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STATUTORY INSTRUMENTS

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**1992 No. 3163**

**FOODFOOD SAFETY**

**The Food Safety (Fishery Products) Regulations 1992**

*Made - - - - 11th December 1992*  
*Laid before Parliament 11th December 1992*  
*Coming into force in accordance with regulation 1*  
*for certain purposes 1st January 1993*  
*for all other purposes 15th January 1993*

The Minister of Agriculture, Fisheries and Food and the Secretaries of State respectively concerned with health in England and food and health in Wales, acting jointly in relation to England and Wales, and the Secretary of State for Scotland in relation to Scotland, in exercise of the powers conferred upon them by sections 6(4), 16(1), 17(1), 26(3), 48(1) and 49(2) of, and paragraphs 2, 5(1) and (2), 6(1) and 7(1) of Schedule 1 to of the Food Safety Act 1990((1)) and all other powers enabling them in that behalf, after consultation in accordance with section 48(4) of that Act with such organisations as appear to them to be representative of interests likely to be substantially affected, hereby make the following Regulations:—

**Citation and commencement**

1. These Regulations may be cited as the Food Safety (Fishery Products) Regulations 1992 and shall come into force—

- (a) for the purposes of regulation 9(2) to (8) and 10, and so much of regulation 9(1) as provides conditions for the approval of vessels or establishments, on 1st January 1993;
- (b) for all other purposes, on 15th January 1993.

**Interpretation**

2.—(1) In these Regulations unless the context otherwise requires “the Act” means the Food Safety Act 1990;

“aquaculture products” means—

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(1) 1990 c. 16. Section 4(1) contains a definition of “the Ministers” which is relevant to the powers being exercised in the making of these Regulations.

- (a) all fishery products born or raised in controlled conditions until placed on the market as a foodstuff, and
- (b) all seawater fish, freshwater fish or crustaceans caught in their natural environment when juvenile and kept until they reach the desired commercial size for human consumption, other than fish or crustaceans of commercial size caught in their natural environment and kept alive to be sold at a later date, if they are merely kept alive without any attempt being made to increase their size or weight;

“batch” means a quantity of fishery products obtained under practically identical circumstances;

“chilling” means the process of cooling fishery products to a temperature approaching that of melting ice;

“clean seawater” means seawater or briny water which is free from any microbiological contamination, harmful substances or toxic marine plankton in such quantities as may affect the health quality of fishery products, and which is used under the conditions laid down in these Regulations;

“consignment” means a quantity of fishery products bound for one or more customers in the country of destination and conveyed at any one time by a single means of transport;

“the Council Directive” means Council Directive [91/493/EEC](#)(**(2)**) of 22 July 1991 laying down the health conditions for the production and the placing on the market of fishery products;

“derogation” means a derogation under either the Food Safety (Fishery Products) (Derogation) Regulations 1992(**(3)**) or the Food Safety (Fishery Products on Fishing Vessels) Regulations 1992(**(4)**);

“drinking water” means water within the meaning of Council Directive [80/778/EEC](#)(**(5)**) (quality of water intended for human consumption);

“establishment” means any premises where fishery products are prepared, processed, chilled, frozen, packaged or stored, including auction or wholesale markets where any such preparation or processing of fishery products takes place but not such auction or wholesale markets where only display and sale by wholesale takes place;

“factory vessel” means any vessel on which fishery products undergo one or more of the following operations followed by packaging, namely, filleting, slicing, skinning, mincing, freezing or processing but does not include a fishing vessel in which only shrimps and molluscs are cooked on board or a fishing vessel on board which only freezing is carried out;

“final consumer” means a person who buys fishery products—

- (a) for his own consumption or consumption by his partner, family or other person in a solely domestic context;
- (b) for direct transport to, and consumption on, premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him; or
- (c) for cooking on premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him for sale as take-away food for consumption off those premises;

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(2) OJ No.L 268, 24.9.1991, p. 15.

(3) S.I.1992/1507.

(4) S.I.1992/3165.

(5) OJ No.L 229, 30.8.1980, p. 11.Directive last amended by Directive [91/377/EEC](#) (OJ No.L 377, 31.12.1991, p. 48).

