

Sea Fish Industry Authority Responsible Fishing Scheme: Assessment Checklist

Auditor:			
Date of Audit:		Job No:	
Vessel owner(s):			
Skipper/Master:			
Address:			
Tel No:			
Fax No:			
E-mail:			
Vessel Name:		PLN:	
Length:		Weight:	
Sector/Target Species:			
Gear:			
No: Crew:		Fish Room (Y/N):	
Freezer (Y/N)		Bait Used (Y/N):	

Requirement Code:

Yes / No Response to the requirement being satisfied

Obs. Or: An observation that a minor action is required in order to satisfy the requirement.

Or: An observation that an improvement should be made in order to fully satisfy the requirement.

N/A Not Applicable to this vessel / fishing method.

(Text highlighted in red refer to entries required to be made in the vessel pack prior to full audit, their positions in the vessel pack being identified by the colour of the highlighted text in the left hand column next to the red text)

(Text highlighted in green is advisory and indicates where you should advise actions/procedures as described to me during pre-audit)

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Scope of the Audit

Standard (version): Seafish Responsible Fishing – Specification of Good Practice for Fishing Vessels.
PAS72:2006

Summary of Care of the Catch Procedures

Fishing Practices

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Handling of catch

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Processing/Packing of Catch

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Weighing/Labelling

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Storage (and Freezing)

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
Crew/Skipper Competence						
7.1		Check record of crew members:				
		name				
		address				
		next of kin				
		emergency contact				
		blood group and specific health issues				
4.1		Check training records available for crew members on:				
		basic sea survival				
		fire fighting				
		first aid				
		safety awareness				
4.2		Check records of training/instruction for all crew members on: (Desirable not mandatory)				
		basic food hygiene				
		vessel cleaning regimes				
		care of the catch quality				
7.2		Check record of fishing activity (e.g. log book) re:				
		vessel identity				
		name of master				
		trip departure and return dates				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
		live weight of fish caught per day				
		location of capture (ICES division/sub-area or better)				
		Check record signed-off daily and at end of trip				
4.2.5		Confirm skipper aware of, and comply with, relevant (FAO) responsible fishing provisions:				
		<i>Environmental interaction:</i> Confirm correspondence with authorities on any of; waste management, energy savings and conservation areas for vulnerable species.				
		<i>Fishing practices and operations:</i> Check any gear conflicts and means for resolution				
		<i>Fisheries management and regulation:</i> Confirm any correspondence with relevant authorities on policy/action plans re fishing operations				
		Confirm any relevant local codes of practice. Check familiarity and compliance				
		Confirm any appropriate participation/ cooperation in fishery management/ research				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
		Research: Confirm participation in and support of relevant research programmes				
		Check responses to data requests by relevant agencies				
		Communication: Confirm organisations notified of certification				
		Confirm any actions taken to communicate to public/industry responsible fishing initiatives developed within industry or with other groups.				
5.1		Confirm awareness of good practice documents from Seafish				
		Check relevant modification to practices to follow good practice				
5.2		Check recovery of marine litter (including others gear) from sea and any participation on litter surveys				
5.3		Check policy on control of discharges				
		Determine measures to minimise oil pollution				
		Determine measures to minimise garbage pollution:				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
		Check garbage storage area				
		Check waste management plan (if vessel >400t)				
		Check placard on garbage laws (if vessel >12m)				
		Determine measures on control of emissions Check requirements re exhaust gases and compliance				
		Check requirements re refrigerant gases and compliance				
5.4		Confirm procedures to prevent loss/allow recovery of gear				
6.1.1		Confirm fishing practices appropriate and minimise unintended catch				
		Confirm live specimens returned alive where possible				
6.1.2		Check signed policy on incidental bycatch of cetaceans				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
		Confirm crew awareness				
		Check records of any interactions				
		Check use of mitigation measures required and (if so) implemented				
6.1.3		Check signed policy on incidental bycatch of seabirds				
		Confirm crew awareness				
		Check records of any interactions				
		Check precautionary measure employed (offal discharge, bycatch minimised, trawl warps, baited lines)				
6.1.4		Confirm awareness of and familiarity with UK turtle code				
		Check records of any interactions				
4.2.4		Confirm skipper aware of relevant hazard analysis principles and techniques				
		Confirm skipper aware of specific Seafish guidance				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
VESSELS WITH FISH ROOMS – ICE/CHILL						
6.2.1		Check holds/containers allow for (melt) water drainage				
		Check pumping of melt water from (cleaned) sump				
6.2.2		Check procedure for chilling/icing (unless live/landed in 4 hrs)				
		Check temperature log of chilling areas:				
		Twice daily				
		Records for 12 months				
		Check records that refrigerated hold was running and stable before storage of fish				
		Check ice provision				
		Check water used to produce ice				
6.3.6		Check ice machines avoid contamination and regularly cleaned				
		Check ice containers/shovels etc cleaned and not used for other purposes				
VESSELS WITH FISH ROOMS – FREEZING						
6.2.2		Check temperature log of freezing areas:				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
		Check temperature records below -20°C while fish stored				
		Check recording device suitable				
6.4.2.7		Check procedure to commence freezing within 4 hrs of taking on-board				
		Check equipment able to freeze fish to -20°C within 3 hrs				
VESSELS WITHOUT FISH ROOMS						
6.2.3		Check suitable (insulated?) containers used for icing (unless live/landed in 4 hrs)				
6.4.2.5		Check sufficient quantities of ice carried				
6.2.4		Check procedure for protecting fish from elements/contaminants				
6.3.1		Check documented cleaning regime for food handling areas (including cleaning agents and application information)				
6.3.7		Check regime includes daily cleaning of gloves and oilskins				
6.3.2		Check cleaning procedure at end of trip				
		Check storage area for cleaning products/potentially toxic substances				
6.3.3		Check procedure to				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
		prevent infestation				
6.3.4		Check clean seawater supply				
		Check deck hose arrangements				
VESSELS USING BAIT						
6.3.5		Check bait containers clearly marked as such				
		Check bait kept separate from catch				
6.4.2.1		Check procedure for handling/stowing of catch and cleaning of handling area between hauls.				
6.4.2.3		Check dedicated offal chute (where practice requires and size etc allows)				
6.4.2.4		Check equipment contacting fish made from suitable materials (stainless steel, aluminium, plastics)				
		Check any glass (including lighting) in holding/handling areas protected from damage				
6.5		Check landing procedure: confirm avoidance of risk of damage and contamination during landing				
		Confirm land storage area/icing maintains chill temperature (<5°C)				

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Ref:	Level	Requirement	Yes / No	Obs.	N/A	Comments
6.6		Check labelling and record keeping allows full traceability, minimum:				
		vessel identity				
		date of landing				
		location of capture (ICES division/sub-area)				
		species				
		Weight				
Vessel Criteria						
8.1		Check areas where fish are taken on-board, handled and stowed are easy to clean and drain freely				
		Check surfaces waterproof, durable and smooth. Any wooden areas should be regularly scrubbed and free of splinters				
8.2		Check areas where fish taken onboard, handled and stowed are clear of contamination from bilge water, sewage, exhaust emissions, fuel, lubricants etc				
		Check painted surfaces not blistered or flaking so as to present a contamination hazard				