## STATUTORY INSTRUMENTS

## 1992 No. 3163

## The Food Safety (Fishery Products) Regulations 1992

## 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((1));
  - (c) that during and after landing they have been handled in accordance with the require ments 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, pro cessed, 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 establish ment 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.