## **HEAD AND GUT OPERATION**

Name of Pren	mise:				Premise Number	er:	
Address of P	remise:						
			A	Acceptable	Unacceptable	Comm	ients
Filleting/Ste	aking						
Fish undama	aged and free fro	om rancidity/spoil	age				
Proper head	ing and gutting	of fish					
Thorough w	ashing of fish fo	ollowing heading/g	gutting				
Proper dispo	osal of waste/off	al					
Knives/Utensils sanitized and free from contamination			mination				
Fish with high parasite loads (>5 per kg) discarded			arded				
	ckaging/Wraj						
	e at refrigerated t		4°C; 40°F	☐ Yes	□ No		
		_	.3°C; 38°F				
Proper icing of	f fich	<b>0</b> 1 <u>_</u> 3.	.5 0, 50 1	☐ Yes	□ No		
Proper icing of fish							
Fresh fish/fillets refrigeration in vac-pack ≤7 days							
<b>NO</b> refrigeration of vac- pack smoked fish (frozen OK)							
MAP smoked fish refrigerated shelf-life ≤14 days							
Labels include				_	_		
Common na							
	ddress of suppl	ier					
Net Fish We	•						
Fish Grade a	and Fish Size						
Storage instructions / Best Before Date							
		ith the terms & co	onditions				
of the licens	e Frozen	Storogo				C 4 a w a a a	
Acceptable		Storage			Cold		Unacceptable
Acceptable	Unacceptable	Temperature is <	:-18°C (<0°F)	Temperatur	re is ≤4°C (≤40°F)	<b>Acceptable</b>	Unacceptable
Acceptable		Temperature is <		1	re is ≤4°C (≤40°F)	Acceptable	Unacceptable
Acceptable		Temperature is <-	-26°C (<-15°F)	Temperatur	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food	-26°C (<-15°F) is protected f	Temperatur	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food	e26°C (<-15°F) is protected to stored in fo	Temperatur from contame od grade co	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food	26°C (<-15°F) is protected to is stored in for Food is 6	Temperatur from contame od grade co	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination entainers	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food Monit	26°C (<-15°F) is protected to is stored in for Food is 6 toring (tempe	Temperatur from contant ood grade co off floor rature logs/	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination ontainers records)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food Monit	is protected fi is stored in fo Food is 6 toring (tempe asily cleanab	Temperatur from contan ood grade co off floor rature logs/s le, durable,	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination ontainers records)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food Monit	is protected to is stored in for Food is 6 toring (temperasily cleanaby Stock in	Temperatur from contain ood grade com off floor rature logs/file, durable, rotation	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination ontainers records)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food Monit	is protected to is stored in for Food is 6 toring (temperasily cleanaby Stock in	Temperatur from contan ood grade co off floor rature logs/s le, durable,	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination ontainers records)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food Monit	is protected fi is stored in fo Food is 6 toring (tempe asily cleanab Stock i Well organ	Temperatur from contain ood grade com off floor rature logs/file, durable, rotation	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination ontainers records)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food Monit	is protected to storing (temperasily cleanab Stock in Well organ Sufficients	Temperature from contain and grade contain of floor rature logs/file, durable, rotation uized, clean	re is ≤4°C (≤40°F) e is ≤3.3°C (≤38°F) nination ontainers records)	Acceptable	Unacceptable
Acceptable		Temperature is < Temperature is < Food Food is Monit Shelves e	is protected to storing (temperasily cleanab Stock in Well organ Sufficients	Temperature from contain and grade contain and grade contain arture logs/sile, durable, rotation articled, clean at lighting culation	re is <4°C (<40°F) e is <3.3°C (<38°F) nination ontainers records) non-porous	Acceptable	Unacceptable
	Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organis Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/sile, durable, rotation articled, clean at lighting culation	re is <4°C (<40°F) e is <3.3°C (<38°F) nination ontainers records) non-porous	Acceptable	Unacceptable
Acceptable	Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organis Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/sile, durable, rotation articled, clean at lighting culation	re is <4°C (<40°F) e is <3.3°C (<38°F) nination ontainers records) non-porous	Acceptable	Unacceptable
	Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/sile, durable, rotation articled, clean at lighting culation	re is <4°C (<40°F) e is <3.3°C (<38°F) nination ontainers records) non-porous	Acceptable	
Comments:	Unacceptable	Temperature is < Temperature is < Food Food i  Monit Shelves e  Docu	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/stature lo	re is \( \leq 40^\colon \) (\( \leq 40^\colon \) Figure is \( \leq 3.3^\colon \) (\( \leq 38^\colon \) Finitation ontainers records) non-porous	Acceptable	
Comments:	Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e  Docu	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/stature lo	re is \( \leq 40^\colon \) (\( \leq 40^\colon \) Figure is \( \leq 3.3^\colon \) (\( \leq 38^\colon \) Finitation ontainers records) non-porous	Acceptable	
Comments:  Sanitation as Employees for No smoking	Unacceptable  Unacceptable  Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e  Docu	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/stature lo	re is \( \leq 40^\colon \) (\( \leq 40^\colon \) Figure is \( \leq 3.3^\colon \) (\( \leq 38^\colon \) Finitation ontainers records) non-porous	Acceptable	
Comments:  Sanitation at Employees f No smoking At least one	Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e  Docu  Hygiene L, cuts, lesions tobacco DODSAFE	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and	Temperature from contain and grade contain and grade contain arture logs/stature lo	re is \( \leq 40^\colon \) (\( \leq 40^\colon \) Figure is \( \leq 3.3^\colon \) (\( \leq 38^\colon \) Finitation ontainers records) non-porous	Acceptable	
Sanitation and Employees f No smoking At least one Hand-washing	Unacceptable  Unacceptable  D D D D D D D D D D D D D D D D D D	Temperature is < Temperature is < Food Food is Monit Shelves e  Docu  Hygiene I, cuts, lesions tobacco DODSAFE Doap, sanitizer, pap	is protected to stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and Air Circument	Temperature from contain and grade contain and grade contain arture logs/stature lo	re is \( \leq 40^\colon \) (\( \leq 40^\colon \) Figure is \( \leq 3.3^\colon \) (\( \leq 38^\colon \) Finitation ontainers records) non-porous	Acceptable	
Comments:  Sanitation at Employees f No smoking At least one Hand-washin Appropriate.	Unacceptable  Unacceptable  Unacceptable	Temperature is < Temperature is < Food Food is Monit Shelves e  Docu  Hygiene L, cuts, lesions tobacco DODSAFE	is protected fis stored in for Food is 6 toring (temperasily cleanaby Stock in Well organy Sufficient Air Circumentation and Air Circumen	Temperature from contain and grade contain and grade contain arture logs/stature lo	re is \( \leq 40^\colon \) (\( \leq 40^\colon \) Figure is \( \leq 3.3^\colon \) (\( \leq 38^\colon \) Finitation ontainers records) non-porous	Acceptable	