



### Handling Practices

Fresh fish must be received, kept clean and protected from any forms of contaminants.

- Fish shall be displayed /sold in tables, shelves, boxes and storage space that is smooth and made of non-contaminating materials like plastic and stainless steel, clean and protected from dust and other contaminating agents.
- Fresh fish shall be kept or stored separately in areas from non-edible products like soap, infectants, pesticides and other toxic or poisonous substances.
- Withdrawal of fresh fish for sale shall be on a first in, first out basis. (first comes first goes)
- Fish that shows quality deterioration such as a soft body, sunken eyes, severe lose of scales; bad odor shall not be sold.

- Cutting boards used in the preparation of fish shall be made of even, non-fibrous materials, easily cleaned materials and free from cracks and crevices.
- Sales stalls for display for fresh fish shall be kept clean and sanitary at all times.



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# A GOOD FISH MARKET

*Healthy markets for healthy nation*



NETFISH



MPEDA

The need for keeping fish market clean is very important. Hygienic handling of fish is not only important for exporting but also very much important for domestic markets.



### Holding containers

- Holding containers shall be clean, non-corrosive, non-absorbent and free from cracks and defects.
- Containers shall be insulated and provided with cover at all times.
- Fish should be kept in different boxes after sorting
- Containers shall be provided with holes on bottom to allow draining of melted ice, blood and slime avoiding hazards of chemical, physical or biological contamination.
- Utensils such as cutting knives, cutting boards, scalers, scissors, and others shall be clean, non-corrosive, non-absorbent, free from cracks and defects.