



## **PLEASE NOTE**

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For more information concerning the history of these regulations, please see the [Table of Regulations](#).

If you find any errors or omissions in this consolidation, please contact:

Legislative Counsel Office  
Tel: (902) 368-4291  
Email: [legislation@gov.pe.ca](mailto:legislation@gov.pe.ca)

**CHAPTER F-13**  
**FISH INSPECTION ACT**  
**REGULATIONS**

Made by the Lieutenant Governor in Council under the *Fish Inspection Act* R.S.P.E.I. 1988, Cap. F-13.

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|---|------------------|
| <p><b>1.</b> These regulations may be cited as the Fish Inspection Regulations.<br/>(EC764/72)</p>  | Citation         |
| <p><b>2.</b> In these regulations</p>   | Definitions      |
| <p>(a) “Act” means the <i>Fish Inspection Act</i> R.S.P.E.I. 1988, Cap. F-13;</p>   | Act              |
| <p>(b) “bloaters” means salted, smoked, round herring;</p>  | bloaters         |
| <p>(c) “bloaters fillets” means fillets of salted, smoked, round herring;</p>   | bloaters fillets |
| <p>(d) “breaded fish” means fish or fish flesh that is coated with batter and breading;</p>   | breaded fish     |
| <p>(e) “brine” means a solution of common salt (sodium chloride) and fresh water, or sea water with or without the addition of salt;</p>                            | brine            |
| <p>(f) “can” means any hermetically sealed glass, metal or plastic container;</p>   | can              |
| <p>(g) “canned fish” means any fish that is sealed in a can and is sterilized;</p>  | canned fish      |
| <p>(h) “cannery” means an establishment where canned fish is produced for human consumption;</p>  | cannery          |
| <p>(i) “chicken haddie” means canned haddock, cod, cusk or hake, or any combination thereof, that has not been ground, but does not include dark or sow hake;</p>   | chicken haddie   |
| <p>(j) “comminuted fish” means means fish flesh that has been ground to a fine uniform consistency;</p>   | comminuted fish  |
| <p>(k) “decomposed” with respect to fish, means fish that has an offensive or objectionable odour, flavour, colour or textural defect associated with spoilage;</p> | decomposed       |
| <p>(l) “Department” means the Department of Fisheries, Aquaculture and Environment;</p>   | Department       |

drained weight	(m) “drained weight” means the weight of the edible contents of a container of fish after the liquid has been drained by a method approved by the Minister;
dressed fish	(n) “dressed fish” means fish which has been gutted and is with or without head;
fillets	(o) “fillets” means (i) slices of fish flesh of irregular size and shape that have been removed from the carcass of a fish by cuts made parallel to the backbone, or (ii) slices of fish flesh described in paragraph (i) that have been cut into sections and from which all internal organs, head, fins, bones, except intramuscular or lateral bones, and all discoloured flesh have been removed;
filler	(p) “filler” means (i) flour or meal prepared from grain or potatoes, (ii) processed wheat flour containing not less than the equivalent of eighty per cent dextrose, as determined by a method approved by the Minister, (iii) bread, biscuit or bakery products, except those containing or made with a legume, or (iv) milk powder, skim milk powder, buttermilk powder or whey powder;
herring	(q) “herring” means means fish of the species <i>Clupea harengus</i> or <i>Clupea pallasii</i> ;
lobster cocktail	(r) “lobster cocktail” means lobster canned in combination with cod, haddock, hake or cusk or any combination thereof;
net weight	(s) “net weight” means with respect to unfrozen or frozen lobster meat, means the weight of the edible contents of a container after the liquid has been drained from the container by a method approved by the Minister, and, with respect to any other fish means the total weight of the edible contents of a container;
P.E.I.	(t) “P.E.I.” means the Province of Prince Edward Island;
processing	(u) “processing” includes cleaning, filleting, icing, packing, canning, freezing, smoking, salting, cooking, pickling, drying or preparing fish for market in any other manner;
semi-preserves	(v) “semi-preserves” means fish that has been prepared by salting or pickling in brine, vinegar, sugar, spices or any combination thereof and packed so that it may be kept fit for human consumption for a minimum of six months by means of refrigeration without freezing;

- (w) “shrimp cocktail” means shrimp meat packed with sauce, spices, seasonings or flavouring or any combination thereof; shrimp cocktail
- (x) “sterilized” in respect of canned fish, means fish that has been treated with heat to prevent spoilage and to destroy all pathogenic organisms; sterilized
- (y) “tainted” with respect to fish, means fish that is rancid or has an abnormal odour or flavour; tainted
- (z) “tomalley” means an edible by-product of lobster, the ingredients which have not been ground to a smooth consistency; tomalley
- (z.1) “unwholesome” with respect to fish, means fish that has in or upon it bacteria of public health significance or substances toxic or aesthetically offensive to man. (EC764/72; 629/74; 92/84; 484/86; 639/93). unwholesome

## PART I GENERAL

- 3.** (1) Inspectors, other officers, clerks and employees, will be appointed by the Lieutenant Governor in Council on recommendation of the Minister of Fisheries, Aquaculture and Environment, as authorized by subsection 13(1) of the Act. Inspectors
- (2) All fish are subject to inspection and an inspector may take samples of fish free of charge for the purpose of inspection. (EC7/73; 92/84; 484/86; 639/93) Samples
- 4.** (1) The owner of fish or a person acting on his behalf shall make readily accessible to an inspector any fish or containers for which inspection or reinspection is required under these regulations. Inspection
- (2) A person described in subsection (1) shall, upon the request of an inspector, provide copies of all receipts for fish purchased by him which are in his custody or control. Production of receipts
- (3) A receipt shall show Details
- (a) the name of the fisherman from whom the fish was bought;
- (b) the quantity in pounds or kilograms;
- (c) the types of fish bought. (EC764/72; 158/88)
- 5.** No person shall process Processing
- (a) fish that is tainted, decomposed or unwholesome or otherwise fails to meet the requirements of these regulations; or
- (b) live oysters, clams, mussels or other molluscs (except scallops) or raw products derived therefrom whether frozen or unfrozen,

unless the Minister is satisfied on the basis of information submitted to him that the waters from which such shellfish are taken and the premises in which they are handled and processed are of such a nature as will ensure that the shellfish are wholesome. (EC883/74)

Containers

**6.** Unless otherwise permitted by the Minister, fish shall be packed in new, clean, sound containers. (EC764/72)

Detention by  
inspector

**7.** (1) For the purpose of preserving the identity of any fish, an inspector may detain the fish by attaching to any of the fish or any container thereof a numbered tag upon which shall be clearly written

- (a) the word "held";
- (b) an identification number;
- (c) a brief description of the lot detained;
- (d) the date; and
- (e) the signature of the inspector.

Notice

(2) Where any fish is detained pursuant to subsection (1), the inspector shall deliver or mail to the owner or his agent a duly completed notice of detention.

*Idem*

(3) Where any fish is detained pursuant to subsection (1) on premises owned by a person who is not the owner of the fish, a copy of the notice of detention shall be delivered or mailed to that person.

Alteration of tags

(4) No person shall alter, deface or remove a tag attached to any fish or container thereof pursuant to subsection (1) or move, sell or otherwise dispose of any such fish or container thereof unless he has obtained a release from an inspector.

Release

(5) Where an inspector is satisfied that any fish detained pursuant to subsection (1) meets the requirements of these regulations, he shall prepare a notice of release and deliver or mail one copy thereof to the owner of the fish or his agent and one copy to the person, if any, on whose premises the fish was found. (EC764/72)

Appeal

**8.** (1) Where a person interested in a decision of an inspector in respect of any inspection, grading, marking or other matter under the Act or these regulations is not satisfied with a decision of an inspector he may, by notice in writing, appeal the decision to the Minister who shall, subject to section 9, order a reinspection.