“fishery products” means all seawater or freshwater animals or parts thereof, including their roes but excluding aquatic mammals, frogs and aquatic animals covered by Community Acts other than the Council Directive;

“the Fishing Vessel Directive” means Council Directive 92/48/EEC<sup>(6)</sup> of 16th June 1992 laying down minimum hygiene rules applicable to fishery products caught on board certain vessels in accordance with Article 3(1)(a)(i) of the Council Directive;

“food authority” means an authority specified in regulation 19 as an authority which is to enforce and execute these Regulations;

“fresh products” means any fishery products, whether whole or prepared, including products packaged under vacuum or in a modified atmosphere, which have not undergone any treatment to ensure preservation other than chilling;

“frozen products” means fishery products which have undergone a freezing process;

“means of transport” means those parts of road or rail vehicles, aircraft or ships, including containers and trailers used in conjunction with any such transport, constructed or adapted for the transport of goods;

“packaging” means the procedure of protecting fishery products by a wrapper, a container or any other suitable means;

“placing on the market” means, in relation to fishery products for human consumption, the holding for sale, exposing for sale, displaying for sale, offering for sale, selling, consigning, delivering or any other associate~ ~d activity of marketing but not either a sale to a final consumer or a sale by a fisherman of a small quantity within a local market in the circumstances specified in regulation 14;

“prepared product” means any fishery product which has undergone an operation affecting its anatomical wholeness such as gutting, heading, slicing, filleting or chopping;

“preserving” means the process whereby fishery products are packaged in hermetically sealed containers and subjected to heat treatment to the extent that any micro-organisms that might proliferate are destroyed or inactivated, irrespective of the temperature at which the product is to be stored;

“processed product” means any product comprising not less than 10% by weight of fishery product, which has undergone a chemical or physical process, such as the heating, smoking, salting, dehydration or marinating of chilled or frozen products, whether or not associated with other foodstuffs, or a combination of these processes;

“the Commission” means the Commission of the European Communities.

- (2) In these Regulations, unless the context otherwise requires—
- (a) a reference to a numbered regulation or Schedule is a reference to the regulation in or Schedule to these Regulations which bears that number;
  - (b) a reference in a regulation to a numbered paragraph is a reference to the paragraph of that regulation which bears that number;
  - (c) a reference to a numbered Schedule is to the Schedule to these Regulations which bears that number.
- (3) In the Schedules to these Regulations—
- (a) a reference to the Annex is a reference to the Annex in the Council Directive; and
  - (b) a reference to a numbered Chapter is a reference to the Chapter which bears that number in the Annex.

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(6) OJ No.L 187, 7.7.1992, p. 41.

### **Placing fishery products on the market**

3. No person shall place on the market any fishery products caught in their natural environment which do not meet the following requirements—

- (a) that they have been caught, and any operations to bleed, head, gut or remove fins, chill or freeze the products have been carried out in accordance with the requirements of the Fishing Vessel Directive;
- (b) if they have been handled in a factory vessel, that the vessel, if registered in a member State of the European Community, is approved pursuant to regulation 9, and is operated in accordance with the requirements of Chapter I of the Annex relating to factory vessels, as set out in the Schedule to the Food Safety (Fishery Products) (Derogations) Regulations 1992((7));
- (c) that during and after landing they have been handled in accordance with the requirements of Chapter II of the Annex relating to landing, as provided for in the Schedule to the Food Safety (Fishery Products) (Derogations) Regulations 1992;
- (d) that they have been handled and, where appropriate, packaged, prepared, processed, frozen, defrosted or stored hygienically in establishments approved in accordance with regulation 9 and the requirements of Chapter III of the Annex relating to general conditions for establishments on land and special conditions for handling fishery products on shore, as provided for in the Schedule to the Food Safety (Fishery Products) (Derogations) Regulations 1992;
- (e) that they shall have been the subject of the health control and monitoring described in Schedule 1 except when the food authority has authorised the transfer of fishery products ex quay into containers for immediate delivery to an approved establishment or registered auction or wholesale market to be checked there, in which case a check on the conditions of landing is not required;
- (f) that they have been appropriately packaged in accordance with Schedule 2;
- (g) that they have been given an identification mark in accordance with Schedule 3;
- (h) that they have been stored and transported under satisfactory conditions of hygiene in accordance with Schedule 4.

### **Gutting**

4. An operator having control over the timing of the gutting of a fishery product, where such gutting is possible from a technical and commercial viewpoint, shall ensure that it is carried out as soon as possible after the product has been caught or landed.

