

DEMERSAL FISH (HANDLING, STORAGE AND TRANSPORT) REGULATIONS 1967

I, NEIL T. BLANEY, Minister for Agriculture and Fisheries, in exercise of the powers conferred on me by section 8 (1) of the Sea Fisheries Act, 1952 (No. 7 of 1952), as adapted by the Agriculture (Alteration of Name of Department and Title of Minister) Order, 1965 (S.I. No. 146 of 1965), and after due compliance with section 8 (2) of the said Act, hereby order as follows:—

REG 1

Citation.

1. These Regulations may be cited as the Demersal Fish (Handling, Storage and Transport) Regulations, 1967.

REG 2

Interpretation.

2. In these Regulations, except where the context otherwise requires—

"fish" means any fresh whole demersal fish (whether gutted or ungutted) or piece of such a fish, which is intended for sale for human consumption;

"fishing vessel" means any ship, boat or other vessel used for catching fish;

"the Minister" means the Minister for Agriculture and Fisheries.

REG 3

Commencement.

3. These Regulations shall come into operation on the 1st day of April, 1968.

REG 4

Fishing vessels.

4. The following provisions shall be complied with in relation to fishing vessels:

(a) the deck area and pound boards shall be thoroughly washed and scrubbed with clean water before the first haul is taken aboard and after each haul is stowed;

(b) the deck area and holds shall be thoroughly washed and scrubbed with clean water immediately after each catch of fish has been unloaded from the fishing vessel;

(c) the bilges shall be maintained in a sanitary condition;

(d) in the fish hold all timber surfaces and all metal surfaces

liable to corrosion shall be treated with a suitable paint or preservative at least once a year;

- (e) no product other than fish of any kind, ice, fish boxes, or other packing material shall be stowed in the fish hold;
- (f) all equipment and utensils used in the handling of fish shall be cleaned thoroughly after each haul;
- (g) no fish boxes other than new boxes shall be taken aboard the fishing vessel unless they have been thoroughly washed with clean water.

REG 5

Handling of fish on board fishing vessels.

5. The following provisions shall be complied with in relation to the handling of fish, caught and taken aboard fishing vessels:

- (a) the fish shall be handled with care at all times;
- (b) the fish shall not at any time be walked upon or unduly thrown about;
- (c) guts removed from the fish shall be kept from all contact with fish in the vessel;
- (d) guts removed from the fish shall be either thrown directly over the side of the vessel into the sea or placed in a container provided for their disposal;
- (e) after the guts have been removed from the fish, the surface and gut cavity of each fish shall be thoroughly washed with clean water;
- (f) ungutted fish shall be thoroughly washed before boxing;
- (g) the fish shall be packed in boxes;
- (h) the fish shall be handled in order of arrival on board;
- (i) a haul of fish shall not be discharged on top of fish from an earlier haul.

REG 6

Grading, boxing and icing of fish.

6. The following provisions shall have effect in relation to the grading, boxing and icing of fish:

- (a) fish of a type or species mentioned in column (1) of the Schedule to these Regulations shall be sorted according to the sizes and weights specified in columns (2) and (3) of that Schedule opposite the mention of that type or species in the said column (1);
- (b) when the fish have been thoroughly washed and sorted, they shall be packed in suitable boxes, together with sufficient clean ice to maintain the temperature of the fish not higher than 2°C. (35.6°F.);
- (c) no box in which any fish of a type or species mentioned in the Schedule to these Regulations is packed shall contain more than

one such type or species or one size (being a size mentioned in that Schedule) of such type or species;

(d) notwithstanding paragraph (c) of this Article, but subject to paragraph (h) of this Article, a residue of fish of more than one type, species or size mentioned in the Schedule to these Regulations may be packed in a box, provided that the box is marked as containing mixed fish and that all the boxes so marked do not together contain a sufficient quantity of any one type, species or size of fish to fill one box in accordance with paragraphs (a) and (b) of this Article;

(e) fish, other than whiting or haddock, which have been gutted shall when being packed in boxes be laid with the opening of the gut cavity in a downwards position;

(f) the level of fish and ice in a box shall not be above the rim of the box;

(g) ice shall be replenished in each box from time to time as may be found necessary to maintain the temperature of the fish at or below 2°C. (35.6°F.);

(h) any fish which are liable to develop ammonia odours or which could cause discolouration to other fish shall be stored apart from such other fish.

