

### Fisheries Information

1300 550 474

### Fisher's Watch

1800 043 536

### Aquatic Pest and Disease Hotline

(02) 4916 3877

### NSW Food Authority Helpline 1300 552 406

For more information, visit:  
[www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)



#### Keep it cold

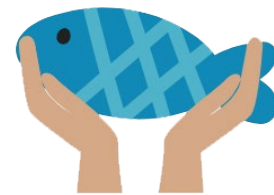
- Use an ice slurry that is in the correct ratio dependent on the catch
- Once catch is cooled down, keep on ice to maintain temperature
- Keep ice levels maintained to ensure the catch stays on ice at all times (not water!)
- Live product should not be placed directly on ice

**THE COLDER THE PRODUCT, THE  
LONGER THE SHELF LIFE. KEEP AT  
5°C OR AS CLOSE TO 0°C AS  
POSSIBLE**



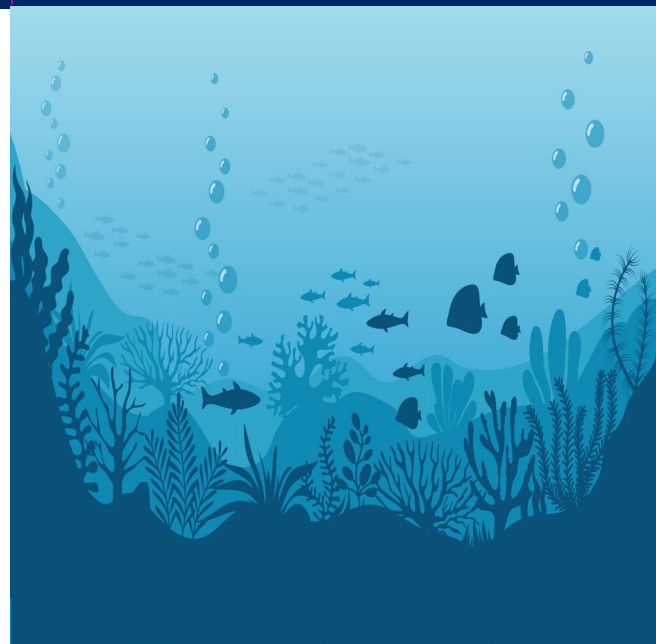
#### Keep it clean

- Start and end the day clean
- Use cleaning chemicals that are safe to use in food areas
- Ensure all ice boxes, Esky® and refrigeration units are kept clean
- Ensure all tables, benches and processing areas are kept clean when not in use
- Ensure all equipment used is kept in a clean condition e.g. hooks, knives etc.



#### Keep it safe

- Ice should only be made using potable water
- Do not fish/harvest from contaminated areas
- Ensure chemicals and fuel are stored away from the catch and processing area
- Eliminate damage to the product throughout the handling, storage and transport process
- Use only packaging materials that are suitable for use
- Comply with labelling requirements



**NSW Food Authority Helpline**

**1300 552 406**



### Vessel condition and maintenance

- Keep vessel free from rust in food contact areas
- Wood should not be used in food contact areas
- Use materials and equipment that are smooth and impervious on board
- If areas are painted- make sure the paint is not flaking
- Fish tubs are to be kept in a good condition- watch out for damaged plastic and exposed foam
- The vessel needs to comply with the Food Standards Code



### No pets on board

- Pets should not be on the vessel at any times during the catch and processing of seafood for human consumption
- The only exception to this is service animals (e.g. guide dogs)



### Personal Hygiene

- Wash hands with soap before, after and between:
  - Using the toilet
  - Touching your nose and face
  - Smoking
  - Touching raw seafood then touching cooked seafood
- Do not work on the vessel if you are unwell
- Cover cuts etc, with a suitable dressing or bandage



### No smoking in food processing areas

## From catch to customer

Handling fresh caught seafood on a vessel