### **Placing aquaculture products on the market**

5.—(1) Subject to regulation 24(1), no person shall place aquaculture products on the market which do not meet the following requirements:—

- (a) that they were slaughtered under appropriate conditions of hygiene and, in particular,—
  - (i) that they are not soiled with earth, slime or faeces and
  - (ii) if not processed immediately after slaughtered, that they are kept chilled; and
- (b) the requirements of regulation 3(c) to (g).

### **Placing processed bivalve molluscs and other shellfish on the market**

6. Subject to regulation 24(1), no person shall place processed bivalve molluscs or other shellfish on the market unless—

- (a) prior to processing they meet the requirements of the Food Safety (Live Bivalve Molluscs and Other Shellfish) Regulations 1992; and
- (b) at the time of placing on the market they satisfy the requirements of regulation 3(c) to (g).

### **Fishery products to place live on the market**

7. A person with control over the survival conditions of a fishery product which is to be placed on the market alive shall ensure that it is at all times kept under conditions most suitable for its survival.

### **Specified fishery products not to be placed on the market**

8. No person shall place on the market any of the following:

- (a) poisonous fish of the following species, Tetraodontidae, Molidae, Diodontidae or Canthigasteridae;
- (b) fishery products containing biotoxins including ciguatera or muscle-paralysing toxins.

### **Approval of factory vessels, and establishments**

9.—(1) Subject to regulation 24(2) and any derogation no person shall operate any factory vessel or establishment unless it has been approved by the relevant food authority and no such vessel or establishment shall be so approved unless—

- (a) the food authority is satisfied that it meets the requirements of these Regulations; or
- (b) the food authority is satisfied that it meets the requirements save in so far as there is in force in respect of it a derogation and the terms on which it was granted are complied with.

(2) An application for approval pursuant to paragraph (1) in respect of a factory vessel or an establishment shall be made by the proprietor of the food business in the course of which fishery products are handled there and shall be—

- (a) in writing, and
- (b) accompanied by such supplementary information, documents, plans and diagrams as are necessary to enable the food authority to determine the application having regard to the matters specified in the Schedule to the Food Safety (Fishery Products) (Derogation) Regulations 1992.

(3) An approval may be granted only if the food authority is satisfied in relation to the matters referred to in paragraph (2)(b).

(4) An approval may be granted subject to limitations as to the particular activities approved, the method of operation approved and the intensity of use approved.

(5) In every case the food authority shall notify the applicant in writing of the result of the application and in the case of a refusal the reasons for that refusal.

(6) If an application is approved the food authority shall—

- (a) designate the establishment by a unique approval number;
- (b) notify the Secretary of State of the approval and the approval number allocated; and
- (c) in a case to which paragraph (1)(b) applies specify that the approval will expire on the date on which the derogation is due to expire.

(7) Where an appeal is made to a magistrates' court or a sheriff in accordance with section 37(1)(c) of the Act as applied by regulation 18(3) the applicant may continue to operate the centre the subject of the appeal until such time as the appeal is finally determined.

(8) In this regulation and in regulation 13 “relevant food authority” means—

- (a) in relation to an establishment, the food authority for the area in which it is situated;
- (b) in relation to a factory vessel, the food authority for the area which includes the place at which the vessel usually lands fishery products.

### **Supplementary provisions about approval**

**10.**—(1) Before finally determining an application under regulation 9 a food authority, if it is minded to refuse the application shall, and in any other case where it considers it reasonable to do so may, afford to the applicant an opportunity to make oral representations, on a date within 2 months of affording the opportunity, on any matters specified in writing by the food authority which it considers relevant to its final determination.

(2) Before finally determining an application a food authority may in writing request an applicant to provide supplementary written information to enable it properly to determine the application.

(3) A person may at any time apply to a food authority to vary the terms or limitations of any approval granted to him, and the food authority may vary any such terms or limitations.

### **Obligations on proprietors of establishments and factory vessels**

**11.** The proprietor of a food business in the course of which an establishment, a factory vessel or a market is operated shall operate the business in accordance with such of the provisions of these Regulations, and in particular with such of the provisions specified in Schedule 5, as apply to it and shall take all reasonable steps to secure compliance with those provisions by any person employed by him or any person admitted to a place where the business is undertaken.

