of the shell is indicated.

2. The length of cray-fish is measured from the tip of acumen (bony spine between the eyes) to the telson.

3. If size categories relate to a specific species or sub-species of fishery products, the name in Latvian is given in singular, if they relate to several species or to the whole family, the name is given in plural.

4. The minimum length of separate fishery products not referred to in Annex 3 is specified in regulatory enactments.

Minimum weight for classification of fishery products

[22 June 1999]

Weight of the batch of fishery products offered for sale (in tons)	Total minimum weight of specimens (kg)
Less than 5	8
5 or more, but less than 15	20
15 or more, but less than 40	40
40 or more, but less than 60	60
60 or more, but less than 80	80
80 or more, but less than 100	100
100 and more	120

Note. The minimum weight of specimens may not be less than 0.08 % of the total weight of the batch of fishery products, if it exceeds 100 tons.