REG 7

Unloading, transport and distribution of fish.

7. The following provisions shall be complied with in relation to the unloading, transport and distribution of fish:

(a) whilst being unloaded from fishing vessels fish shall be exposed as little as possible to the atmosphere;

(b) whilst fish are in the course of transport or distribution, a quantity of clean ice sufficient to maintain the fish at all times at a temperature at or below 2°C. (35.6°F.) shall be placed in each box and the ice shall be replaced or renewed whenever necessary to maintain the fish at or below that temperature;

(c) the skipper of the vessel by which the fish were caught shall be responsible for maintaining the fish at the correct temperature, and for the general cleanliness of the boxes in which the fish are transported, until the completion of the first sale and each purchaser of the fish for resale shall be similarly responsible while the fish is in his possession;

(d) the fish shall be adequately protected from sun, wind and rain.

REG 8

Processing, cold storage and sale of fish.

8. The following provisions shall have effect in relation to the processing, cold storage and sale of fish:

- (a) premises used for the processing or cold storage of fish shall have adequate covered accommodation which shall be kept in a clean and hygienic condition for the temporary storage of all fish delivered to such premises whilst awaiting processing or entry to a refrigerated room;
- (b) premises used for the sale of fish shall have adequate storage accommodation for the fish and shall be kept in a clean and hygienic condition;
- (c) the fish shall be adequately protected from sun, wind and rain;
- (d) the fish shall be maintained at a temperature not higher than 2°C. (35.6°F.);
- (e) all containers used for holding fish shall be maintained in a clean and hygienic condition and shall be thoroughly washed with clean water after use;
- (f) all equipment used in processing fish shall be maintained in a clean and hygienic condition.

REG 9

Enforcement.

9. (1) These Regulations shall be enforced and executed by such officers of the Minister as the Minister may duly authorise in writing for that purpose.

(2) An officer of the Minister engaged in the enforcement of these Regulations shall, at the request of any person concerned, produce for the inspection of the person his authorisation under these Regulations.

SCHEDULE

Type or Species	Size	Weight(1)(2)(3)
Whiting (gutted) ..	1½ lb. and over	2Under ½ lb.
Haddock (gutted) ..	14 lb. and over	22 lb. and over but under 4 lb.31 lb. and over but under 2 lb.4Under 1 lb.
Cod (gutted) ..	18 lb. and over	24 lb. and over but under 8 lb.3Under 4 lb.
Black sole ..	1¾ lb. and over	2½ lb. and over but under ¾ lb.3Under ½ lb.
Megims and witches ..	1½ lb. and over	2Under ½ lb.
Ray (whole gutted) ..	13 lb. and over	2Under 3 lb.
Ray wings ..	11 lb. and over	2Under 1 lb.
Hake ..	13 lb. and over	21 lb. and over but under 3 lb.3Under 1 lb.
Plaice ..	11 lb. and over	2Under 1 lb.
Lemon Soles ..	11 lb. and over	2Under 1 lb.

GIVEN under my Official Seal, this 25th day of October, 1967.

NEIL T. BLANEY,

Minister for Agriculture and Fisheries.

EXPLANATORY NOTE.

These Regulations relate to whole demersal fish (whether gutted or ungutted) or pieces of such fish intended for sale for human consumption and set out the procedure and requirements relating to the handling, storage and transport of such fish from the time the fish is landed aboard the fishing vessel until the fish reaches the consumer.

