

SCHEDULE 2

Production and placing on the market Conditions for live shellfish

Chapter VIII

Preservation and Storage

1. In any storing rooms, live shellfish must be kept at a temperature which does not adversely affect their quality and viability; the wrapping must not come into contact with the floor of the store room, but must be placed on a clean, raised surface.

2. Re-immersion in or spraying with water of live shellfish must not take place after they have been wrapped and have left the dispatch centre except in the case of retail sale at the dispatch centre.