### **Registration of fishing vessels on which shrimps or molluscs are processed by cooking**

**12.**—(1) A person operating a fishing vessel on board which shrimps or molluscs are, for the purpose of a food business, processed by cooking shall, unless such processing is to be supplemented subsequently by cooking, comply with paragraphs (2) to (4).

(2) The person operating the fishing vessel shall—

- (a) prior to engaging for the first time in the business of cooking, notify in writing the food authority for the area in which the fishing vessel is based of his intention to do so, and shall at the same time supply the information specified in paragraph (3); and
- (b) subsequently, similarly notify the food authority of any changes to the information originally supplied.

(3) The information referred to in paragraph (2)(a) is—

- (a) the name of the vessel;
- (b) the usual place of landing of the fishery products;
- (c) the name and address of the owner of the vessel.

(4) Any cooking on board of either shrimps or molluscs, or both, shall be in accordance with the requirements of point 5 of section I of Chapter III of the Annex to, and point 7 of Chapter IV of the Annex to, the Council Directive, as set out in the Schedule to the Food Safety (Fishery Products) (Derogations) Regulations 1992.

(5) Each food authority shall maintain a register of all information supplied pursuant to paragraphs (2)(a) and (3).

### **Registration of wholesale and auction markets that are not establishments**

13.—(1) The proprietor of a wholesale or auction market which is not an establishment for the purposes of these Regulations because fishery products are only displayed for sale or sold by wholesale there, shall apply to the relevant food authority for the market to be registered by that food authority.

(2) The relevant food authority shall register a market in respect of which an application is made if it is satisfied that the market meets such of the requirements of the Council Directive as apply to it.

(3) If the relevant food authority registers a market pursuant to an application made under paragraph (1) it shall—

- (a) designate the market by a unique registration number; and
- (b) notify the Secretary of State of the registration and the registration number allocated.

### **Sales by fishermen of small quantities of fishery products**

14.—(1) A fisherman may sell for human consumption in any year, within the United Kingdom, to retailers or final consumers a small quantity of fishery products which he has caught.

(2) For the purpose of this regulation a small quantity of fishery products means a total amount not exceeding 25 tonnes, comprising any species, but within such total the amount of any of the species listed in column (a) which are dead shall not exceed the amount for that species listed in column (b)—

Column (a) <i>Species</i>	Column (b) <i>Maximum amount</i>
Oysters	5.0 tonnes
King Scallops	5.0 tonnes
Queen Scallops	10.0 tonnes
Mussels	20.0 tonnes
Marine Gastropods	20.0 tonnes
Other Bivalve Molluscs	10.0 tonnes

### **Functions of Ministers and food authorities**

15.—(1) The Ministers and food authorities shall perform any functions assigned to them by Schedule 1 or Schedule 5.

(2) Without prejudice to the generality of the powers of the Ministers to direct a food authority in relation to the exercise of any function by that food authority, the Ministers may in particular specify the frequency of the exercise of any such function.

### **Offences and penalties**

16.—(1) If any person contravenes any provision of these regulations specified in paragraph (2) he shall be guilty of an offence against these Regulations.

(2) The provisions of these Regulations referred to in paragraph (1) are regulations 3, 4, 5, 6, 7, 8, 9(1), 11, 12(1) and 13(1).

(3) Any person guilty of an offence against these Regulations shall be liable—

- (a) on summary conviction, to a fine not exceeding the statutory maximum;

- (b) on conviction on indictment, to a fine or imprisonment for a term not exceeding two years or both.

### **False information**

17. Any person who for any purpose connected with these Regulations furnishes information which he knows to be false shall be guilty of an offence triable summarily and be liable on conviction to a fine not exceeding the statutory maximum.

### **Application of Provisions of the Act**

18.—(1) The following provisions of the Act shall apply for the purposes of the Regulations as they apply for the purposes of sections 8, 14 and 15 of the Act and unless the context otherwise requires a reference in them to the Act shall be construed as a reference to these Regulations:

- section 3 (presumptions that food intended for human consumption);
- section 20 (offences due to fault of another person);
- section 21 (defence of due diligence);
- section 30(8) (which relates to documentary evidence);
- section 32 (powers of entry);
- section 33 (obstruction etc of officers);
- section 34 (time limit for prosecutions);
- section 36 (offences by body corporate).

