

INLAND FISHERIES ACT

SUBSIDIARY LEGISLATION

List of Subsidiary Legislation

1. Inland Fisheries (Fish Quality Assurance) Regulations.

INLAND FISHERIES (FISH QUALITY ASSURANCE) REGULATIONS

[S.I. 21 of 1995.]

under section 15

[13th November, 1995.]

[Commencement.]

1. Use of insulated fish hold and fish box

(1) No fishing craft or fish transport shall be used for fishing or fish transportation in inland and ice; or

(a) having an in-built insulated fish hold with cover and capable of holding the catch and ice; or

(b) carrying an insulated fish box capable of containing the catch and ice.

(2) All fish caught by fishing craft (except live fish) shall be washed and preserved in ice in the insulated fish hold or insulated fish box from the fishing ground to the market.

2. Handling on board craft

Any fish weighing 1 kg or above shall be gutted and washed clean before icing in the insulated fish hold or box.

3. Landing jetties and discharge of catch

(a) No person shall land fish at jetties except if they are handled in very hygienic manner and well preserved in ice.

(b) Fish discharge shall be done very quickly in containers and protected from sun and insects.

(c) Fish shall not be thrown on floors or sand.

4. Prohibition of fish from contaminated waters

No person shall harvest or culture fish in any body of water which is contaminated, if such contaminants are likely to contaminate the fish. Such fish shall be seized and destroyed.

5. Prohibition of certain fish

No person shall process, store or place for sale in Nigeria the following-

(a) any fish that is tainted, decomposed or unwholesome or unfit for human consumption;

(b) poisonous fish of the following families: *Tetradontidae*, *Moridae*, *Diodontidae* and *Canthigasteridae*;

- (c) fish containing biotoxines;
- (d) radioactive fish or fishery products.

6. Fish preservation on land

Fresh fish landed in ice shall be preserved by-

- (a) storage in domestic deep-freezers;
- (b) smoke-drying;
- (c) sun-drying;
- (d) salting; or
- (e) any other method approved by Federal Department of Fisheries.

7. Fish smoking

- (a) Fish shall be preserved by smoke-drying after being prepared in very clean and hygienic manner;
- (b) the fish being smoked shall be protected from contamination and infestation;
- (c) smoked fish products shall be packaged and stored in a way that insects or mould infestation or the contaminations are prevented;
- (d) material used to produce smoke by burning wood that has been painted, varnished, glued or has undergone any chemical preservation treatments is prohibited.

8. Sun drying of fish

- (a) Fish shall be sun-dried after being prepared in very clean and hygienic manner;
- (b) the fish shall be protected from pests, weather and domestic or wild animals, by adequate screens and protection during sun-drying;
- (c) sun-dried products shall be packed and stored in hygienic manner.

9. Fish salting

Fish shall be preserved by salting in very hygienic manner using uncontaminated salt.

10. Fish marketing areas

- (a) Fish shall be sold in well sheltered areas to protect it from the weather;
- (b) fresh fish shall be in ice;
- (c) areas where fish is sold shall be screened from insects;
- (d) tables and floors shall be made of waterproof surfaces without make or crevices;
- (e) fish marketing areas, tables, floors and containers shall be thoroughly washed and disinfected after sales, daily.

11. Enforcement

Fish inspectors assigned by the Federal Department of Fisheries shall enforce these Regulations.

12. Offences and penalties

(a) It shall be an offence to contravene any section of these Regulations;

(b) any fish that fails to meet the requirements of these Regulations shall be-

(i) seized by fish inspectors;

(ii) destroyed if unfit for human consumption; or

(iii) auctioned if fit for human consumption, and revenue paid to the Federal Government.

(c) Any body convicted shall pay a fine not more than ₦1,000.00.

13. Interpretation

In these Regulations, unless the context otherwise requires-

"craft" means a fishing craft required to be licensed under the Inland Fisheries Act; [Cap. I10.]

"fish" means all living aquatic animals, vertebrates and invertebrates, other than plants, which are harvestable for food and other economic purposes.

14. Citation

These Regulations may be cited as the Inland Fisheries (Fish Quality Assurance) Regulations.