

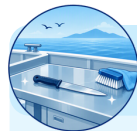
Food safety for fishers

Safe handling keeps seafood fresh and prevents food poisoning. 



Keep it cold

- Use enough ice in the slurry to cool your catch quickly.
- 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.



Keep it clean

- Start and end the day clean.
- Use food-safe cleaning chemicals.
- Keep ice boxes, Esky® and refrigeration units clean.
- Keep tables, benches and processing areas clean when not in use.
- Keep equipment, hooks and knives clean.



Keep it safe

- Use potable water for ice and avoid harvesting from contaminated areas.
- Store chemicals and fuel away from catch and processing areas.
- Protect catch from damage during handling, storage and transport.
- Use suitable packaging and comply with labelling requirements.



Practise good hygiene

- Wash hands with soap before and after:
 - ✓ using the toilet
 - ✓ touching your nose and face
 - ✓ smoking and vaping
 - ✓ touching raw seafood / cooked seafood.
- Do not work on the vessel if you are unwell.
- Cover cuts etc, with a suitable dressing.
- Don't smoke in food processing areas.



Keep the vessel food-safe

- Ensure food contact areas are smooth, impervious and rust-free.
- Ensure there is no wood or flaking paint in food contact areas.
- Keep fish tubs undamaged and free from exposed foam.
- No pets or animals are allowed on board, except assistance animals.
- Commercial vessels must comply with the Food Standards Code.

Fisheries Information
1300 550 474

Fishers Watch
1800 043 536

Emergency Animal Disease Hotline
1800 675 888

NSW Food Authority Helpline
1300 552 406