(2) Section 6(3) of the Act (discharge of duties of food authorities by Ministers) shall apply as respects functions conferred on food authorities by these Regulations as it does as respects a duty imposed on a food authority by section 6(2) of the Act.

(3) Section 37(1)(c) of the Act (appeals to magistrates' court or sheriff) shall apply in relation to a decision to refuse, vary or grant subject to limitations an approval applied for under regulation 9 as it does to a decision to refuse, cancel, suspend or vary a licence required by Regulations under Part II of the Act.

### **Enforcement and execution**

- 19.—(1) Subject to paragraph (2), these Regulations shall be enforced and executed—
- (a) as respects each London borough or district in England and Wales, by the council of that borough or district;
  - (b) as respects the City of London (including the Temples), by the Common Council;
  - (c) as respects each islands or district in Scotland, by the islands or district council; and
  - (d) as respects the Isles of Scilly by the Council of the Isles of Scilly.
- (2) Where any functions are assigned—
- (a) by an order under section 2 or 7 of the Public Health (Control of Disease) Act 1984<sup>(8)</sup> to a port health authority; or
  - (b) by an order under section 172 of the Public Health (Scotland) Act 1897<sup>(9)</sup> to a port local authority;

these Regulations shall be enforced by that authority within its area and not by the authority mentioned in paragraph (1).

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<sup>(8)</sup> 1984 c. 22.

<sup>(9)</sup> 1897 c. 38.



### **Amendment of Regulations providing for derogations**

20. The Food Safety (Fishery Products) (Derogations) Regulations 1992 shall be amended the omission of regulations 3 and 4.

### **Amendment of the Food Hygiene (Docks, Carriers etc) Regulations 1960**

21.—(1) In regulation 4 (premises and places to which the Regulations apply) of the Food Hygiene (Docks, Carriers etc) Regulations 1960((10)) there shall be inserted at the beginning the words “Subject to regulation 4A,”.

(2) After regulation 4 of those Regulations there shall be inserted the following regulation:—

“Exceptions for premises and places where fishery products are handled

4A. Regulations 6, 9 and 11 to 23 of these Regulations shall not apply to an establishment or factory vessel within the meaning of the Food Safety (Fishery Products) Regulations 1992 which is subject to the requirements of regulation 9 of those Regulations.”.

### **Amendment of the Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations 1966**

22. After regulation 2 of the Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations 1966((11)) there shall be inserted the following regulation:—

“Places where fishery products are handled

2A. These Regulations shall not apply to an establishment or factory vessel within the meaning of the Food Safety (Fishery Products) Regulations 1992 which is subject to the requirements of regulation 9 of those Regulations, or to the handling there of any fishery products within the meaning of those Regulations.”.

### **Amendment of the Food Hygiene (General) Regulations 1970**

23.—(1) After regulation 3 of the Food Hygiene (General) Regulations 1970(12) there shall be inserted the following regulation—

“Exception for premises where fishery products are handled

3A. Regulations 7, 8 and 10 to 26 shall not apply to an establishment or factory vessel within the meaning of the Food Safety (Fishery Products) Regulations 1992 which is subject to the requirements of regulation 9 of these Regulations, or to the handling there of any fishery products within the meaning of those Regulations.”.

(2) In regulation 27(2) (temperatures at which certain foods are to be kept) of the Food Hygiene (General) Regulations 1970 there shall be inserted after sub-paragraph (b), the following sub-paragraph—

“(bb) cooked and chilled crustacean or molluscan shellfish products;”.

### **Transitional provisions**

24.—(1) In so far as any provision of regulation 3, 5 or 6 imposes a requirement in relation to the catching, preparation, processing, handling or any other activity carried out in respect of a fishery

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(10) S.I.1960/1602, relevant amending instruments are S.I.1990/1431 and 1990/2486.

(11) S.I.1966/791 to which there are amendments not relevant to these Regulations.

(12) S.I.1970/1172, relevant amending instruments are S.I.1990/1431, 1990/2468, 1991/1343 and 1991/2825.

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product prior to its being placed on the market that requirement shall be treated as applying only in relation to any such activity taking place on or after 15th January 1993.

(2) Until 1st January 1994 a person who has applied for approval in accordance with regulation 9 may continue to operate the factory vessel or establishment the subject of the application until such time as the application is finally determined by the food authority, provided it was operating at any time during the year ending on the 14th January 1993 and it is not prohibited from operating by reason of any other legal requirement.

In witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 10th December 1992.

L.S.

*John Selwyn Gummer*  
Minister of Agriculture, Fisheries and Food

Signed by authority of the Secretary of State for Health.

Department of Health  
10th December 1992

*Cumberlege*  
Parliamentary Under-Secretary of State,

10th December 1992

*David Hunt*  
Secretary of State for Wales

Scottish Office  
11th December 1992

*Hector Monro*  
Parliamentary Under-Secretary of State,

## SCHEDULE 1

Regulation 3(e)

### HEALTH CONTROL AND MONITORING OF PRODUCTION CONDITIONS (PROVIDED FOR BY CHAPTER V OF THE ANNEX TO THE COUNCIL DIRECTIVE)

#### PART I

##### general monitoring

Each food authority shall establish the following arrangements in order to establish whether the requirements laid down in the Regulations are complied with and such arrangements will include, in particular,

- (a) a check on the fishing vessels, on the understanding that such a check may be carried out during the stay in port;
- (b) a check on the conditions of landing and first sale;
- (c) an inspection at regular intervals of establishments, including factory vessels registered in a member State of the European Community, to check in particular;
  - (i) whether the conditions for approval are still fulfilled;
  - (ii) whether the fishery products are handled correctly;
  - (iii) the cleanliness of the premises, facilities and instruments and staff hygiene;
  - (iv) whether identification marks are put on correctly;
- (d) an inspection of the wholesale and auction markets;
- (e) a check on storage and transport conditions.

#### PART II

##### special checks

###### A.

##### Organoleptic checks

**1.** Without prejudice to the derogations provided for by Council Regulation (EEC) No.103/76 of 19th January 1976 as amended((**13**)) (laying down common marketing standards for certain fresh or chilled fish,) each batch of fishery products must be submitted for inspection by the food authority at the time of landing or before first sale to check whether they are fit for human consumption; this inspection comprises an organoleptic check carried out by sampling.

**2.** Fishery products complying, as far as the freshness criteria are concerned, with the common marketing standards already laid down pursuant to Article 2 of Regulation (EEC) No.3796/81 as amended((**14**)) are considered to fulfil the organoleptic requirements necessary for compliance with the provisions of these Regulations.

**3.** The organoleptic examinations must be repeated after the first sale of fishery products, if it is found that the requirements of these Regulations have not been complied with, or when considered necessary; after the first sale, fishery products must at least comply with the minimum freshness requirements of the aforementioned Regulation.

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(13) OJ No.L 20, 28.1.1976, p. 29.Regulation last amended by Regulation (EEC) No.33/89 (OJ No.L 5, 7.1.1989, p. 18).

(14) OJ No.L 379, 31.12.1981, p. 1, as last amended by Regulation (EEC) No.2886/89 (OJ No.L 282, 2.10.1989, p. 1.)

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4. If the organoleptic examination reveals that the fishery products are not fit for human consumption, measures must be taken to withdraw them from the market and denature in such a way that they cannot be re-used for human consumption.

5. If the organoleptic examination reveals any doubt as to the freshness of the fishery products, use may be made of chemical checks or microbiological analyses.

B.

Parasite checks

1. Before they are released from production for human consumption, fish and fish products must be subject to a visual inspection on behalf of the food authority, by way of sample for the purpose of detecting any parasites that are visible.

2. Fish or parts of fish which are obviously infested with parasites must not be placed on the market for human consumption.

C.

Chemical checks

1. When chemical checks are to be carried out by the food authority samples must be taken and subjected to laboratory analysis for the control of the following parameters;

- (a) TBV-N (Total Volatile Basic-Nitrogen) and TMA-N (Trimethylamine-Nitrogen);
- (b) Histamine;

nine samples must be taken from each batch; these must fulfil the following requirements

- the mean value must not exceed 100 parts per million ( “ppm”);
- two samples may have a value of more than 100 ppm but less than 200 ppm;
- no sample may have a value exceeding 200 ppm.

2. These limits apply only to fish species of the following families: Scombridae and Clupeidae; however, fish belonging to these families which have undergone enzyme ripening treatment in brine may have higher hystamine levels but not more than twice the above values; examinations must be carried out in accordance with reliable, scientifically recognised methods, such as high-performance liquid chromatography (HPLC).

