

**SRI LANKA STANDARD 975 : 1992**

UDC 639 . 2

**CODE OF HYGIENIC PRACTICE FOR  
FROZEN FISH**

**SRI LANKA STANDARDS INSTITUTION**

# CODE OF HYGIENIC PRACTICE FOR FROZEN FISH

SLS 975 : 1992

Gr. 22

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SRI LANKA STANDARDS INSTITUTION

53, Dharmapala Mawatha,

Colombo 3,

Sri Lanka.

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## SRI LANKA STANDARD CODE OF HYGIENIC PRACTICE FOR FROZEN 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 frozen fish CAC/RCP-16-1978. The text of CAC/RCP-16-1978 was considered suitable for adoption as a Sri Lanka Standard without major changes.

This code contains the technological guidelines and essential requirements of hygiene for the production, storage and handling of frozen fish and fish fillets on board fishing vessels and on shore. It also deals with the distribution and display in retail cabinets of frozen fish and also with thawing of frozen fish for further processing.

Catching, handling and processing of fresh fish is 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 frozen fish and fish fillets, intended for human consumption.
- 1.2 It contains the technological guidelines and the essential requirements of hygiene for the production, storage and handling of frozen fish and fish fillets on board fishing vessels and on shore.
- 1.3 It deals with the distribution and display in retail cabinets of frozen fish and also with thawing of frozen fish for further processing or other industrial purposes.
- 1.4 Although the code does not deal specifically with the freezing of shellfish, fresh water fish and various precooked fishery products, most of the recommendations made would apply.

### 2 REFERENCES

- SLS 614 Potable water  
SLS 974 Code of hygienic practice for fresh fish