GOOD PRACTICES IN FISHING HARBOURS

Use trolleys to carry fish from boats to auction hall



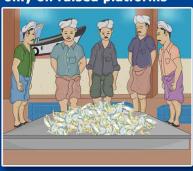
Fish should never be handled with leg



Use only clean & non-rusted shovels for handling fish



Auctioning should be done only on raised platforms



Auctioned materials should be iced and stored immediately in clean crates



Ice the material in the ratio of 1kg ice for 1kg fish



Transport fish only in insulated vehicles



Auction hall should be washed thoroughly after auctioning



Chewing pan, smoking, etc., should not be done in harbours



Serving tea and snacks inside the harbour should not be allowed



Retail selling and cutting of fish is not allowed in the harbour



All persons entering the harbour should maintain strict personal hygiene





Network for Fish Quality Management & Sustainable Fishing (NETFISH)