*Contaminants present in the aquatic environment.*

3. The Ministers shall establish a monitoring system to check the levels of such contamination of fishery products and without prejudice to the Community rules concerning water protection and management, and in particular those concerning pollution of the aquatic environment, fishery products must not contain in their edible parts contaminants present in the aquatic environment such as heavy metals and organochlorinated substances at such a level that the calculated dietary intake exceeds the acceptable daily or weekly intake for humans.

SCHEDULE 2

Regulation 3(f)

PACKAGING REQUIREMENTS (PROVIDED FOR BY  
CHAPTER VI OF THE ANNEX TO THE COUNCIL DIRECTIVE)

1. Packaging must be carried out under satisfactory conditions of hygiene, to preclude contamination of the fishery products.

2. Packaging materials and products liable to enter into contact with fishery products must comply with all the rules of hygiene, and in particular:

- they must not be such as to impair the organoleptic characteristics of the fishery product;
- they must not be capable of transmitting to the fishery products substances harmful to human health;
- they must be strong enough to protect the fishery products adequately.

3. With the exception of certain containers made of impervious, smooth and corrosion-resistant material which are easy to clean and disinfect, which may be re-used after cleaning and disinfecting, packaging materials may not be reused. Packaging materials used for fresh fishery products which are held under ice must provide adequate drainage for melt water.

4. Unused packaging materials must be stored in places away from the production area and be protected from dust and contamination.

### SCHEDULE 3

Regulation 3(g)

#### REQUIREMENTS AS TO IDENTIFICATION MARKS (PROVIDED FOR BY CHAPTER VII OF THE ANNEX TO THE COUNCIL DIRECTIVE)

Without prejudice to the requirements of the Food Labelling (Amendment) Regulations 1990((**15**)) and the Food Labelling (Amendment) (Irradiated Food) Regulations 1990((**16**)), it must be possible to trace for inspection purposes the establishment of dispatch of consignments of fishery products, by means of either labelling or the accompanying documents. For that purpose, in respect of each consignment of fishery products the following information must appear on the packaging or in the accompanying documents:

- the country of dispatch;
- identification of the establishment or factory vessel of dispatch by its approval number or, in the case of separate registering of auction or wholesale markets as specified in regulation 13 the registration number of the auction or wholesale market.

### SCHEDULE 4

Regulation 3(h)

#### STORAGE AND TRANSPORT REQUIREMENTS (PROVIDED FOR BY CHAPTER VIII OF THE ANNEX TO THE COUNCIL DIRECTIVE)

1. Fishery products must, during storage and transport, be kept at the temperatures laid down in these Regulations, and in particular:—

- (a) fresh or thawed fishery products and cooked and chilled crustacean and molluscan shellfish products must be kept at a temperature approaching that of melting ice;
- (b) frozen fishery products, with the exception of frozen fish in brine intended for the manufacture of canned foods, must be kept at an even temperature of 18C or less in all parts of the product, after temperature stabilisation, and allowing for the possibility of brief upward fluctuations of not more than 3C, during transport.

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(15) S.I.1990/2488.

(16) S.I.1990/2489.

*Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.*

2. Where frozen fishery products are transported from a cold storage plant to an approved establishment to be thawed on arrival for the purposes of either preparation or processing and where the distance to be covered does not exceed 50 km or, if the distance is greater, the anticipated duration of the journey is less than one hour, the food authority may grant a derogation from the conditions laid down in paragraph 1(b).

3. Products may not be stored or transported with other products which may contaminate them or affect their hygiene, unless they are packaged in such a way as to provide satisfactory protection.

4. Vehicles used for the transport of fishery products must be constructed and equipped in such a way that the temperatures laid down in these Regulations can be maintained throughout the period of transport. If ice is used to chill the fishery products, adequate drainage must be provided in order to ensure that water from melted ice does not stay in contact with the products. The inside surfaces of the means of transport must be finished in such a way that they do not adversely affect the fishery products. They must be smooth and easy to clean and disinfect.

5. Means of transport used for fishery products may not be used for transporting other products likely to impair or contaminate fishery products, except where the fishery products can be safeguarded against contamination by such transport being thoroughly cleaned and disinfected immediately prior to each occasion it is used for fishery products.

