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STATUTORY RULES OF NORTHERN IRELAND

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**1998 No. 207**

**FOOD**

**Food Safety (Fishery Products and Live Shellfish)  
(Hygiene) Regulations (Northern Ireland) 1998**

*Made - - - - 8th June 1998*

*Coming into operation 27th July 1998*

**FOOD SAFETY (FISHERY PRODUCTS AND LIVE SHELLFISH)  
(HYGIENE) REGULATIONS (NORTHERN IRELAND) 1998**

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## Part I

### Class A Areas

1. Areas to be designated class A areas

## Part II

### Class B Areas

2. Areas to be designated class B areas
3. Conditions in relation to a class B area
4. After any necessary relaying, purification and treatment, the live bivalve...

## Part III

### Class C Areas

5. Areas to be designated class C areas
6. Conditions in relation to a class C area
7. After any necessary relaying, purification and treatment, the live bivalve...

#### Chapter II — Requirements for Harvesting and Transportation of Batches to a Dispatch or Purification Centre, Relaying Area or Processing Plant

1. Harvesting techniques must not cause excessive damage to the shells...
2. Live shellfish must be adequately protected from crushing, abrasion or...
3. Techniques for harvesting, transporting, landing and handling live shellfish must...
4. Live shellfish must not be re-immersed in water which could...
5. (1) The means of transport used for transporting live shellfish...
6. (1) A movement document, as prescribed in this paragraph, for...
7. If a production or relaying area is closed temporarily, pursuant...

#### Chapter III — Conditions for Relaying Live Bivalve Molluscs

#### Chapter IV — Conditions for the Approval of Dispatch or Purification Centres

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Section I—

***General conditions relating to premises and equipment***

Section II—

***General hygiene requirements***

Section III—

***Requirements for purification centres***

Section IV—

***Requirements for dispatch centres***

1. In addition to the requirements under Sections I and II,...
  2. Dispatch centres must accept only those batches of live shellfish...
  3. Dispatch centres must have their own laboratories or secure the...
  4. Dispatch centres must keep the following data at the disposal...
  5. Dispatch centres situated aboard vessels shall be subject to the...
- Chapter V — Requirements concerning Live Shellfish
- Chapter VI — Public Health Control and Monitoring of Production
1. The Department shall undertake, or may require district councils to...
  2. A district council shall undertake periodic monitoring of live bivalve...
  3. (1) Sampling plans for the purposes of paragraphs 1 and...
  4. (1) Laboratory tests shall be carried out by or on...
  5. (1) A district council shall inspect establishments at regular intervals...
  6. A district council shall check on the storage and transport...
- Chapter VII — Wrapping
1. (1) Live shellfish must be wrapped under satisfactory conditions of...
  2. Oysters must be wrapped with the concave shell downwards.
  3. All wrappings of live shellfish must be sealed and remain...
- Chapter VIII — Preservation and Storage
1. In any storing rooms, live shellfish must be kept at...
  2. Re-immersion in or spraying with water of live shellfish must...
- Chapter IX — Transport from the Dispatch Centre
1. Except where paragraph 3 of Chapter VII applies, consignments of...
  2. The means of transport used for consignments of live shellfish...
  3. Live shellfish must be transported and distributed using closed vehicles...
  4. The parcels containing live shellfish must not be transported in...
  5. Where ice is used in transporting consignments of live shellfish,...
- Chapter X — Marking of Consignments
1. Without prejudice to the requirements of the Food Labelling Regulations...
  2. (1) The healthmark may be— (a) printed on the wrapping...
  3. The healthmark must be durable and waterproof, and the information...
  4. Where a person repackages any live shellfish in accordance with...

SCHEDULE **Production and placing on the market**

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Chapter I — Conditions Applicable to Factory Vessels

Section I—

***Conditions concerning design and equipment***

1. The minimum requirements for factory vessels are as follows—
2. Areas used for the preparation and processing or freezing/quick-freezing of...
3. Equipment and tools such as cutting benches, containers, conveyors, gutting...
4. Factory vessels which freeze fishery products must have—

Section II—

***Conditions of hygiene relating to on-board handling and storage of fishery products***

1. A qualified person on board the factory vessel must be...
2. The general conditions of hygiene applicable to areas and equipment...
3. The general conditions of hygiene applicable to staff shall be...
4. Heading, gutting and filleting must be carried out under the...
5. On-board processing of fishery products must be carried out under...
6. Fishery products must be wrapped and packaged under the conditions...
7. On-board storage of fishery products must be carried out under...
8. (1) Subject to sub-paragraph (2), any on-board processing (in particular...

Chapter II — Requirements During and After Landing

1. Unloading and landing equipment must be constructed of material which...
2. During unloading and landing, contamination of fishery products must be...
3. Parts of auction or wholesale markets where fishery products are...
4. After landing or, where appropriate, after first sale, fishery products...
5. However, if the conditions laid down in paragraph 4 are...
6. The general conditions of hygiene laid down in Section II...
7. The wholesale markets in which fishery products are displayed for...

