NAMS 10239:2022
Edition 2.1
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NAMIBIAN STANDARD

Hygienic practices on commercial fishing vessels

This Namibian standard is the identical implementation of SANS 10239:2020 and is adopted with the permission of the South African Bureau of Standards.

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National foreword

This Namibian Standard (DNAMS) is identical to SANS 10239:2020Hygienic practices on commercial fishing vessels, and was approved for adoptions by the Namibian Standards Institution CEO.

Namibian standards are developed based on NSI Standards development procedures in accordance with the rules given in the International Organization for Standardization/ International Electrotechnical Commission (ISO/IEC) Directives 1, ISO/IEC Guide 21-1 Adoption of international standards as regional or national standards and WTO – TBT World Trade Organization code of Good Practice (which is published as Annex 3 in the TBT Agreement)

The NSI Management Technical Committee responsible for the standard is NSI TC 3/SC 4, Fish and Fisheries Products**.**

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SOUTH AFRICAN NATIONAL STANDARD

Hygienic practices on commercial fishing vessels

WARNING
This document references other documents normatively.

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Table of changes

Change No.	Date	Scope
Amdt 1	2020	Amended to update the subclause on hot water, and to add notes to the subclauses on separation of daily catches and off-loading at land-based processing plants or cold storage rooms.

Foreword

This South African standard was prepared by National Committee SABS/TC 234, *Fisheries and aquaculture*, in accordance with procedures of the South African Bureau of Standards, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in December 2020.

This document supersedes SANS 10239:2015 (edition 2).

A vertical line in the margin shows where the text has been technically modified by amendment No. 1.

Reference is made in 5.1 and 9.2.1 to the "relevant national legislation". In South Africa, this means the National Health Act, 2003 (Act No. 61 of 2003), the Merchant Shipping Act, 1951 (Act No. 57 of 1951), the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993), and the Marine Pollution (Prevention of Pollution from Ships) Act, 1986 (Act No. 2 of 1986).

Reference is made in the note to 9.2.3 to the "relevant national department". In South Africa, this means the Department of Health.

Reference is made in 11.2.1 and 11.2.3 to the "relevant national legislation". In South Africa, this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Annex A is for information only.

Compliance with this document cannot confer immunity from legal obligations.

Introduction

Ideally, the design, layout and construction of, and equipment installed on commercial fishing vessels should meet the requirements for land-based processing plants, and any processing on board should be carried out under similar hygienic conditions.

While it is possible to design new vessels to conform to these requirements, older vessels often lack the design and layout of the facilities that are necessary to enable them to comply with good manufacturing practice. Although the upgrading of vessels is possible and should be encouraged, good manufacturing practice can only be obtained through the introduction of proper quality management systems that covers aspects such as planning, housekeeping, proper control, training, quality monitoring and co-ordinated corrective action.

Shortcomings should be identified and measures taken in order to ensure that structural imperfections do not affect the quality of the product.

Whether the product is intended for fresh sale to consumers or for processing on land or at sea, temperature is the most important factor influencing the keeping quality of fish and other products of marine origin. The effects of temperature fluctuations are cumulative: some potential keeping time is lost each time the temperature of the product is allowed to rise. The extent of this loss depends both on the degree of temperature rise and on the length of time that the product remains at the higher temperature. It is therefore most important to reduce the temperature of the product to that of melting ice as soon as possible after capture.

This temperature has to be maintained (unless the product is kept alive as in the case of lobsters) until the unprocessed product reaches the consumer or land-based processing plants. In the case of product intended for processing at sea, similar conditions have to be maintained throughout the process, except when the product is fried, cooked or smoked, in which case the temperature has to be lowered immediately after the frying, cooking or smoking process and the product then has to be chilled and vacuum-packed or frozen.

Careless handling of the product reduces the quality in many ways and poses a food safety risk.

Damaged skin facilitates the entry of spoilage micro-organisms and bruises result in muscle damage and blood clots, which affect appearance and taste and render the product unsuitable for further processing.

Although the crew's quarters do not form part of the product handling area, unhygienic living conditions and unhygienic conduct may cause contamination of the product. It is therefore important that hygienic design and construction and cleaning and disinfection of the crew’s living quarters are given priority.

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