Com	pany	/ Name:	

Vessel Design Construction and Maintenance (Element: 5.2 a) - Control Measures						
		SFCR 57 (a-d)				
Responsible Person (name or position):	When to apply:	Record(s)				
	Prior to the start of the fishing season	Pre-Season Vessel Construction Inspection Form				

## Design, Construction and Maintenance of the Vessel:

<u>Control Measure-</u> Ensure that the vessel is constructed properly with the correct materials and maintained. A comprehensive checklist is used- see the 'monitoring' section that follows:

## Materials used in construction and maintenance:

The interior of the facility or conveyance where you manufacture, prepare, store, package or label food, must be constructed of and maintained using materials that are:

- suitable for their intended use
- appropriate for the food and activity being conducted
- appropriate for the food animal and the activity being conducted
- durable
- capable of withstanding repeated cleaning and sanitizing
- free from noxious constituents

### Selection of Materials:

To ensure that construction materials are acceptable for construction and maintenance, use at least one of the following methods:

- Select materials from the CFIA List (on CFIA web site) 'Canadian Food Inspection Agency Guidelines for Submissions - Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products'
- 2. Have on file a Letter of Acceptance (LOA) previously provided by the CFIA;
- 3. Have on file a Letter of No Objection (LONO) from Health Canada for the product used. Note that Health Canada will continue to assess packaging materials and non-food chemicals (not construction materials) on a voluntary basis if requested by industry; and/or
- 4. Have on file a Letter of Guarantee (LOG) from the supplier of the product or material.

### Once an approval has been found:

File approvals for future reference.

Company	Name:	

Vessel Design Construction and Maintenance (Element: 5.2 a) - Monitoring						
Monitor (responsible monitoring equipment)	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:		
	Vessel design and maintenance	Follow the points on the 'Pre-Season Vessel Construction Inspection Form'	1) prior to the fishing season	Pre-Season Vessel Construction Inspection Form- in Pre-Season Log		

The Monitor, prior to the start of the fishing season, will complete the 'Pre-season Vessel Construction Inspection Form':

- i. Inspect all items listed on the form, and ensure they conform with the requirements as listed on the form
- ii. make notes of any deficiencies or general findings in the 'Deficiency Description/Comments' section
- iii. If there is uncertainty whether or not the item is within compliance, refer to the CFIA websites- 'Preventive Controls for Food Businesses' and 'Maintenance and Operation of a Vessel'
- iv. If items need to be repaired/replaced etc., schedule repair date on the 'Maintenance/Repair table' (at the end of the Pre-Season Log),
- v. The actual date of repair is to be written on the Maintenance/Repair Table and initialed by the Maintenance Technician.
- vi. If it is routine maintenance there is no need to complete a corrective action. If it is a significant repair or problem, complete corrective action procedures (Appendix 1).

Form is signed and dated when the inspections take place.

Vessel Design Construction and Maintenance (Element: 5.2 a) - Verification						
Verifier (responsible monitoring equipment)	What:	How:	<u>Frequency</u> (how frequently it is checked to ensure training completed):	Record:		
	Vessel design and maintenance	Review the points on the 'Pre-Season Vessel Construction Inspection Form'	1) prior to the fishing season	Pre-Season Vessel Construction Inspection Form- in Pre-Season Log		

#### How to Verify:

The Verifier, prior to the start of the fishing season, will review the 'Pre-season Equipment Inspection Form':

- i. Ensure all items listed on the form, are completed
- ii. Verify that all deficiencies noted have been fixed- 1) visually verify and/or test as required, sign off on the 'Maintenance/Repair table' and/or Corrective Action forms
- iii. If new deficiencies are noted during the verification, or items have not been repaired or replaced, begin a new corrective action. Keep 'corrective action' form on file (see Appendix 1).

Form is signed and dated when the verifications take place.

Com	pany	Name:_			

Hygienic Flow and Separation (Element: 5.2 b) - Control Measures						
		SFCR 59 (1&2), 60, 61, 62				
Responsible Person:	When to apply:	Record				
	Prior to start of the season	Schematic(s)- in pre-season log				

# **Hygienic Flow and Separation:**

The vessel must be designed, constructed and maintained in such a manner that the movement of persons and things within, into and out of it is controlled.

## 'Flow of Materials, Product and Employees' Schematic (complete in the pre-season log):

Floor plans showing the movement of product, chemicals and packaging must be completed and kept on file.

• When ingredients, finished food, chemicals, or packaging materials, are moved the employees follow established routes as reflected in the 'Flow of Materials, Product and Employees' Schematic in a manner that does not present a risk of contamination of the food.

## **Un-authorized people in the establishment:**

- Only authorized people are to be in processing and storage areas (sings posted at front and back entrances).
- Employees who encounter unauthorized people are to immediately alert their foreman so that the unauthorized person can be dealt with appropriately (recommend Work Safe guidelines).

