
Overview

This standard is about fish-harvesting operations, where fish are to be dispatched for human consumption. It includes preparing harvesting facilities and equipment ready for the hygienic handling and dispatch of fish. It requires that work is completed in accordance with site standard operating procedures.

This standard is for those who harvest fish.

Performance criteria

You must be able to:

1. carry out work safely in line with relevant health and safety requirements
2. check that fish have been **conditioned** ready for dispatch
3. prepare harvesting equipment and facilities to facilitate the effective dispatch and storage of fish
4. apply harvest methods effectively in a manner that minimises the stress caused to fish
5. dispatch fish humanely
6. handle harvested fish in a manner that maintains flesh quality
7. establish fish effectively within chilled storage
8. follow site hygiene procedures in line with good practice and hygiene legislation
9. observe and report on harvested fish and variations from expected harvest specification
10. deal with fish that do not meet harvesting specifications in accordance with site procedures
11. clean and store harvesting equipment after use
12. dispose of waste (blood, fish not meeting quality specifications) according to site waste-management procedures
13. provide information to maintain records in support of harvesting in accordance with legal and site requirements

Knowledge and understanding

You need to know and understand:

1. the relevant health and safety requirements associated with harvesting fish
2. how relevant food safety legislation controls the production of fish for human consumption
3. legal requirements that control the dispatch of fish
4. your own responsibilities under relevant food hygiene legislation
5. the requirements of humane dispatch of fish, including the different methods and techniques used
6. how relevant environmental legislation controls the disposal of waste
7. how and why harvested fish are stored to maintain flesh quality including the use of ice to suit prevailing environmental conditions
8. why it is important to minimise fish stress during harvest
9. why it is essential for harvested fish to meet customer and quality requirements
10. how and why fish are conditioned in preparation for harvest
11. the equipment and methods used to harvest fish
12. how to deal with **factors** that can disrupt the harvesting process, within the limits of your own authority
13. the legal and site requirements for maintaining records of harvesting

Scope/range related to knowledge and understanding This standard requires that you know how to deal with the following **factors** during harvesting:

- changes in environmental conditions
- malfunction of equipment
- fish that do not meet given specifications.

Glossary

conditioned - e.g. feed removal, withdrawal from residues, free of disease

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