

Overview

This standard is about controlling the production of farmed fish/shellfish for sale or transfer, to achieve given quality and quantity targets.

It requires that the work is completed in accordance with site standard operating procedures.

This standard is for those who control the production of farmed fish/shellfish.

Performance criteria

You must be able to:

1. ensure all work is carried out safely in accordance with relevant legal requirements and site procedures
2. organise the **resources** required to achieve planned production of farmed fish/shellfish for sale or transfer
3. control **production activities** to meet **customer** and quality requirements
4. monitor actual fish/shellfish production against planned production to highlight the need for modification to production activities
5. implement procedures to monitor and maintain fish/shellfish health and welfare
6. implement procedures to deal with problems that impact on planned production (such as variations in environmental conditions, malfunction of equipment, shortages of suitable stock and the poor health of fish)
7. maintain effective communication with customers and others involved in the production process
8. maintain records of fish/shellfish production to meet legal and quality audit requirements in accordance with site procedures

Knowledge and understanding

You need to know and understand:

1. relevant legal requirements and site procedures for health and safety associated with the production of farmed fish/shellfish
2. the resources required to support effective production of farmed fish/shellfish for sale or transfer
3. production activities and their effective implementation
4. the relevant legal requirements that control the production of farmed fish/shellfish for sale or transfer
5. why it is important to achieve planned production and meet customer and quality requirements
6. the requirements of the site **Fish Health Plan (FHP)** in maintaining standards of fish health and welfare during production activities
7. health and welfare requirements for the fish/shellfish being farmed, and how these are maintained within the available holding units
8. why it is important to monitor mortality records
9. the methods used to monitor actual production against planned production
10. how to assess and maintain product quality and how fish and flesh quality is assessed and scored
11. relevant codes of practice, and their application in the control of farmed fish/shellfish production
12. factors that can disrupt production and the actions that can be taken to minimise their impact
13. the value of effective communication with customers
14. the legal and quality requirements, and site procedures for maintaining records of fish/shellfish production

Scope/range

This standard requires that you monitor and maintain the following **production activities**:

- preparation of stock for sale or transfer
- transportation
- cleaning and maintenance of production facilities
- hygiene and bio-security

Glossary

customer – the user of your farm produce. The user may be internal (another farm site operated by your employer) or external (a farm or organisation that has no connection with your organisation)

Fish Health Plan (FHP) – also referred to as Veterinary Health Plan (VHP) and Veterinary Health and Welfare Plan (VHWP)

resources – people, equipment, storage, transport

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