# **Separation of food (SFCR 61):**

You use physical or other effective means to separate food from anything that presents a risk of contamination to the food.

#### You separate food from:

- other food that contains allergens
- sanitizers, agronomic inputs, other non-food chemical agents, starter products; and
- waste material and inedible food
- You keep food that is **intended only for export** (ex. Uses a preservative allowed in a foreign country but not Canada) in a separate area, particularly when the requirements of the destination country do not meet those for domestic sale
- You keep food that is intended only for intra-provincial trade in a separate area when provincial requirements do not meet those of the SFCA and its Regulations

## You use physical or other effective means to separate food from:

- anything that is manufactured, prepared, stored, packaged or labelled in the establishment that is not intended to be used or sold as food
- You separate food for human consumption from pet food or animal feed; and
- inedible food

## Control of food that is unsafe, returned, or non-compliant with the SFCA or the SFCR (SFCR 62):

- When any food is in the establishment that is part of a recall or returned to Canada after rejection from a foreign country and presents a risk of injury to human health or that does not meet the requirements of the SFCA or SFCR:
- identify the food as unsafe- **Place a large label on the product** directing employees to not allow the product to be distributed.
- place the food in a designated area within the establishment; and
- Complete any other necessary Corrective Action Procedures (Appendix 1)

Company	y Name:	

Hygienic Flow and Separation (Element: 5.2 b) - Monitoring						
Monitor (responsible monitoring equipment)	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:		
	Movement of prawns, chemicals, packaging, waste & rejected product	Complete schematics, showing movements as they happen on the vessel	Once prior to the start of the season	Hygienic Flow and Separation Schemcatics (Pre- Season Log)		

The Monitor ensures that

- i. Movements of employees, product, chemicals, packing, waste removal and location of rejected/recalled materials as represented on the schematics are accurate
- ii. Commodities are appropriately separated
- iii. Record monitoring activities on the schematics, signed and dated.

Hygienic Flow and Separation (Element: 5.2 b) - Verification						
Verifier (responsible monitoring equipment)	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:		
	Completion and accuracy of schematics	Review the schamatics and ensure they are accurate	Once prior to the start of the season	Hygienic Flow and Separation Schemcatics (Pre- Season Log)		

# **How to Verify:**

The <u>Verifier</u> ensures that:

- i. Reviews the <u>Hygienic Flow and Separation Schematics</u>
- ii. Ensure that all elements are completed.
- iii. Observe employees to ensure approved routes are followed
- iv. The verifier signs and dates the <u>Hygienic Flow and Separation Schematics</u> and indicates if 'corrective actions were completed (see Appendix 1).

Company	Name:	

Lighting (Element: 5.2 c) — Control Measures						
		SFCR 63 (1&2)				
Responsible Person:	When to apply:	Where to apply:	Record			
	Prior to the start of the fishing season	1) Inspection & Packing areas, 2) Prawn, Packaging & Ingredient Storage Areas	Pre-Season Lighting Inspection Form - in Pre-Season Log			

# **Control Measure:**

## **Lighting:**

- Light must be sufficient to allow the intended activity to be conducted effectively.
- Lighting equipment (bulbs and fixtures) that is located where breakage could contaminate commodities is protected:
  - light fixtures shielded with safety covers to contain broken material or light fixtures constructed from shatter-resistant materials or
  - shatterproof bulbs used (SFCR 63(2b);) (approval letter on file)
  - designed to facilitate cleaning (FIR Sch I (16))
  - can withstand repeated cleaning/sanitizing (SFCR 63(2a);)
  - lights working

The following light intensity levels are commonly acceptable for most foods:

540 lux (50.2 foot candles) in inspection areas such as a grading station

220 lux (20.4 foot candles) in work areas such as processing and packaging areas

110 lux (10.2 foot candles) in other areas such as storage areas, warehouses

Lighting (Element: 5.2 c) -Monitoring					
Monitor (responsible for checking lighting))	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:	
	Light design, materials and intensity (artificial and natural)	Follow the points on the 'Pre-Season Lighting Inspection Form'	1) prior to the fishing season	Pre-Season Lighting Inspection Form - in Pre-Season Log	

## **How to Monitor:**

The monitor, prior to the start of fishing season:

- i. Inspects the lighting conditions in the vessel as prompted by the 'Pre-Season Lighting Inspection Form' (use a light meter or a telephone app)
- ii. Record monitoring activities on the 'Pre-Season Lighting Inspection Form', signed and dated.
- iii. Note any deficiencies on the 'maintenance/repair table' or write corrective actions if other than routine maintenance

Company	Name:	

Lighting (Element: 5.2 c) -Verifying				
Verifier (responsible for checking lighting))	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:
	Light monitoring effectiveness	Review the 'Pre- Season Lighting Inspection Form'	1) prior to the fishing season	Pre-Season Lighting Inspection Form - in Pre-Season Log

<u>The 'Verifier'</u>, prior to the start of the fishing season:

- i. Reviews the 'Pre-Season Lighting Inspection Form' to ensure that all elements are completed.
- ii. Reviews any deficiencies that were noted on the 'maintenance/repair table' or corrective action forms to determine if they were properly corrected (signed or initialed and dated)
- iii. Observes the facilities for burned out bulbs or damaged fixtures.
- iv. The verifier signs and dates the 'Pre-Season Lighting Inspection Form' and indicates if 'corrective actions were needed (see Appendix 1).

