

**SRI LANKA STANDARD 974 : 1992**

UDC 639 . 2 : 614 . 3

**CODE OF HYGIENIC PRACTICE FOR  
FRESH FISH**

**SRI LANKA STANDARDS INSTITUTION**

CODE OF HYGIENIC PRACTICE FOR FRESH FISH

SLS 974 : 1992

Gr. 20

*Copyright Reserved*

SRI LANKA STANDARDS INSTITUTION

53, Dharmapala Mawatha,

Colombo 3,

Sri Lanka.

## CONTENTS

|  | PAGE |
|--|------|
| FOREWORD   | 5    |
| 1. SCOPE   | 5    |
| 2. REFERENCES  | 5    |
| 3. DEFINITIONS                                       | 6    |
| 4. RAW MATERIAL REQUIREMENTS                         | 8    |
| 4.1 General Considerations                           | 8    |
| 5. HANDLING FRESH FISH AT SEA                        |      |
| FISHING VESSEL FACILITIES AND OPERATING REQUIREMENTS | 9    |
| 5.1 General Considerations                           | 9    |
| 5.2 Fishing vessel construction and sanitary design  | 9    |
| 5.3 Sanitary facilities                              | 15   |
| 5.4 Equipment and Utensils                           | 18   |
| 5.5 Hygienic operating requirements                  | 20   |
| 5.6 Handling the catch on board                      | 24   |
| 5.7 Unloading the catch                              | 32   |
| 5.8 Sanitary Control programme                       | 34   |
| 6. HANDLING FRESH FISH ON SHORE                      |      |
| PLANT FACILITIES AND OPERATING REQUIREMENTS          | 34   |
| 6.1 Plant construction and layout                    | 34   |
| 6.2 Equipment and utensils                           | 42   |
| 6.3 Hygienic operating requirements                  | 46   |
| 6.4 Operating practices and production requirements  | 52   |
| 6.5 Sanitary control programme                       | 62   |
| 6.6 Laboratory control                               | 62   |
| 7. END PRODUCT SPECIFICATIONS                        | 62   |
| Appendix   |      |
| A General principles of fish Spoilage                | 63   |

## SRI LANKA STANDARD CODE OF HYGIENIC PRACTICE FOR FRESH FISH

### FOREWORD

This standard was finalized by the Sectoral Committee on Fish and Fishery Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1992 - 12 - 17.

This standard is an adoption of Codex Alimentarius Commission/Recommended International Code of Practice for fresh fish CAC/RCP - 9 - 1976. The text of CAC/RCP - 9 - 1976 was considered suitable for adoption as a Sri Lanka Standard without major changes.

Handling and processing of fish for the fresh fish market should be carried out by adopting recommended technological and hygienic practices on vessel and shore and using correct equipment from the time of catching until fish reaches the market.

This code is intended to provide useful guidelines to assist those concerned with catching, handling and processing of fresh fish for the market.

Guidelines and essential requirements for frozen fish are covered in a separate Sri Lanka Standard Code of Practice.

During the formulation of this Code due consideration has been given to the relevant provisions made under the Sri Lanka Food Act. No. 26 of 1980 and the regulations framed thereunder.

### 1 SCOPE

1.1 This code of practice applies to fresh fish, chilled but not frozen, intended for human consumption. It contains the technological guidelines and the most essential requirements of hygiene for the handling and processing of fresh fish at sea and on shore.

1.2 The special requirements for retailing of fresh fish and their products or the use of food additives are not included.

1.3 Although the code does not deal specifically with the fresh water fish and fisheries, most of the recommendations made would apply.

### 2 REFERENCES

SLS 614 Potable water