

F 07 – Verification of conditions and systems on off shore vessels

 REF::

Applies to vessels holding fish for more than 24 hrs

Name of the vessel: License number:	EU Approval Number:						
Verification Officers	Vessel owner / representative:						
References consulted:	Verification type:	AA		ARA	FRV	PI	
	Date and time of verification:						
Type of vessel:	<input type="checkbox"/> Freezer	<input type="checkbox"/> RSW	<input type="checkbox"/> Ice				

Full Verification for: approval audit (AA), annual re-approval audit (ARA), full routine verification (FRV), and partial inspection according to selected sections (PI)

Verification of conditions and systems on offshore vessels

Cr= Critical Non Conformity NC= No Conformity (M= Medium risk / L=Low risk) C= Conformity

If vessels are non freezer vessels and not directly exporting, applies only: NC/C

	NC	C					
Construction and material	Cr	M	L				Observations/Comments
1. Contact surfaces and utensils							
1.1 Designed, constructed and maintained to facilitate hygiene? ¹ Precluding contamination of catch?							
1.2 Minimize the potential for cross contamination from crew activities?							
1.3 Bilge water do not allow for contamination of product from engine?							
1.4 Fish hold in good general condition of cleanliness, hygiene and maintenance?							
2. Hygiene conditions							
2.1 Good general condition of cleanliness in work areas?							
2.2 Fish holds, containers, boxes, pipes, easy to clean?							
2.3 Cleaning chemicals and utensils store separated and labelled?							
2.4 Cleaning and pest control chemicals store separated and labelled??							
2.5 Offal and debris managed to preclude cross contamination?							
3. Pest and vermin control							
3.1 Program in place? Effectiveness assessed against presence of pest and vermin?							
4. Safe Water monitoring							
4.1 Is the fresh water used from a verifiable safe source?							
4.2 Is the seawater intake away from engine and toilets outlet?							
4.3 Ice originated from a controlled provider or made from clean seawater?							
5. Processing Area							
5.1 Area has the minimal standards of maintenance and hygiene?							
5.2 Offal / debris managed to preclude cross contamination?							

¹ Includes tools, knives, ice shovels, condition of fishing holds, separation of food and product holds, etc.

Construction and material	NC			C	Observations/Comments
	Cr	M	L		
6. Fish Holds and Temperature Control					
6.1 <u>Ice vessels</u> . Hold in good condition and sufficient space for ice?					
6.2 <u>RSW Vessels</u> . Records of temperature monitoring and control?					
6.3 <u>Freezers</u> Records of temperature monitoring and control?					
6.4 <u>Cooling capacity</u> . Able to maintain fish at required temperature? ²					
6.5 Automatic Temperature recording + Temperature display + thermal sensor in warmest area?					
6.6 Thermometer and temperature control equipment calibrated?					
7. Crew training and Hygiene					
7.1 Crew understand the minimal requirements of personal hygiene?					
7.2 Control over infectious and communicable diseases?					
7.3 Control over non hygienic behaviours? ³					
7.4 First aid kit contains impermeable dressings for cuts and sores?					
8 Additives					
8.1 Salt used for brine has suppliers guarantees for its purpose?					
9 Common crew areas⁴					
9.1 Good general conditions of cleanliness, hygiene and maintenance?					
Specific requirements for Vessels listed for direct export					
10. Hygiene control system					
10.1 Documented system for all areas and equipment, with records?					
10.2 Satisfactory conditions? Is cleaning effectiveness verified?					
11. Maintenance					
11.1 Documented system for establishment maintenance?					
11.2 Includes responsible, records and timeframes?					
11.3 Verification proves effectiveness of the control system?					
12. Goods reception⁵					
12.1 Documented system for controls of arriving goods. Records?					
12.2 Includes correct identification and backed by supplier's guarantees?					
13. Fish Parasites control					
13.1 Documented system for parasite control? Records?					

² Fresh: towards melting ice (< 4 C°). Frozen: -18C°. Brine -9C°

³ Hand washing. No eating, drinking, smoking, salivating in processing areas. Jewellery rules, etc.

⁴ Galley, toilets, bunks, etc

⁵ Packaging, labelling, ingredients, Chemicals, pesticides, etc.

13.2 Includes visual inspection, removal and/or freezing to <-20C° for 24hs?					
14. Traceability and Product recall					
14.1 Documented system for traceability and product recall? Records?					
TOTAL					
	General comments				
Evaluation of Compliance					

Verifiers name and signature	Representative name and signature⁶
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FIQC – Control	Date:	Comments:
Name: Signature:		

⁶ Representative of the establishments that accepts the verification outcome