

Fishing vessel check list

Vessel name: _____

Inspecting officer: _____

Registration number: _____

Inspection date: _____

Person seen: _____

A.	Vessel and Fish Handling Equipment	yes	no	n/a*
1.	Is the vessel designed to avoid contamination of the catch with bilge water, fuel, oil, grease or other objectionable substances?	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Are surfaces and equipment that fish come into contact with corrosion resistant, smooth and easy to clean? Are surface coatings durable?	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Are the engine room and any crew quarters separated from fish handling and fish storage areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.	If you pump seawater for use on your catch, is the water intake positioned to avoid contamination of the water from exhaust etc.?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	If ice is used, is it made from potable water or clean seawater?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

B.	Fish Handling	yes	no	n/a
1.	Once the catch is brought on board, is it protected from contamination?	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Is the catch protected from the sun and any source of heat?	<input type="checkbox"/>	<input type="checkbox"/>	
3.	When handling the catch, whether manually or mechanically, is your system designed to minimise bruising?	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Is the catch gutted and washed quickly and efficiently?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	Is the catch chilled quickly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	Is fish stored at a temperature approaching that of melting ice?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.	Can melt water drain away from the stored fish?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

C.	General Hygiene Requirements	yes	no	n/a
1.	Are the crew aware of the health risks associated with fish handling?	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Is the vessel and equipment kept clean and, where necessary, disinfected?	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Is the fish storage area and fish storage containers kept clean, in a good state of repair and free of contaminants?	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Is the vessel kept free of pests? *valid ships sanitation certificate seen/issued? Any issues noted from certificate?	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Following the last vessel check, if there was a request for remedial action, has the appropriate action been taken?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	Applicable only to some vessels: Do you keep records relating to the control of hazards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

* N/A: not applicable. Further explanation required in the comments box below.

* Ships Sanitation Certificate- where issued/valid port/ in date _____

Comments