

Packing Fish.....

- Sort and pack fish carefully and quickly in insulated boxes with ice using clean gloves or hands.
- Properly ice the fish using well crushed good quality ice.
- Keep fish in clean insulated fish boxes
- Use 1kg of ice to preserve 1 kg of fish
- Avoid large and sharp edged pieces of ice
- Ensure drainage of ice melted water from boxes.

On Completion of Fishing.....

- Clear and clean nets thoroughly.
- Check fish holding room temperatures and cleanliness.
- Clean and sanitise all deck areas and equipment which come into contact with fish.
- Hose all surfaces with clean sea/fresh water;

- Scrub all surfaces with a brush, using a solution of detergent-sanitiser
- Rinse with clean seawater or freshwater and allow to dry in the sun clean and then fill the brine tank with sanitiser solution until the next trip.
- Clean the remainder of the vessel including wash basins.

ONBOARD HANDLING OF FISH

*Fish quality and
deterioration*



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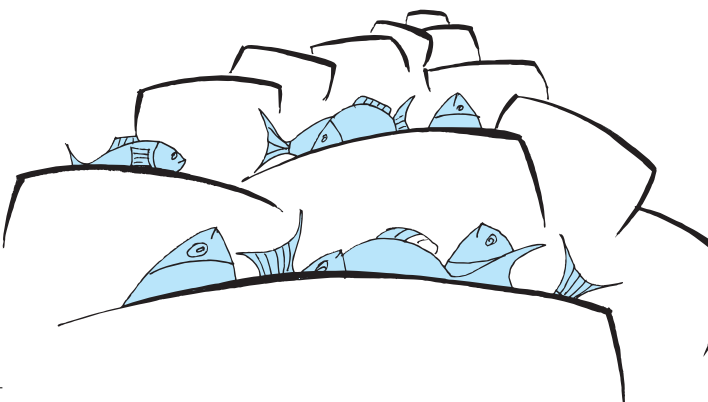
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MPEDA



Critical components of fish safety and shelf life are hygiene and temperature control. Deterioration and loss of quality can be minimised by

Decreasing temperature: Keep the fish as cold as possible by putting sufficient ice immediately after caught

Preventing physical damage: (eg bruising, cuts to the skin) to the fish.

Preventing contamination: Through good vessel design with adequate facility for hygienic handling of fish, hygienic working environment and handling practices.

Ensure.....

- Make sure that the vessel is fully equipped for safe and efficient operations.
- Ensure that there are sufficient cleaning equipments (pressure washing system, scrubber etc.) and sanitizer on board.
- Make sure the vessel is clean before leaving harbour especially surfaces likely to be in contact with fish.
- Bring the fish caught to land as early as possible to prevent loss of quality.

While travelling to the fishing grounds.....

- Don't use deck hoses until well away from the harbour.
- Clean water is essential for food safety. Harbour water is not clean and should not be used to fill brines, make ice or clean fish holding rooms.
- When away from the harbour clean deck with sanitizer then rinse with clean seawater.
- Allow the deck and equipments to sundry

Handling fish on deck

- Ensure all staff maintains a high standard of personal hygiene while handling seafood or containers used in holding seafood.
- Make sure that the deck is cool and clean before lifting the cod end.
- Remove all fish trapped in the net before shooting away again and take care not to damage fish by walking over the catch, careless use of shovels, etc on deck.
- Protect fish on deck from sun and wind.
- Discard or isolate small, damaged or ink stained fish.
- Do not overload ice boxes or throw fish.
- Clean the fish immediately after removing the fish to fish hold.

