

- Crushed ice should be collected in clean vessels
  - All crates should be disinfected and cleaned
  - Bamboo baskets should not be used in harbour
  - In harbour and harbour premises plastics less than 30 microns should not be used
  - Cleaning vessels and equipments should only be done in the place meant for that
- Harbour should be washed with detergents daily after operation.



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# FISH HANDLING AT LANDING CENTRES

*Ensure hygiene  
earn good price*



NETFISH



MPEDA

For the production of quality sea food, maintaining hygiene in the harbour and premises is very important.

### Boat crews:

- Use clean and easily cleanable plastic basins and crates to handle fish in the harbour
- Shovel that uses to handle fish should not make any damage to fish
- Fish should not be contaminated with oil and grease
- Fish and deck should not be washed with near shore or near harbour water

### Unloading

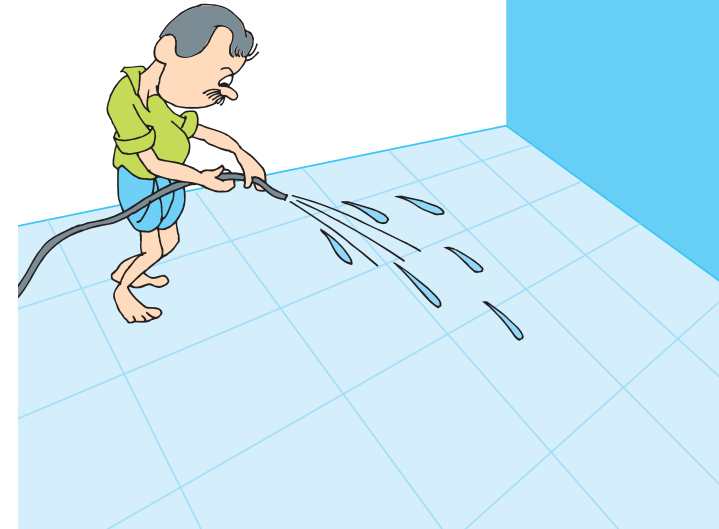
- Unload the catch quickly, avoiding the hottest parts of the day.
- During loading and unloading fish should be avoided from contacting with unhygienic surfaces and materials

### Auctioneers and fish traders

- Fish should be kept for auction in the cleaned area designed for that or on a clean plastic sheet only. Fish should never be allowed to contact with floor
- After auction fish immediately should be removed from the auction hall

### Personal hygiene

- Persons suffering from contagious diseases, cracks and burns don't enter the harbour
- Smoking, spitting, chewing pan, taking food, etc in the auction hall and premises should be strictly prohibited
- Wastes should be deposited only in the areas which meant for that
- Cutting, cleaning and processing fish should not be done in harbour.



### While handling fish

- Take care not to make any damage while handling fish
- Pressure washing and scrubbing should be practised in the auction hall and premises
- Auction should be done in a raised platform
- Non rusted steel shovel should only be used to handle the fish
- Only ice made up of potable water and approved by harbour managing committee should only be used
- Ice should neither be dragged through or kept directly in the floor
- For crushing ice non rusted ice crushers should only be used