*Idem*

(2) Where a reinspection is made pursuant to subsection (1) and the Minister makes a decision as a result thereof, that decision shall be final. (EC764/72)

**9.** No reinspection shall be ordered pursuant to section 8 unless the person who is appealing the decision of an inspector is able to satisfy the Minister that

Reinspection

- (a) the identity of the fish or containers of fish in dispute has been preserved;
- (b) the request for reinspection was made within thirty days of the disputed inspection; and
- (c) the fish or containers of fish do not have in or upon them any poisonous or harmful substance. (EC764/72)

**10.** Where an inspector has reasonable grounds to believe that fish has deteriorated after the date on which it was inspected or that it otherwise fails to meet the requirements of these regulations, he may again inspect such fish. (EC764/72)

Deterioration

**11.** Where an inspection is made under section 10 and the fish is found not to be of the grade marked on the container, any inspection marks and quality designations on the container shall be removed or obliterated. (EC764/72)

Removal of quality designation

Sections **12**, **13**, and **14** revoked by EC871/95.

**15.** (1) A fish buyer of lobster, crab, or mollusc (with the exception of squid) shall only buy fish that is alive at the time of purchase.

Labelling of molluscs

(2) A fish buyer of mollusc shall label purchases to provide the following information

Purchase of live fish

- (a) species and waters of origin;
- (b) the harvester and date of harvest; and
- (c) any other information that may be required by the Minister. (EC871/95)

**16.** No person shall use a boat for fishing or for the transportation of fish for processing unless the boat meets the requirements of Schedule C. (EC764/72)

Boats

**17.** No person shall operate an establishment for storing frozen fish unless the establishment meets the requirements of Schedule A. (EC764/72)

Storage

**18.** (1) All conveyances, including vehicle bodies, boxes, tubs and barrels, used to transport fish to or from any establishment described in subsection 13(1), shall be clean and shall be disinfected when necessary.

Transportation

(2) Where fish are transported on land for a period of more than 3 hours or a distance of more than 150 miles, the fish shall be

Transportation

- (a) transported using vehicles equipped with adequate refrigeration capacity;
- (b) stored in clean, sanitary and insulated containers of such size and specifications as the Minister may approve;
- (c) kept at a temperature not exceeding 40 F during shipment;
- (d) bled, gutted, washed and iced, when of groundfish species.  
(EC764/72; 509/87)

Icing **19.** Fish that is intended for processing shall be adequately iced or chilled while being held or transported and shall be protected from contamination and the weather. (EC764/72)

Protection from contamination **20.** (1) Fresh fish, frozen fish and semi-preserves shall be protected from contamination and the weather during loading and unloading.

Carriers (2) Fresh fish and semi-preserves, while under the control of a carrier, shall be kept properly chilled.

Refrigeration (3) Frozen fish, while under the control of a carrier, shall be kept refrigerated in such a manner that, when it is delivered to its destination, the temperature of such fish will not have increased more than ten degrees Fahrenheit from the temperature at the time it was loaded.  
(EC764/72)

Prohibition **21.** No person shall process any crabs or lobsters that are not alive.  
(EC764/72)

Canning **22.** No person shall process or sell cans of fish

- (a) that have not been properly sealed;
- (b) the tops or bottoms of which have been distorted outwards;
- (c) that are otherwise defective. (EC764/72)

## PART II LABELLING

Labels on canned fish **23.** (1) In the case of canned fish, every can of fish or the wrapper or label thereon shall be correctly and legibly marked in English or French, in addition to any other language, to indicate

- (a) the common name of the fish;
- (b) in the case of fish other than shellfish and crustaceans, the net weight of the contents;
- (c) in the case of shellfish and crustaceans, the drained weight of the contents;
- (d) the name and address of the person by whom or for whom the fish is processed or by whom it is distributed; and
- (e) the ingredients in each can, where there is more than one ingredient therein,

- (i) by listing them in descending order in their proportion in the can, or
- (ii) by stating the proportion of each ingredient in the can.

(2) The information required pursuant to subsection (1) shall be shown *Idem* in such a manner that

- (a) the common name of the fish and the stated weight thereof appear on the main body or face of the can or on the main panel of the label thereon;
- (b) the common name of the fish is shown in letters of equal height and prominence and indicates whether the product has been prepared
  - (i) by mincing, flaking or other special process,
  - (ii) from selected parts of fish, or
  - (iii) for dietetic use; and
- (c) the printing used to indicate the weight of fish is not less than one-eighth of an inch in height.

(3) Where descriptive terms are used in addition to the wording required by subsection (1), such terms shall be printed in letters not less than one-half the height of the letters used for the common name of the fish. (EC764/72)

**24.** (1) In the case of fish, other than canned fish, every container or the label thereon shall be correctly and legibly marked in English or French, *Labels* in addition to any other language, to indicate

- (a) the common name of the fish;
- (b) the net weight of the fish unless
  - (i) in the case of oyster and clam meats that are not frozen, the container or label is marked with a statement of net contents in terms of fluid measure or by count,
  - (ii) in the case of oysters that are marketed in the shell, the container or label is marked with a statement of the contents in terms of bushels or pecks or by count, or
  - (iii) in any case not referred to in subclause (i) or (ii) the container or label states that the contents are to be weighed at the time of retail sale;
- (c) the grade, size, class, count and moisture content as follows:
  - (i) in the case of pickled fish, with the grade, class and size of the fish,
  - (ii) in the case of boneless or semi-boneless salted fish, with the grade of the fish,
  - (iii) in the case of bloaters, with the grade and count of the fish,
  - (iv) in the case of bloater fillets, with the grade of the fish,
  - (v) in the case of frozen Atlantic smelts with the size of the fish,



(vi) in the case of salted fish, other than boneless or semi-boneless salted fish, with the grade and class of the fish, the size or count of the fish and the designation for moisture content, and

(vii) in the case of Atlantic oysters in the shell, with the shape designation;

(d) the name and address of the person by whom or for whom the fish is processed or by whom it is distributed; and

(e) the ingredients in each container, where there is more than one ingredient therein,

(i) by listing them in descending order of their proportion in the container, or

(ii) by stating the proportion of each ingredient in the container.

*Idem*, labels

(2) The markings referred to in clauses (1)(a) to (c) shall be shown on the main panel of every container containing two pounds or less of fish and shall be not less than one-eighth of an inch in height.

*Idem*, labels

(3) Cartons and cases are exempt from clauses (1)(b) to (e) where they contain containers of fish that are marked in accordance with subsections (1) and (2). (EC764/72)

False markings

**25.** No person shall package any fish or mark or label any container of fish in a manner that is false, misleading or deceptive. (EC764/72)

*Idem*

**26.** No person shall mark or label a container of fish with a quality designation or sell a container of fish that is so marked or labelled unless

(a) a standard for that quality has been specified in these regulations; and

(b) the fish in that container meets that standard. (EC764/72)

### PART III CODE MARKINGS

Codes

**27.** (1) Every carton and case in which containers of fish are packed at an establishment shall be legibly marked, by a method determined by the Minister on one end in such a manner that the name of the establishment and the day, month and year of processing can be determined by an inspector.

*Idem*

(2) Every container in which pickled, spiced or marinated fish are packed at an establishment shall be legibly marked in such a manner that the name of the establishment and the day, month and year of processing can be determined by an inspector. (EC883/74)

Canned fish

**28.** (1) Every can of fish that is packed in an establishment for which a fish processing license has been issued shall be embossed with code markings that

- (a) identify the establishment;
- (b) indicate the day, month and year of processing; and
- (c) identify the product contained therein in accordance with the Table to this subsection.