Chapter III — General Conditions for Establishments on Land

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Section I—

***General conditions relating to premises and equipment***

Section II—

***General conditions of hygiene***

A.

*General conditions of hygiene applicable to premises and equipment*

1. Floors, walls and partitions, ceilings and roof linings, equipment and...
2. Rodents, insects and other vermin must be systematically exterminated in...
3. Working areas, instruments and working equipment must be used only...
4. Potable water or clean seawater must be used for all...
5. Detergents, disinfectants and similar substances must be acceptable to the...

B.

*General conditions of hygiene applicable to staff*

1. The highest possible standard of cleanliness is required of staff...
  2. The employer shall take all the requisite measures to prevent...
- Chapter IV — Special Conditions for Handling Fishery Products on Shore

Section I—

***Conditions for fresh products***

1. Where chilled, unpackaged products are not dispatched, prepared or processed...
2. If they are not carried out on board, operations such...
3. Operations such as filleting and slicing must be carried out...
4. Guts and parts that may constitute a danger to public...
5. Containers used for the dispatch or storage of fresh fishery...
6. Unless special facilities are provided for the continuous disposal of...

Section II—

***Conditions for frozen products***

1. Plants must have— (a) freezing equipment sufficiently powerful to achieve...
2. Fresh products to be frozen or quick-frozen must comply with...
3. (1) Storage rooms must have a temperature recording device in...



Section III—

***Conditions for thawing products***

Section IV—

***Conditions for processed products***

1. Fresh, frozen and thawed products used for processing must comply...
2. (1) Where the processing treatment is carried out to inhibit...
3. For products which are preserved for a limited period by...
4. Canning
5. Smoking
6. Salting
7. Cooked crustacean and molluscan shellfish
8. Mechanically recovered fish flesh

Section V—

***Conditions concerning parasites***

1. (1) During production and before they are released for human...
  2. The fish and fish products referred to in paragraph 1(1)...
  3. Fish and fish products which are subject to the conditions...
  4. Manufacturers must ensure that fish and fish products listed in...
  5. The fishery products listed in paragraph 3 must, when they...
- Chapter V — Health Control and Monitoring of Production Conditions

Section I—

***General monitoring***

Section II—

***Special checks***

1. Organoleptic checks
2. Parasite checks
- 3A Chemical checks
- 3B Contaminants present in the aquatic environment
4. Microbiological analyses
5. (1) The sampling programme to be established in accordance with...

Chapter VI — Packaging

1. Packaging must be carried out under satisfactory conditions of hygiene,...
2. Packaging materials and products liable to enter into contact with...
3. With the exception of certain containers made of impervious, smooth...
4. Unused packaging materials must be stored in places away from...

Chapter VII — Identification Marks

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## Part I

### Products Prepared on or After 27th July 1998

1. This Part of this Chapter shall apply to all products...
2. (1) Without prejudice to the provisions of the Food Labelling...

## Part II

### Products Prepared Before 27th July 1998

1. This Part of this Chapter applies to products which were...
2. Without prejudice to the requirements of the Food Labelling Regulations...

#### Chapter VIII — Storage and Transport

1. Fishery products must, during storage and transport, be kept at...
2. Where frozen fishery products are transported from a cold storage...
3. Products may not be stored or transported with other products...
4. Vehicles used for the transport of fishery products must be...
5. Means of transport used for fishery products may not be...
6. Fishery products may not be transported in a vehicle or...
7. The transport conditions of fishery products to be placed on...

#### SCHEDULE

#### **Hygiene Conditions for Fishing Vessels**

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##### Part I — General Hygiene Conditions Applicable to Fishery Products on board Fishing Vessels

1. The section of vessels or the containers reserved for the...
2. When used, the sections of vessels or the containers reserved...
3. As soon as they are taken on board, the fishery...
4. The fishery products shall be handled and stored in such...
5. Fishery products other than those kept alive must undergo cold...
6. Ice used for the chilling of products must be made...
7. After the fishery products have been unloaded, the containers, equipment...
8. Where fish is headed and/or gutted on board, such operations...
9. Equipment used for gutting, heading and the removal of fins,...
10. Staff assigned to the handling of fishery products shall be...

##### Part II — Additional Hygiene Conditions Applicable to Article 1.2 Fishing Vessels

1. Fishing vessels must be equipped with holds, tanks or containers...
2. The inside surface of the holds, tanks or containers shall...
3. The holds shall be designed to ensure that melt water...
4. Containers used for the storage of products must ensure their...
5. The working decks, the equipment and the holds, tanks and...
6. Cleaning products, disinfectants, insecticides and all potentially toxic substances shall...
7. If fishery products are frozen on board, this operation must...
8. Vessels equipped for chilling of fishery products in cooled seawater,...

#### SCHEDULE

#### **Revocations**

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Explanatory Note