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STATUTORY INSTRUMENTS

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**1992 No. 3165**

**FOODFOOD SAFETY**

**The Food Safety (Fishery Products  
on Fishing Vessels) Regulations 1992**

<i>Made</i>	- - - - -	<i>11th December 1992</i>
<i>Laid before Parliament</i>		<i>11th December 1992</i>
<i>Coming into force</i>		
<i>for the purposes of</i>		
<i>regulations 4 and 5</i>		<i>18th December 1992</i>
<i>for all other purposes</i>		<i>1st January 1993</i>

**THE FOOD SAFETY (FISHERY PRODUCTS  
ON FISHING VESSELS) REGULATIONS 1992**

1. Citation and commencement
  2. Interpretation
  3. Hygiene conditions for fishing vessels
  4. Application for a derogation
  5. Method of determining an application for a derogation
  6. List of vessels
  7. Offences etc
  8. Enforcement and execution
  9. Transitional provision
- Signature

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SCHEDULE —

PART I — annex i to the second directive *General hygiene conditions  
applicable to fishery products on board fishing vessels*

1. The sections of vessels or the containers reserved for the...
2. When used, the sections of vessels or the containers reserved...
3. As soon as they are taken on board, the fishery...
4. The fishery products shall be handled and stored in such...
5. Fishery products other than those kept alive must undergo cold...
6. Ice used for the chilling of products must be made...

**Status:** This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

7. After the fishery products have been unloaded, the containers, equipment...
8. Where fish is headed and/or gutted on board, such operations...
9. Equipment used for gutting, heading and the removal of fins,...
10. Staff assigned to the handling of fishery products shall be...
  - PART II — annex ii to the second directive *Additional hygiene conditions applicable to the fishing vessels referred to in Article 1(2)*
  1. Fishing vessels must be equipped with holds, tanks or containers...
  2. The inside surface of the holds, tanks or containers shall...
  3. The holds shall be designed to ensure that melt water...
  4. Containers used for the storage of products must ensure their...
  5. The working decks, the equipment and the holds, tanks and...
  6. Cleaning products, disinfectants, insecticides and all potentially toxic substances shall...
  7. If fishery products are frozen on board, this operation must...
  8. Vessels equipped for chilling of fishery products in cooled seawater,...
  9. The competent authority shall keep up to date for control...
  10. Shipowners or their representatives shall take all the measures necessary...

Explanatory Note