**TABLE**

	Product	First Letters of Code Marking
1.	Lobster	L
2.	Tomalley or Lobster Paste	LT
3.	Lobster Cocktail	LC
4.	Crab	C

(2) A copy of the key to every code marking required by this section shall be sent to the Minister each year before the commencement of processing operations. (EC764/72) Copy of code

**29.** Notwithstanding subsection 28(1), any hermetically sealed glass container containing fish is exempt from the embossing requirement referred to in that subsection, if such container or label affixed thereto is otherwise permanently marked with the code markings required by that subsection. (EC764/72) Exception

#### PART IV CANNED FISH

**30.** Canned fish shall be sterilized by a method approved by the Minister. (EC764/72) Sterilization

**31.** All canned fish, except canned fish packed in flat drawn cans, shall have sufficient vacuum to ensure that can ends do not bulge when the product is heated to a temperature of ninety-five degrees Fahrenheit. (EC764/72) Vacuum

**32.** (1) Where fish listed in the Table to this subsection are packed as canned fish, they shall be packed in cans having the dimensions set out in the Table in respect of that fish and the contents of each can shall have not less than the net weight and drained weight set out in the Table in respect of that can. Dimensions and contents

**TABLE**

Product	Can Dimensions	Net Weight	Drained Weight
1. Lobster	300x109*	-	2 oz.
	307x200	-	5 oz.
	404x206	-	10 oz.
2. Chicken Haddie	307x200	7 oz.	6 ½oz.
	404x206	14 oz.	13 oz.
3. Mackerel	300x200	7 oz.	6 oz.



(2) Lobster paste shall be ground to a smooth consistency, shall be uniform in colour and may contain spices, artificial colouring and filler not exceeding a maximum of two per cent by weight of the finished paste. (EC764/72) *Idem*

PART V  
FRESH OR FROZEN FISH  
BREADED FISH

**37.** (1) Fish sticks for sale in Prince Edward Island shall *Fish sticks*

- (a) if cooked, contain a minimum of sixty-six and two-thirds per cent by weight of fish flesh;
- (b) if uncooked, contain a minimum of seventy-five per cent by weight of fish flesh;
- (c) weigh not less than one ounce each;
- (d) be free from defects; and
- (e) not be prepared from comminuted fish flesh.

(2) In this section “fish sticks” means uniform, rectangular portions of breaded fish flesh. (EC764/72) *Idem*

**38.** Breaded scallops for sale in Prince Edward Island shall *Breaded scallops*

- (a) if cooked, contain a minimum of sixty-six and two-thirds per cent by weight of scallop meat; and
- (b) if uncooked, contain a minimum of seventy-five per cent by weight of scallop meat. (EC764/72)

LOBSTER MEAT

**39.** Unfrozen lobster meat and frozen lobster meat shall be free from the stomach, intestinal tract, gills, cartilage, shell particles, liver, roe and any other part that is not lobster flesh. (EC764/72) *Lobster meat*

**40.** (1) Unfrozen lobster meat and frozen lobster meat to which pickle or brine has been added shall be packed in containers having the dimensions set out in an item of column I of the Table to this section, which containers shall be marked or labelled with a statement of net weight of the lobster meat. *Containers*

(2) Each container of unfrozen lobster meat to which pickle or brine has been added, having the dimensions set out in an item of column I of the Table to this section shall contain not less than the net weight set out in column II of the Table opposite that item. *Idem*

(3) Each container of frozen lobster meat to which pickle or brine has been added, having the dimensions set out in an item of column I of the *Idem*

Table to this section, shall contain not less than ninety-five per cent of the net weight set out in column II of the Table opposite that item.

**TABLE**

	Column I Container	Column II Net Weight
1.	307 x 112	5 oz.
2.	307 x 113	5 oz.
3.	404 x 114	8 oz.
4.	404 x 206	12 oz.
5.	404 x 206.5	12 oz.
6.	404 x 508	32 oz.
7.	603 x 504	60 oz.
8.	603 x 700	80 oz.

(EC764/72)

- Other containers **41.** The Minister may, upon written request  
(a) authorize the use of container sizes other than those referred to in subsection 40(1); and  
(b) establish the net weight of the contents thereof. (EC764/72)
- Marking, unfrozen lobster **42.** Containers in which unfrozen lobster meat has been packed without the addition of pickle or brine shall be marked or labelled with the words "dry pack". (EC764/72)
- Marking, frozen lobster **43.** Containers of frozen lobster meat shall be marked or labelled with the words "Frozen Lobster Meat". (EC764/72)
- Temperature control **44.** Where cooked lobster meat is processed for sale as unfrozen lobster meat it shall, after being packed, be chilled immediately to, and maintained at, a temperature between 32 F. and 35 F. (EC764/72)
- Idem* **45.** Where cooked lobster meat is processed for sale as frozen lobster meat it shall be frozen immediately after it has been packed and shall be stored at a temperature of -15 F. or lower. (EC764/72)

**OYSTERS**

- Minimum size **46.** No Atlantic oyster in the shell that is less than three inches in length shall be packed for sale. (EC764/72)
- Extraneous material **47.** Oysters in the shell shall be live, individual, undamaged oysters that are free from mussels, limpets, stones, mud and other extraneous material. (EC764/72)
- Marking of containers **48.** Each container of Atlantic oysters in the shell shall be legibly marked in such a manner that the area from which the oysters were harvested can be determined to the satisfaction of an inspector. (EC764/72)

**49.** (1) No Atlantic oyster in the shell shall be offered for sale unless they have been inspected and the container in which they are packed marked with the appropriate shape designation and an inspection stamp. *Idem*

(2) No container of Atlantic oysters in the shell shall be marked as described in subsection (1) unless the oysters and the containers meet the requirements of these regulations. (EC764/72) *Idem*

**50.** Atlantic oysters in the shell shall be graded and packed according to the following shapes: *Grading*

(a) “Fancy Shape”, if the length of the oyster does not exceed one and one-half times its greatest width and it is not abnormally flat, thin-lipped or malformed; *Fancy Shape*

(b) “Choice Shape”, if the length of the oyster does not exceed one and three-quarters times its greatest width and it is not abnormally flat, thin-lipped or malformed; *Choice Shape*

(c) “Standard Shape”, if the length of the oyster does not exceed twice its greatest width and it is not abnormally flat, thin-lipped or malformed; or *Standard Shape*

(d) “Commercial Shape”, if the oyster does not meet the requirements of paragraph (a), (b) or (c). (EC764/72) *Commercial Shape*

**51.** Each container of “Fancy Shape” and “Choice Shape” Atlantic oysters in the shell shall be *Variation of size*

(a) packed with oysters varying not more than one inch in length; and

(b) legibly marked to show the minimum count of oysters contained therein. (EC764/72)

## SCALLOPS

**52.** Where scallops are shucked on a fishing vessel, the scallop meat shall be washed and held in containers of a kind approved by the Minister. (EC764/72) *Containers on vessels*

**53.** No person shall pack or sell any unfrozen scallop meat unless that meat is packed in a container of a kind approved by the Minister. (EC764/72) *Approved containers*

**54.** Sea water or three per cent brine made with fresh water obtained from a source approved by the Minister shall be used for washing scallop meat. (EC764/72) *Washing*

**55.** No person shall pack, sell *Packing*

- (a) any unfrozen scallop meat unless the meat is free from organoleptically detectable spoilage;
- (b) any frozen or breaded scallop meat that does not meet the requirements of these regulations; or
- (c) any unfrozen, frozen or breaded scallop meat unless the meat is free from pieces of roe, gut, shell particles, sand or other extraneous material. (EC764/72)

Roe **56.** Notwithstanding paragraph 55(c), scallops taken from an area approved by the Minister may be packed with the roe attached. (EC764/72)

#### SHRIMP COCKTAIL

Preparation **57.** (1) Shrimp cocktail shall be prepared from sound, cooked, peeled shrimp meat.

Contents (2) Shrimp cocktail shall contain not less than thirty-six and one-half per cent by weight of shrimp meat. (EC764/72)

#### SMELTS

Markings **58.** (1) Unless otherwise permitted by the Minister, containers of frozen Atlantic smelts shall be packed in accordance with the Table in this subsection.

**TABLE**

Markings on Containers	Length of Smelts in Containers
1. Small Size	Under 4 inches
2. Medium Size	4 ins. but less than 5 ins.
3. No. 1 Size	5 ins. but less than 7 ins.
4. Extra Size	7 ins. and over

Length (2) The length of a frozen Atlantic smelt shall be determined by measuring from the tip of the nose to the round of the tail of the smelt. (EC764/72)

#### PART VI PICKLED FISH

Curing **59.** No person shall cure fish for sale as pickled, spiced or marinated fish unless the fish prior to curing

- (a) are untainted, undecomposed and wholesome and are reasonably free from bruises and other discolourations;
- (b) are clean, firm and properly prepared for the particular style of pack;
- (c) are free from all damaging feed or stomach contents. (EC764/72)

- 60.** No person shall sell pickled, spiced or marinated fish unless
- (a) the containers in which they are packed do not leak;
  - (b) the fish are completely covered by the curing solution;
  - (c) the fish are properly cured;
  - (d) the fish contain a reasonable amount of fat;
  - (e) the fish are untainted, undecomposed and wholesome and are reasonably free from bruises and other discolourations. (EC883/74)
- 61.** (1) No pickled, spiced or marinated fish shall be sold unless they have been inspected and the containers in which they are packed are marked with an inspection stamp.
- (2) No containers of pickled, spiced or marinated fish shall be marked with an inspection stamp unless the fish and the container meet the requirements of these regulations. (EC883/74)
- 62.** Pickled fish shall be thoroughly cured and properly packed according to its type, class and grade as set forth in sections 63 to 74. (EC764/72)

#### PICKLED SPLIT HERRING

- 63.** A class A pickled split herring, which is a pickled split herring that contains a reasonable amount of fat, shall be graded as
- (a) "Fat", if it is clean, properly split herring that has the blood removed from the backbone and is free from rust; or
  - (b) "Fat Tropic", if it is a clean, properly split herring that is free from rust; or
  - (c) "No. 4 Fat", if it is a split herring that does not meet the requirements of clause (a) or (b). (EC764/72)
- 64.** A class B pickled split herring, which is a pickled split herring that contains no fat or only a small amount of fat, shall be graded as
- (a) "Bright", if it is a clean, properly split herring that has the blood removed from the backbone, is free from rust and is reasonably white inside;
  - (b) "Tropic", if it is a clean, properly split herring that is free from rust; or
  - (c) "No. 4 Tropic", if it is a split herring that does not meet the requirements of clause (a) or (b). (EC764/72)
- 65.** Notwithstanding sections 63 and 64, a pickled split herring may be graded as



No. 1 (a) “No. 1”, if it is a clean, firm, properly split herring that is bright in colour and that has the entrails removed and the blood removed from the backbone; or

Seconds (b) “Seconds”, if it is a split herring that does not meet the requirements of clause (a). (EC764/72)

(b)

#### PICKLED HEADLESS SPLIT HERRING

*Idem* **66.** A pickled headless split herring shall be graded as

Headless Split (a) “Headless Split”, if it is a firm, white-bellied, properly split headless herring that is bright in colour and from which all entrails and the blood along the backbone have been removed; or

Substandard Headless Split (b) “Substandard Headless Split”, if it is a split headless herring that does not meet the requirements of clause (a). (EC764/72)

#### PICKLED DRESSED HERRING

*Idem* **67.** A pickled dressed herring shall be graded as

Dressed (a) “Dressed”, if it is a firm, headless herring that is bright in colour and from which the entrails and a strip of belly, extending from the neck to the anal fin, have been removed in such a manner that no bone protrude; or

Substandard (b) “Substandard”, if it is a dressed, headless herring that does not meet the requirements of clause (a). (EC764/72)

#### PICKLED HERRING FILLETS

*Idem* **68.** A pickled herring fillet shall be graded as

No. 1 (a) “No. 1”, if it is a clean, firm bright herring fillet that is free from rust and discolourations and from which the backbone and fins have been removed; or

No. 2 (b) “No. 2”, if it is a herring fillet that does not meet the requirements of clause (a). (EC764/72)

#### SCOTCH CURE

*Idem* **69.** A scotch cure pickled herring shall be graded as

Full (a) “Full”, if it is a properly gutted, firm herring that is bright in colour and shows the roe or the milt at the throat;

- (b) “Fillings”, if it is a properly gutted, firm herring that is bright in colour and does not show the roe or the milt at the throat. (EC764/72) Fillings

#### PICKLED SPLIT SPRING MACKEREL

- 70.** A pickled split spring mackerel, which is a pickled split mackerel that has no fat or only a small amount of fat, shall be graded as *Idem*
- (a) “Bright Spring”, if it is a clean, smooth-faced, properly split mackerel that has the blood removed from the backbone, is reasonably bright in colour, and is free from rust; Bright Spring
- (b) “Spring”, if it is a clean, reasonably smooth-faced, properly split mackerel that is free from rust; or Spring
- (c) “No. 4 Spring”, if it is a split mackerel that does not meet the requirements of clause (a) or (b). (EC764/72) No. 4 Spring

#### PICKLED SPLIT SUMMER MACKEREL

- 71.** A pickled split summer mackerel, which is a pickled split mackerel that contains a reasonable amount of fat, shall be graded as *Idem*
- (a) “Choice”, if it is a clean, smooth-faced properly split mackerel that has the blood removed from the backbone, is white in colour and is free from rust and blood stains; Choice
- (b) “Summer”, if it is a clean, well split mackerel that has the blood removed from the backbone, is of good colour, and is free from rust and blood stains, whether or not it is slightly rough in appearance; Summer
- (c) “Dark Summer”, if it is a clean, fairly well split mackerel that is of good colour and if free from rust, whether or not it is slightly rough in appearance; or Dark Summer
- (d) “No. 4 Summer”, if it is a split mackerel that does not meet the requirements of clause (a), (b) or (c). (EC764/72) No. 4 Summer

#### PICKLED SPLIT FALL MACKEREL

- 72.** A pickled split fall mackerel, which is a pickled split mackerel that contains a substantial amount of fat, shall be graded as *Idem*
- (a) “Choice Fall”, if it is a clean, smooth-faced, properly split mackerel that has the blood removed from the backbone, is white in colour and if free from rust and blood stains; Choice Fall

- Fall (b) “Fall”, if it is a clean, well split mackerel that has the blood removed from the backbone, is of good colour and is free from rust and blood stains, whether or not it is slightly rough in appearance;
- Dark Fall (c) “Dark Fall”, if it is a clean, fairly well split mackerel that is of good colour and is free from rust, whether or not it is slightly rough in appearance; or
- No. 4 Fall (d) “No. 4 Fall”, if it is a split mackerel that does not meet the requirements of clause (a), (b) or (c). (EC764/72)

#### PICKLED MACKEREL FILLETS

- Idem* **73.** The types and grades for pickled mackerel fillets shall be those types and grades set out in sections 70 to 72 for pickled split mackerel except that, where reference is made to the removal of blood from the backbone, the reference does not apply. (EC764/72)

#### PICKLED HEADLESS OR PICKLED TRIMMED MACKEREL

- Idem* **74.** The types and grades for pickled headless and pickled trimmed mackerel shall be those types and grades set out in sections 70 to 72 for pickled split mackerel. (EC764/72)

#### SIZES FOR PICKLED FISH

- Packing by length **75.** (1) Containers of pickled fish shall be packed according to the length of the fish in accordance with Table I to this section or according to the count of the fish in accordance with Table II to this section.
- Variation (2) The longest fish in any container marked “extra small”, “small” or “small medium” in accordance with Table II to this section, shall not be more than one inch longer than the shortest fish in that container.
- Idem* (3) The longest fish in any container marked “medium”, “large” or “extra large” in accordance with Table II to this section, shall not be more than two inches longer than the shortest fish in that container.

**TABLE I**  
**LENGTH IN INCHES**

Description	Scotch Cure Herring	Herring and Split Herring	Alewives	Spring Mackerel
Small	9 but under 10	7 but under	-	10 but under 13
Matt	10 but under 11	-	-	-
Medium	11 but under 12	9 but under	8 but under 10	13 but under 15
Large	12 and over	11 and over	10 and over	15 and over
Mixed	-	-	-	-
No. 4	-	-	-	-

**TABLE II**  
**Count per 200 lb. Barrel**

Description	Mackerel	Fall Mackerel	Mackerel Fillets
Extra Small	Over 400	-	-
Small	Between 270 and 401	-	Over 70
Small Medium	Between 225 and 271	Between 270 and 401	-
Medium	Between 160 and 226	Between 150 and 201	550 to 751
Large	Under 161	Between 115 and 151	Under 551
Extra Large (EC764/72)	-	Under 115	-

**PART VII**  
**BLOATERS AND BLOATER FILLETS**  
**INSPECTION**

**76.** Bloaters and bloater fillets shall be inspected and where they meet the requirements of these regulations, the containers thereof shall be marked with an inspection stamp. (EC764/72) Inspection

**GRADES**

**77.** Bloaters and bloater fillets shall be properly cured and packed according to their grades as set out in sections 78 and 79. (EC764/72) Grading

**78.** A bloater shall be graded as *Idem*

(a) "Choice", if it is a properly cured herring that has been smoked to a golden colour; or Choice

(b) "Standard", if it is a properly cured herring, whether or not it has taken the smoke properly, is broken at the throat or belly, or has other slight defects. (EC764/72) Standard

**79.** A bloater fillet shall be graded as *Idem*

(a) "Choice", if it is a properly cured herring fillet that has been well smoked and shows considerable fat; or Choice

(b) "Standard", if it is a properly cured herring fillet that does not meet the requirements of clause (a). (EC764/72) Standard

**SIZES FOR BLOATERS**

**80.** (1) All bloaters shall be packed by count in accordance with the weight of bloaters in the container. Packing

(2) The number of bloaters packed in a container holding eighteen pounds shall be indicated by marking or labelling the container with one of the following counts, whichever is appropriate: Marking of number

(a) less than 61;

- (b) 61 to 80;
- (c) 81 to 120;
- (d) 121 to 160; or
- (e) more than 160.

- Other containers (3) Where the weight of bloaters in a container is greater or lesser than eighteen pounds, the count indicated by marking or labelling shall be proportionately greater or lesser, whichever is appropriate, than that required by subsection (2), as approved by the Minister.
- Variation in size (4) The longest fish in a container of bloaters shall not be more than one inch longer than the shortest fish in that container when measured from the tip of the nose to the round of the tail. (EC764/72)

**PART VIII  
SALTED FISH  
GENERAL**

- Packing **81.** Salted fish from which “pink” or “red” has been removed may be packed in accordance with the classes and grades established by this Part if, at the time of inspection or packing, whichever last occurs, no “pink” or “red” is showing and the fish has a moisture content not exceeding thirty-eight per cent. (EC764/72)
- Moisture content **82.** Salted fish for sale shall be inspected within thirty days prior to the date of sale and, where such fish meets the requirements of these regulations, the containers thereof shall be marked with an inspection stamp. (EC764/72)
- Inspection **83.** The moisture content of boneless or semi-boneless salted fish shall not exceed fifty-four per cent. (EC764/72)
- Single species **84.** No container of boneless or semi-boneless salted fish shall contain more than one species of fish. (EC764/72)
- Containers **85.** Boneless or semi-boneless salted fish shall be packed in new, clean containers that are completely lined with parchment or wax paper or are impervious to moisture. (EC764/72)
- Fibred fish **86.** (1) Boneless salted fish may be prepared as fibred fish by separating the fibres and shredding the fish.
- Grading (2) Fibred fish shall be prepared from Fancy or Choice grade as described in clause 92(1)(a) or 92(1)(b) and may be designated by any name acceptable to the Minister.

(3) Containers of boneless salted fish shall not be marked or labelled “middle cuts” unless they contain only pieces of fish taken from the thickest part of boneless salted fish or Fancy or Choice grade. Marking

(4) Pieces or cuttings of clean fish resulting from the preparation of boneless salted fish shall be designated by any name acceptable to the Minister. (EC764/72) Designation

**87.** (1) Boneless salted fish shall have all bones removed. Bones

(2) Semi-boneless salted fish shall have all bones except the pin bones removed. (EC764/72) Idem

#### CLASSES, GRADES, SIZES & MOISTURE CONTENTS FOR SALTED FISH

**88.** Salted fish for sale shall be kench of pickle cured and shall be packed according to class, grade, size and moisture content as determined in accordance with sections 89 and 94. (EC764/72) Grading

#### HEAVY SALTED COD

**89.** A heavy salted cod shall be graded as Idem

(a) “Selected”, if it is a firm, reasonably thick, smooth-faced, well split fish that is clean on back and face, is white in appearance, and is free from slime, blood, liver and other stains; Selected

(b) “Choice”, if it a firm, somewhat rough-faced, fairly well split fish that is clean on back and face and is free from slime, whether or not it shows slight blood or other stains on the surface; Choice

(c) “Standard”, if it is a fish that is not a slink, whether or not that fish is rough-faced or poorly split, shows blood clots, and other stains, is slightly sunburned or skin-heated, or is slightly dun or a fish from which dun has been removed; or Standard

(d) “Commercial” if it is a fish that does not meet the requirements of clause (a), (b) or (c) but that does not show heavy dun or heavy slime and is not heavily sunburned or heavily skin-heated. (EC764/72) Commercial

#### HEAVY SALTED HAKE OR CUSK

**90.** A heavy salted hake or cusk shall be graded as Idem

(a) “Choice”, if it is a firm, reasonably thick, somewhat rough-faced, clean, fairly well split fish that is clean on back and face and free from slime, whether or not it shows slight blood or other stains; Choice

Standard (b) “Standard”, if it is a fish that is not a slink, whether or not that fish is rough-faced or poorly split, shows blood clots and other stains, is slightly sunburned or skin-heated, or is slightly dun or a fish from which dun has been removed; or

Commercial (c) “Commercial” if it is a fish that does not meet the requirements of clause (a) or (b) but does not show heavy dun or heavy slime and is not heavily sunburned or heavily skin-heated. (EC764/72)

#### HEAVY SALTED SALTBULK AND GREEN SALTED FISH

**91.** A heavy salted saltbulk and green salted fish shall be graded as

Fancy (a) “Fancy”, if it is a firm, reasonably thick, smooth-faced, well split fish that is clean on back and face, white-naped, and is free from blood clots, stains and other discolourations and shows whiteness similar to bled fish;

Choice (b) “Choice”, if it is a firm, reasonably thick, smooth-faced, well split fish that is clean on back and face, is near-white in colour and is free from blood clots, stains and other discolourations;

Standard (c) “Standard”, if it is a firm, fairly well split fish, whether or not that fish shows slight discolouration as long as the discolouration is not “pink” and does not have jigger-marks or a heavy lap or round tail; or

Commercial (d) “Commercial”, if it is a fish that is free from “pink” discolouration and that does not meet the requirements of clause (a), (b) or (c). (EC764/72)

#### BONELESS OR SEMI-BONELESS SALTED FISH

*Idem* **92.** Boneless or semi-boneless salted fish shall be graded as

Fancy (a) “Fancy”, if the fillets are thoroughly cured, clean, firm, neatly trimmed whole fillets of the same whiteness as bled fish that are free from excessive salt and other defects, and not more than ten per cent by count of the fillets in any container have ragged edges, tears or holes;

Choice (b) “Choice”, if the fillets are thoroughly cured, clean, firm, fairly well trimmed whole fillets that are free from excessive salt and other defects and not more than twenty per cent by count of the fillets in any container have ragged edges, tears or holes or show slight discolouration;

Standard (c) “Standard”, if the fillets are thoroughly cured, clean fillets and not more than fifty per cent by count of the fillets in any container

have ragged edges, tears or holes or show discolouration.  
(EC764/72)

#### SIZES FOR SALTED FISH

**93.** (1) Containers of salted fish for sale shall be packed according to *Idem* class and length in accordance with the Table to this subsection.

**TABLE**  
**HEAVY SALTED FISH**  
**LENGTH IN INCHES**

Description	Cod	Hake or Cusk
Extra Small	under 12	under 12
Small	12 but under 17	12 but under 16
Medium	17 but under 21	16 but not over 20
Large	21 but under 25	over 20
Extra Large	25 and over	-

(2) The length of a fish is determined by measuring along the centre of *Idem* the fish in a straight line from the end of the backbone at the round of the tail to the end of the flesh at the neck but not including the flap of the neck. (EC764/72)

#### MOISTURE CONTENTS FOR SALTED FISH

**94.** Salted fish for sale shall be designated on the basis of its moisture *Measurement* content in accordance with the Table to this section. (EC764/72)

**TABLE**

Class	Percentage	Designation
Heavy Salted	Not over 32%	Extra Hard Dried
	Over 32% but not over 38%	Hard Dried
	Over 38% but not over 40%	Dry
	Over 40% but not over 44%	Semi-dry
	Over 44% but not over 50%	Ordinary Cure
	Over 50% but not over 54%	Sort Dried



**SCHEDULE A**  
**CONSTRUCTION & EQUIPMENT REQUIREMENTS**  
**FOR ESTABLISHMENTS**

**PART I**  
**GENERAL**

1. The surface of floors in wet working areas where fish are received, held or processed shall be sloped for drainage purposes and constructed of concrete or such other material as the Minister may approve.
2. Floors in dry working areas shall be properly constructed of such material as the Minister may approve.
3. Drains shall be of a type and size sufficient to carry off process effluents and water from cleaning operations and shall be equipped with traps or other devices to preclude the entry of gases or vermin into the building through the drains.
4. Inside surface of walls in wet working areas where fish is received, held, or processed shall be constructed of smooth waterproof, light coloured material that is acceptable to the Minister and that can be thoroughly washed up to a height of not less than four feet.
5. Natural or mechanical ventilation systems shall provide clean air, remove undesirable odours, steam and smoke and prevent condensation in rooms where work is performed.
6. Toilet facilities of types and in numbers approved by the Minister shall be provided.
7. Rooms in which toilet facilities are located shall have doors of a type approved by the Minister.
8. Sanitary washbasins equipped with hot and cold running water, liquid or powdered soap and air dryers or single service towels of types, and in locations and numbers approved by the Minister shall be provided.
9.
  - (1) An adequate supply of safe, sanitary water that
    - (a) has a coliform bacteria count, determined by a method acceptable to the Minister, of not more than two per hundred milliliters; or
    - (b) is derived from a source approved by the Minister, shall be provided under a minimum operating pressure of twenty pounds per square inch.
  - (2) Notwithstanding subsection (1), an establishment may use water other than water referred to in subsection (1) for fire protection, boilers or auxiliary services if there is no connection between the water systems providing water to the establishment.
10. The frames and legs of all equipment on which fish is processed shall be constructed of metal or other material approved by the Minister.
11. Tables shall be so constructed that they and the areas beneath can be readily cleaned.
12.
  - (1) Bins or receptacles in which offal is stored shall be watertight, constructed of metal or other material approved by the Minister and, where necessary to prevent contamination of the establishment or of any fish processed therein, be equipped with well-fitted covers.
  - (2) A concrete or other suitable surface, sloped for drainage purposes shall be placed under elevated offal bins.
13. Wood shall not be used for the construction of any part of a conveyor that comes in contact with fish.
14. Flumes for conveying fish shall be constructed of non-corrodible material, other than wood, and in such a manner that they can be properly cleaned.

15. A minimum illumination intensity of twenty foot candles shall be provided on all working surfaces in processing rooms.

PART II  
CANNERIES

16. Rooms in which fish are processed shall have ceilings that are free from cracks, crevices and open joints and that
  - (a) are constructed of smooth, washable, light coloured material; and
  - (b) are of a height acceptable to the Minister.
17. There shall be no exposed pipes over any working surface on which fish is processed.
18. Hot water shall be provided and maintained at a minimum temperature of 110F in sufficient quantity for the operations of the cannery.
19. Facilities shall be provided, at a convenient location for disinfecting the protective hand coverings used in processing areas.
20.
  - (1) Cutting, filleting and skinning boards shall be made of planed lumber or other material that is smooth and without cracks and shall be constructed in a manner approved by the Minister.
  - (2) Cracking blocks and mallets shall be constructed of material approved by the Minister.
  - (3) Roller devices used for extracting lobster or crab meat shall be constructed of non-corrodible material approved by the Minister and shall be equipped with spray washers.
21. Surfaces, other than cutting, filleting and skinning boards, on which fish is processed shall be made of non-corrodible material, other than wood and all joints on such surfaces shall be smooth and watertight.
22. All receptacles, trays, tanks, vats and utensils used for processing fish shall be of non-corrodible material, other than wood, and shall have smooth surfaces free from cracks and crevices.
23. Boxes, carts, bins and other receptacles used in a cannery for holding fish, other than live fish, before it is further processed or shipped shall be constructed so as to provide drainage and, if made of wood, shall be constructed of planed lumber or waterproof plywood and shall be coated with a material approved by the Minister.
24. Conveyor belts that come in contact with fish, other than canned fish, shall be fitted with a spray washer and, where practical, a scraper.
25. Wire mesh utensils shall not be used in processing except for the handling of shellfish and crustaceans in the shell.
26. Enamelled utensils shall not be used in processing.
27. An adequate supply of steam shall be maintained at a sufficient pressure for the operations of the cannery.
28. Every cannery shall be equipped with one or more
  - (a) sealing machines of a type approved by the Minister; and
  - (b) retorts equipped with properly installed
    - (i) mercury-in-glass thermometer,
    - (ii) pressure gauge,
    - (iii) steam spreader, and
    - (iv) venting valves.

**PART III**  
**SALTED FISH ESTABLISHMENT**

29. Inside surfaces of walls in dry working areas where fish is processed or stored shall be constructed of light coloured material that is acceptable to the Minister.
30. Ceilings of working areas where fish is processed shall be of a height and constructed of material acceptable to the Minister.
31. Cutting surfaces on which fish is dressed or split shall be made of planed lumber or other material that is smooth and without cracks and shall be constructed in a manner approved by the Minister.
32. Table surfaces, other than cutting and cleaning boards, on which fish is processed shall be made of non-corrodible material, other than wood, and all joints on such surfaces shall be smooth and watertight.
33.
  - (1) All receptacles, trays and utensils used for holding slated fish, other than packaged fish, shall be constructed of material approved by the Minister.
  - (2) Where receptacles, trays or utensils referred to in subsection (1) are made of wood, they shall be constructed of planed lumber or waterproof plywood and coated with a material approved by the Minister.
  - (3) Receptacles, trays and utensils in which pickled fish is held shall be constructed in such a manner that the contents thereof can drain.
34. Tanks or vats used in the processing of fish shall be constructed of material approved by the Minister.

PART IV  
FRESH OR FROZEN FISH OR SEMI-PRESERVES  
PROCESSING ESTABLISHMENTS

35. Rooms in which fish is processed shall have ceilings that are free from cracks, crevices and open joints and that
  - (a) are constructed of smooth, washable, light coloured material; and
  - (b) are of a height acceptable to the Minister.
36. Hot water shall be provided and maintained at a minimum temperature of 110 F. in sufficient quantity for the operations of the fresh or frozen fish establishment.
37. Facilities shall be provided, at a convenient location, for disinfecting the protective hand coverings used in processing areas.
38.
  - (1) Cutting, filleting and skinning boards shall be made of planed lumber or other material that is smooth and without cracks and shall be constructed in a manner approved by the Minister.
  - (2) Cracking blocks and mallets shall be constructed of material approved by the Minister.
  - (3) Roller devices used for extracting lobster or crab meat shall be constructed of non-corrodible material approved by the Minister and shall be equipped with spray washers.
39. Surfaces, other than cutting, filleting and skinning boards, on which fish is processed shall be made of non-corrodible material, other than wood, and all joints on such surfaces shall be smooth and watertight.
40. All receptacles, trays, tanks, vats and utensils used for processing fresh fish, frozen fish or semi-preserves shall be non-corrodible material, other than wood, and shall have smooth surfaces free from cracks and crevices.
41. Boxes, carts, bins and other receptacles used in a fresh fish, frozen fish or semi-preserve establishment for holding fish, other than live fish, before it is further processed or shipped shall be constructed of planed lumber or waterproof plywood and shall be coated with a material approved by the Minister.
42. Conveyor belts that come in contact with fish, other than packaged fish, shall be fitted with a spray washer and, where practical, scraper.
43. Wire mesh utensils shall not be used in processing except for handling shellfish and crustaceans in the shell.
44. Enamelled utensils shall not be used in processing.
45. Freezing facilities for processed fish shall be capable of reducing the temperature at the centre of a one-inch thick block of unpackaged fillets to -5 F in two hours or less.
46. Where round or dressed fish is not contact frozen, freezing facilities shall be available to freeze fish by means of air at a temperature of -20 F, or colder moving at a velocity of not less than four hundred feet per minute until the temperature at the centre of the thickest section of the fish is -5 F.

**PART V**

**PICKLED, SPICED AND MARINATED FISH ESTABLISHMENTS**

47. Sections 16 to 19, subsection 20(1) and sections 21 to 26 of the Schedule apply to pickled, spiced and marinated fish establishments.
48. Inside surfaces of walls in dry working areas where fish are processed shall be constructed of light coloured material that is acceptable to the Minister.
49. Sufficient space, acceptable to the Minister, shall be provided for the storage of curing ingredients.
50. Sufficient warehouse space shall be provided to protect the product from freezing or overheating during curing.

**SCHEDULE B****OPERATING REQUIREMENTS FOR ESTABLISHMENTS****PART I  
GENERAL**

1. No person who
  - (a) is known to be suffering from any communicable disease;
  - (b) is a known "carrier" of any disease; or
  - (c) has an infected wound or open lesion on any part of his body shall be employed in any working area of an establishment.
2. Every person engaged in handling or processing fish shall wash his hands thoroughly with warm water and liquid or powdered soap immediately after each absence from duty.
3. Employees who, with their bare hands, handle fish shall not wear fingernail polish.
4. All waterproof garments shall be properly cleaned after each work shift.
5. No person shall smoke or spit in working area.
6. Toilet facilities shall be maintained in a manner satisfactory to the Minister and a supply of toilet tissue shall be available in each toilet room.
7. Sewage, including liquid waste from fish processing operations, shall be disposed of in such a manner that the waste is inaccessible to flies and the water supply for the establishment will not become contaminated.
8. Offal and other refuse shall be removed from the processing area at least once daily and be handled in a manner satisfactory to the Minister.
9. Offal bins or receptacles shall be used only for offal.
10. Dogs, cats and other animals shall not be allowed in an establishment.
11. (1) A rodent and insect control program satisfactory to the Minister shall be maintained in every establishment and, where pesticides are used, the application thereof shall be made under the supervision of a responsible operator using proper equipment in a manner that prevents contamination of fish.  
(2) Pesticides referred to in subsection (1) shall be of a kind approved by the Minister.
12. Unnecessary material or equipment shall not be stored in a working area.
13. The area and beach surrounding and under the control of an establishment shall be kept clean.
14. Brushes, brooms, hoses and other equipment and material necessary for proper cleaning shall be available at all times in an establishment.

PART II  
CANNERIES

15. A record of the sterilization treatment used for each batch of fish shall be kept on file at the cannery for a period of not less than twelve months.
16. Water used for cooling canned fish shall be chlorinated to give a chlorine residual of at least two parts per million, except where canned fish is cooled in a retort using a water supply approved by the Minister.
17.
  - (1) Fish shall be washed prior to canning.
  - (2) When lobster meat has been shucked, it shall be washed in cold running water before it is processed further.
18. Only clean ice made of water from a source approved by the Minister may be used in a cannery.
19. Vats in which shellfish or crustaceans are boiled shall be drained and cleaned at intervals of two hours or at such shorter intervals as may be deemed necessary by an inspector.
20. Shellfish and crustaceans shall be removed from the cooking vats immediately after they have been cooked.
21. When a batch of lobster, crab or shrimp has been cooked, it shall be cooled immediately in clean, cold water and, if further processing does not commence within one hour, it shall be
  - (a) rapidly chilled and stored at a temperature between 32 F and 35 F and processed within eighteen hours; or
  - (b) frozen immediately and held at a temperature of -5 F or lower until it is processed further.
22. Protective hand coverings worn by employees in any processing area shall be disinfected immediately after each break during the work shift.
23.
  - (1) Employees engaged in fish processing operations shall wear coveralls, smocks or coats and headgear of a type approved by the Minister.
  - (2) Protective outer garments worn by employees in fish processing operations shall be clean.
24.
  - (1) Utensils that come in contact with fish before it is canned shall be cleaned and disinfected at least once during and at the end of each work shift by a method approved by the Minister.
  - (2) At the end of each working day, the utensils referred to in subsection (1) shall be air-dried and stored in a sanitary manner.
25. Equipment, including conveyor belts and table, that come in contact with fish before it is canned, shall be cleaned and disinfected at the end of each work shift by a method approved by the Minister.
26. Floors in wet working areas shall be kept clean and shall be thoroughly washed and disinfected daily.
27. Canneries and all equipment and utensils used in the operations of a cannery shall be kept in good repair and in a clean and sanitary condition.



**PART III**  
**SALTED FISH ESTABLISHMENTS**

28. Employees engaged in fish processing operations shall wear clean outer garments and headgear of a type approved by the Minister.
29. Workers in wet working areas shall wear waterproof aprons, coats or pants.
30. Floors in all working areas shall be kept clean at all times.
31. Adequate covered storage space for packaging material for dried salted fish shall be provided.
32. Salt used for curing fish shall be stored in a location approved by an inspector.
33. Processed fish shall be stored in a location approved by an inspector.
34. Salted fish establishments and all equipment and utensils used in the operations of such establishments shall be kept in good repair and in a clean and sanitary condition.

**PART IV**  
**FRESH OR FROZEN FISH OR SEMI-PRESERVES**  
**PROCESSING ESTABLISHMENTS**

35. (1) Round or dressed fish shall be adequately washed prior to further processing.  
(2) When lobster meat or crab meat has been shucked, it shall be washed in cold running water before it is processed further.
36. Only clean ice made of water from a source approved by the Minister may be used in a fresh fish, frozen fish or semi-preserves establishment.
37. Vats in which shellfish or crustaceans are boiled shall be drained and cleaned at intervals of two hours or at such shorter intervals as may be deemed necessary by an inspector.
38. Shellfish and crustaceans shall be removed from the cooking vats immediately after they have been cooked.
39. When a batch of lobster, crab or shrimp has been cooked, it shall be cooled immediately in clean, cold water and, if further processing does not commence within one hour, it shall be
  - (a) rapidly chilled and stored at a temperature between 32 F and 35 F and processed within eighteen hours; or
  - (b) frozen immediately and held at a temperature of -15 F or lower until it is processed further.
40. Protective hand coverings worn by employees in the filleting and packaging areas shall be disinfected at each break during the work shift.
41. (1) Employees engaged in fish processing operations, except filleters, skimmers, butchers, scalers, handlers of round and dressed fish and workers in frozen storage rooms shall wear clean coveralls, smocks or coats, and headgear of a type approved by the Minister.  
(2) Filleters, skimmers, butchers, scalers, handlers of round and dressed fish shall wear clean outer garments, and headgear of a type approved by the Minister.  
(3) Workers in frozen storage rooms shall wear clean outer garments.
42. Floors in wet working areas shall be kept clean and shall be thoroughly washed and disinfected daily.
43. (1) Utensils that come in contact with fish that is being processed, other than packaged fish, shall be cleaned and disinfected at least once during and at the end of each work shift by a method approved by the Minister.  
(2) At the end of each working day, the utensils referred to in subsection (1) shall be air-dried and stored in a sanitary manner.
44. Equipment including conveyor belts and tables, that come in contact with fish that is being processed, other than packaged fish, shall be cleaned and disinfected at the end of each work shift by a method approved by the Minister.
45. Fresh fish, frozen fish and semi-preserves establishments and all equipment and utensils used in the operations of such establishments shall be kept in good repair and in a clean and sanitary condition.

**PART V**  
**PICKLED, SPICED AND MARINATED FISH ESTABLISHMENTS**

46. Round or dressed fish, where required by the particular type of cure, shall be adequately washed prior to further processing.
47. All curing ingredients shall be thoroughly mixed and evenly distributed throughout the fish at the time of preparation.
48. Fish in the process of being cured shall be protected from freezing or overheating.
49. Only clean ice made of water from a source approved by the Minister shall be used in a pickled, spiced and marinated fish establishment.
50. Protective hand coverings worn by employees in the dressing, filleting, and packaging areas shall be disinfected at each break during the work shift.
51. Employees engaged in a fish processing operation shall wear clean outer garments and headgear of a type approved by the Minister.
52. All floors shall be kept clean and floors in wet working areas shall be thoroughly washed at intervals of two hours or at such shorter intervals as may be deemed by an inspector.
53. (1) Utensils that come in contact with fish that is being processed, other than packaged fish, shall be cleaned and disinfected at least once during and at the end of each work shift by a method approved by the Minister.  
(2) At the end of each working day, the utensils referred to in subsection (1) shall be air-dried and stored in a sanitary manner.
54. Equipment, including filleting machines, conveyor belts and tables, that comes in contact with fish that is being processed, other than packaged fish, shall be cleaned and disinfected at intervals of two hours or at such shorter intervals as may be deemed necessary by an inspector.
55. Pickled, spiced and marinated fish establishments and all equipment and utensils used in the operations of such establishments shall be kept in good repair and in a clean and sanitary condition.

**SCHEDULE C**  
**REQUIREMENTS FOR BOATS USED FOR FISHING OR**  
**TRANSPORTING FISH FOR PROCESSING**

1. Boats shall have facilities for protecting fish from the sun and weather and from bilge and other contamination.
2. Fish holds, penboards and shelf boards shall be smooth and non-porous, constructed to facilitate proper cleaning, maintained in a condition satisfactory to the Minister and, if wood, coated with a material approved by the Minister.
3. Where fish are stored against bulkheads separating fish holds from the engine room or other quarters, such bulkheads shall be watertight and well insulated.
4. Fish pens shall be shelved where necessary to prevent crushing of fish.
5. Gutted fish shall be washed to remove excess blood, slime and viscera prior to stowing.
6. While fish is on a boat used for fishing or for transporting fresh fish, the quality of the fish shall be preserved by the use of finely divided ice or by such other methods as the Minister may approve.
7. Decks, holds, pen boards and shelf boards shall be thoroughly cleaned as soon as the fish has been discharged, and shall be disinfected when necessary.

**SCHEDULE D**  
**REQUIREMENTS FOR ESTABLISHMENTS**  
**STORING FROZEN FISH**

1. Rooms in which frozen fish is stored shall be maintained at a temperature of -15 F or colder.
2. Each storage room shall be equipped with an accurate thermometer or other temperature measuring device that is located in such a place that it indicates the average air temperature of the room.
3. Frozen fish shall be protected to minimize rises in the temperature of the fish when it is outside a refrigerated area.
4. No odoriferous substance shall be stored with fish in holding or storage rooms. (Oct. 14/72)

**SCHEDULE E**  
**OPERATING REQUIREMENTS FOR THE STORAGE AND TRANSPORTATION**  
**OF FISH FOR RESALE OR PROCESSING**

1. Fish shall be adequately iced or chilled to temperature of not greater than 4 degrees C (40 degrees F) while being held or transported.
2. Fish shall at all times be protected from contamination and the weather while being held or transported.
3. Facilities, including vehicles used to hold or transport fish, shall be maintained in a clean and sanitary manner.
4. Containers used to hold, store or transport fish shall be maintained in a clean and sanitary manner and be made of such materials and be of such size as may be approved by the Minister.
5. No odoriferous substance shall be stored with fish while the fish is in storage or transport.
6. Each facility or vehicle used for the storage or transport of fish must be equipped with an accurate temperature measuring device that is located in such place that it indicates the air temperature of the room.
7. All facilities and vehicles used to hold, store, or transport fish must be inspected by an inspector.
8. All water used to transport, hold, store or wash fish shall be potable and be obtained from an approved source. (EC871/95)

**SCHEDULE F**  
**FACILITIES REQUIREMENTS FOR FISH BUYERS**

A fish buyer is required to:

1. possess a government inspected legal tender weigh scale, and
2. possess the facilities to store and transport fish and if the facility is
  - (a) a building, it shall have a concrete floor sloped to drain, insulated walls and ceilings constructed of smooth, waterproof, light-colored material that is satisfactory to the Minister.
  - (b) a truck with a closed box, it shall be insulated and the inside surface of the box must be constructed of a smooth, light-coloured, washable material.
  - (c) a truck with an open box, it shall have an insulated box constructed of an approved material with tight-fitting covers.
3. A truck with an open box shall not be an acceptable facility for fish buyers engaged in buying lobster or crab. (EC871/95)

**SCHEDULE G**  
**FACILITIES REQUIREMENTS FOR PEDLARS**

A fish pedlar is required to

1. possess a vehicle with a closed box that is insulated and the inside surface of the box is constructed of a smooth, light-colored material, or
2. possess a vehicle with an open box and also possess insulated containers, constructed of an approved material with tight-fitting covers, for holding fish. (EC871/95)