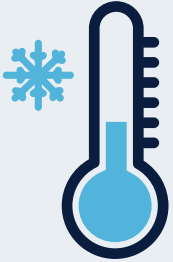




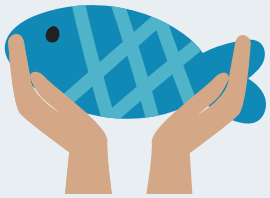
# From catch to customer

## Handling fresh caught seafood on a vessel



Keep it cold by using an ice slurry at a ratio dependant on the catch, and packing in ice after the initial cooldown. Live product should not be placed directly on ice.

Keep it clean and well maintained by ensuring all equipment is safe, in good condition and the food contact areas of the vessel are kept free from rust, and unsealed wood.



Keep it safe by using potable water for ice, separate damaged seafood from the catch and do not fish in contaminated areas.

Wash your hands regularly and do not allow smoking, or pets\* onboard or around the catch.

\*assistance animals allowed



**NSW Food Authority helpline 1300 552 406**