Company	y Name:	

Ventilation (Element: 5.2 d) - Control Measures				
		SFCR 64		
Responsible Person:	When to apply:	Where to apply:	Record	
	Prior to the start of the fishing season	Processing and storage areas	Pre-Season Ventilation Inspection Form - in Pre-Season Log	

# **Control Measure- Ventilation (facilities and/or conveyance):**

The Responsible Person ensures that:

- Ventilation provides sufficient air exchange to control, prevent the accumulation of odor, smoke, heat, steam, humidity, condensation or dust.
- Ventilation systems are designed and constructed to prevent contamination (e.g., air flow into clean areas is not contaminated) (screened or filtered if intakes near a source of contamination)
- Ventilation systems are adequately maintained and cleaned (at least quarterly).
- is equipped with close-fitting screens or filters to prevent the entry of pests, dust, smoke, steam, odors, and contaminated air

Ventilation (Element: 5.2 d) -Monitoring				
Monitor (responsible for checking lighting))	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:
	Ventiation in the vessel (natural or mechanical)	Follow the points on the 'Pre-Season Ventilation Inspection Form'	prior to the fishing season	Pre-Season Ventilation Inspection Form - in Pre-Season Log

### **How to Monitor:**

The monitor, prior to the start of fishing season:

- i. Inspects the ventilation conditions in the vessel as prompted by the 'Pre-Season Ventilation Inspection Form'
- ii. Record monitoring activities on the 'Pre-Season Ventilation Inspection Form', signed and dated.
- iii. Note any deficiencies on the 'maintenance/repair table' or write corrective actions if needed

Company	/ Name:	

Ventilation (Element: 5.2 d) -Verifying				
Verifier (responsible for checking lighting))	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:
	Ventilation monitoring effectiveness	Review the 'Pre- Season Ventilation Inspection Form'	1) prior to the fishing season	Pre-Season Ventilation Inspection Form - in Pre-Season Log

<u>The 'Verifier'</u>, prior to the start of the fishing season:

- i. Reviews the 'Pre-Season Ventilation Inspection Form' to ensure that all elements are completed.
- ii. Reviews any deficiencies that were noted on the 'maintenance/repair table' or corrective action forms to determine if they were properly corrected (signed or initialed and dated)
- iii. Observes the facilities for signs of poor ventilation (odor, smoke, heat, steam, humidity, condensation or dust)
- iv. The verifier signs and dates the 'Pre-Season Ventilation Inspection Form' and indicates if 'corrective actions were needed (see Appendix 1).

Company	Name:	

Employee Facilities (Element: 5.2 e) - Control Measures				
		SFCR 67 (1,2 &3)		
Responsible Person:	When to apply:	Where to apply:	Record	<u>Monitor</u>
	Prior to the start of the fishing season	employee facilities	Pre-Season Employee Facilities Inspection Form - in Pre- Season Log	

<u>Hand cleaning stations, lavatories, showers, drinking water stations, break rooms and change rooms (Subsection 67(1):</u>

The 'Responsible Person', Prior to the start of the fishing season, ensures that the following items are adequate:

- o hand cleaning and sanitizing stations
- lavatories
- o showers
- o break rooms; or
- o change rooms

A comprehensive 'Pre-Season Employee Facilities Inspection Form' details the requirements (see Pre-Season Log)

Employee Facilities (Element: 5.2 e) -Monitoring				
Monitor (responsible for checking lighting))	What:	How:	<u>Frequency</u> (how frequently it is checked to ensure training completed):	Record:
	Employee Facilties	Follow the points on the 'Pre-Season Employee Faciities Inspection Form'	prior to the fishing season	Pre-Season Employee Faciities Inspection Form

### **How to Monitor:**

The monitor, prior to the start of fishing season:

- i. Inspects the ventilation conditions in the vessel as prompted by the 'Pre-Season Employee Facilities Inspection Form'
- ii. Record monitoring activities on the Pre-Season Employee Facilities Inspection Form ', signed and dated.
- iii. Note any deficiencies on the 'maintenance/repair table' or write corrective actions if needed

Company	y Name:	

Employee Facilities (Element: 5.2 e) -Verifying					
Verifier (responsible for checking lighting))	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:	
	Ventilation monitoring effectiveness	Review the 'Pre- Season Employee Faciities Inspection Form'	prior to the fishing season	Pre-Season Employee Faciities Inspection Form	

<u>The 'Verifier'</u>, prior to the start of the fishing season:

- i. Reviews the 'