

## Requirements for raw materials

The fishery products are delivered to the plant to meet regulation 853/2004 i.e. fresh fish at a temperature of melting ice or a maximum of 2 °C. Frozen fishery products should be -18 °C (+/-3 °C). They have to be free of visible parasites and substances which are considered dangerous to human health.

## Requirements for premises/processing of fish

The various steps of processing raw materials, i.e. gutting, cleaning, portioning and possibly salting are to be conducted in work areas/premises that comply with Regulation 852/2004: Work areas are solid, enclosed rooms with access to running hot and cold drinking water, providing closed containers for waste that are easy to clean and disinfect.

## Time period of transport/storage until the smoking process commences

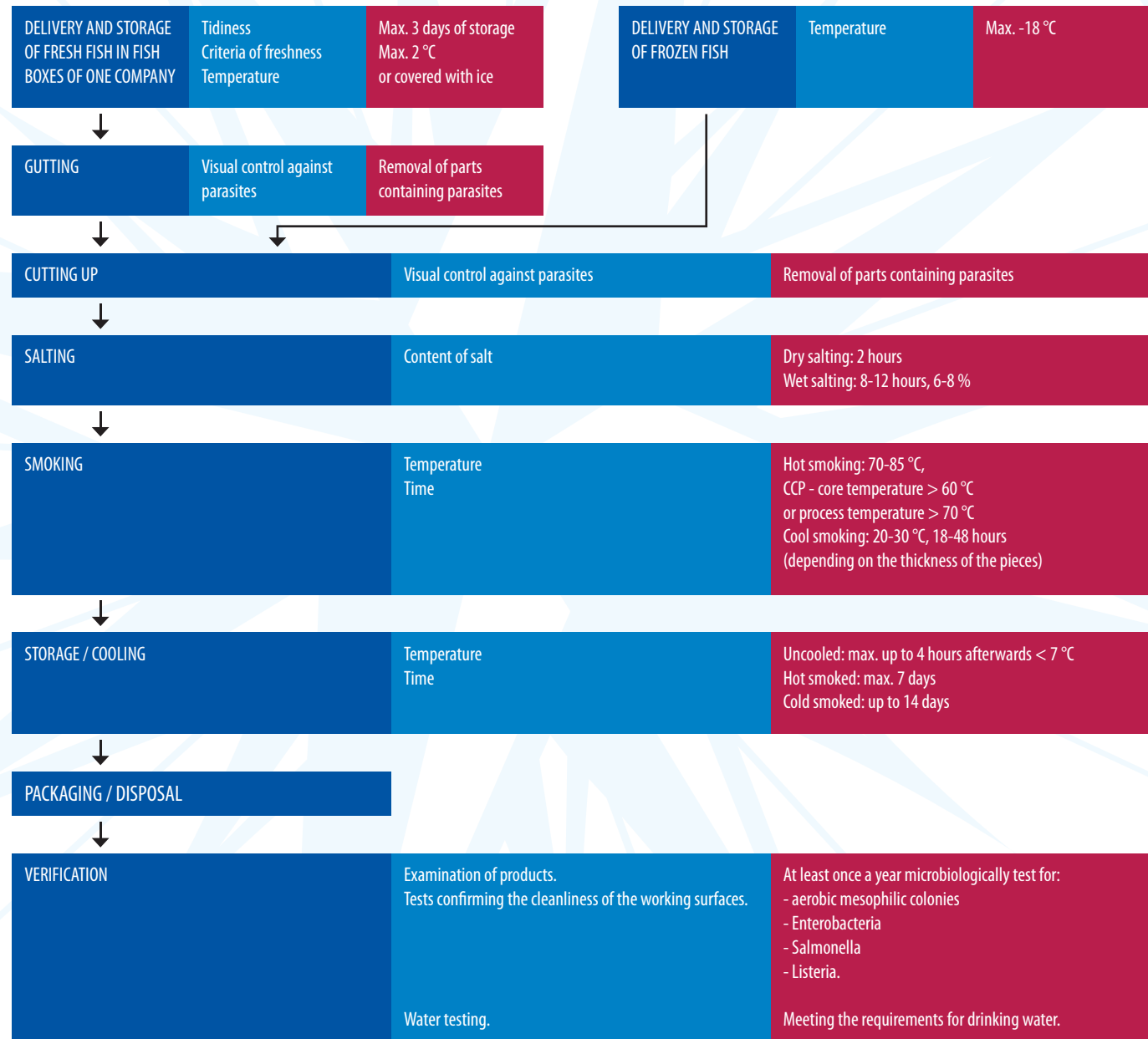
Time limit for non-chilled fish storage or transport is maximum 1 hour from catch to supply fish to land. Frozen fishery products stored and transported at a temperature according to the temperature indicated on the label.

## Smoking - requirements for the area/ smoking oven

- paved ground for longer or repeated activities
- dust-free ground for once-off one-day activities
- Roofing of the smoking oven
- Requirements for product protection
- hanging storage during the chilling-down period down to outside temperature with top and side protection against environmental influences (precipitation, dust, wild birds)

## Manufacturing process of smoked fish - requirements on self-monitoring relevant for food safety

■ Processing level  
■ Control points  
■ Requirements



Supervision of PACs and residues should be done by the authority (sampling plans).

## Requirements for labelling

Labeling shall comply with the relevant EU requirements or equivalent requirements. In addition to all other necessary product information (product name, price, producer's name/ address), specifications according to fish labelling (Latin name, date, method of production, origin, e.g. "Caught in North Atlantic" or "aquaculture in China") have to be given.

## Verification of own-checks

Food business operators shall establish, implement and maintain a permanent procedure or procedures based on the HACCP principles. Keeping records of daily temperatures e.g. temperature of products at arrival, of raw material and products, core temperature and process temperature of the smoking process. Microbiological own checks have to be performed at least once a year by an accredited laboratory.

## Requirements for employees

Hygiene trainings for employees have to be proven following regulation 852/2004. Employees suffering from among others: infectious stomach and intestinal diseases, skin infections or hepatitis are not allowed to work in food business. All persons working in food processing should observe good personal cleanliness and shall wear suitable, clean clothes. Rapport of illness or symptoms required.

## The purpose of the Focus on Food project

Food Hygiene and Food Safety in the Baltic Region - Focus on Food is a joint EU project between German, Polish and Swedish control authorities in the food sector. The project is approved by the South Baltic Cross-border Co-operation Programme 2007-2013.

In the project, Focus on Food there are 14 participating partners. The project aims to achieve a broader consensus and more similar interpretation and application of the common food legislation, to raise the competence of control staff, and provide for an increased interest in issues relating to food hygiene among businesses and consumers.

## Contact

### Lead partner

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Visit <http://focus-on-food.eu> for further information about the project and each project partner.

# Small outside retail fish smokehouses



Photos: Rafal Targosz



Part-financed by the European Union  
(European Regional Development Fund)

*Food Hygiene and Food Safety in  
the Baltic Region - Focus on Food*