6. Fishery products may not be transported in a vehicle or container which is not clean and or which should have been disinfected.

7. The transport conditions of fishery products to be placed on the market alive must not adversely affect the fishery products.

## SCHEDULE 5

Regulation 11

### OBLIGATIONS OF PROPRIETOR (PROVIDED FOR BY ARTICLE 6 OF THE COUNCIL DIRECTIVE)

Each proprietor shall carry out checks based on the following principles:

- identification of points critical to ensuring safe and hygienic production in their establishment on the basis of the manufacturing processes used;
- establishment and implementation of methods for monitoring and checking such critical points;
- taking samples for analysis in a laboratory recognised by the food authority for the purpose of checking compliance with the standards for particular fishery products, where these have been established by these Regulations, and in deciding whether a laboratory is recognised, food authorities shall have regard to any advice issued by the Ministers concerning suitable performance assessment schemes;
- keeping a written record or a record registered in an indelible fashion of the preceding points which shall be made available to the food authority on request; the results of the different checks will, in particular, be kept by the proprietor for a period of at least two years from the date they were recorded.

If the results of the proprietor's checks reveal a serious health risk or suggest one might exist, the food authority shall be immediately notified by the proprietor and such notification confirmed in writing within 48 hours. In the event of an immediate health risk, any necessary withdrawal, reprocessing, or destruction of products may take place under the supervision and control of the food authority where that authority considers it necessary.

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## EXPLANATORY NOTE

*(This note is not part of the Regulations)*

These Regulations implement those parts of Council Directive [91/493/EEC](#) of 22nd July 1992 (“the Directive”) laying down health conditions for the production and placing on the market of fishery products which were not implemented by the Food Safety (Fishery Products) (Derogations) Regulations 1992 (“the first Regulations”). The whole of the Council Directive is to be implemented by 1st January 1993.

The first Regulations provide that factory vessels and establishments and auction and wholesale markets which are concerned with processing fishery products are to be approved only if they meet the requirements of the Directive. Those requirements, relating to equipment, structure and methods of processing, are set out in Chapters I to IV of the Annex to the Directive and specified in the Schedule to the first Regulations.

These Regulations also relate to Council Directive [92/48/EEC](#) (“the Fishing Vessel Directive”) of 16th June 1992 laying down minimum hygiene rules applicable to fishery products caught on board certain vessels in accordance with Article 3(1)(a)(i). The Fishing Vessel Directive is implemented by the Food Safety (Fishery Products on Board Fishing Vessels) Regulations 1992 (“the second Regulations”). The second Regulations provide that fishing vessels are to operate according to conditions of hygiene and in some cases additional conditions of hygiene specified in the Annex to the Fishing Vessel Directive and now specified in the Schedule to the second Regulations.

These Regulations impose requirements contained in the Directive in relation to placing fishery products (see regulation 3), aquaculture products (see regulation 5) and bivalve molluscs on the market for human consumption (see regulation 6). They prohibit the placing of specified fishery products which are harmful on the market (see regulation 8), impose requirements concerning gutting (see regulation 4) and the care of fishery products which are to be placed on the market alive (see regulation 7).

These Regulations also provide for the approval of factory vessels and establishments if they meet the requirements of the Directive (see regulation 9) and provide for supplementary matters concerned with applications for, and the determination of, applications (see regulation 10).

Additionally, the Regulations impose requirements on the proprietors of factory vessels and establishments (see regulation 11) and provide for the registration of certain fishing vessels on which shrimps and molluscs are processed by cooking (see regulation 12). The Regulations exclude from the requirements certain sales of small quantities of fishery products by fishermen and sales to the final consumer (see regulations 2 and 14). The Regulations specify that food authorities are to enforce the Regulations (see regulation 19) and also impose requirements on food authorities to monitor the requirements in the Directive. The Regulations also provide for offences, penalties and the application of specified provisions in the Food Safety Act 1990 (see regulations 16 to 19).

The first Regulations are amended (see regulation 20), the Food Hygiene (Docks, Carriers etc) Regulations 1960 are amended (see regulation 21), the Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations 1966 are amended (see regulation 22), the Food Hygiene (General) Regulations 1970 are amended (see regulation 23) and a transitional provision is included in respect of catching fishery products and the processing of fishery products prior to the date particular regulations come into force (see regulation 24).