

### PREPARATION, STORAGE AND HANDLING OF FISH

- The Licensee will need to apply for a fish receivers licence from the Ministry of Fisheries if he intends to receive fish for handling or processing from a commercial fisherman.
- The fish must be prepared on a premises that is registered under the Health (Registration of Premises) Regulations 1966 for the preparation of food.
- The fish must be refrigerated at all times. Use a thermometer to monitor that the fish is kept at a temperature no greater than:
  - 18°C during storage of frozen fish
  - 12° C during display of frozen fish
  - 2°C during storage of chilled fish
  - 7°C during display of chilled fish.
- The enclosure displaying the fish must be insect proof.
- Avoid exposing the fish to sunlight while on display.
- Animals, chemicals and any substance which could contaminate the fish may not be transported with the products.

### FOOD HANDLER

- The fish must be handled with appropriate utensils, not with the hands.
- Don't smoke or chew gum.
- Wear a clean apron.
- Don't handle product if you are suffering from an illness.
- Don't wear jewellery on your hands or forearms.
- Cover wounds on your hands and forearms with a waterproof bandage.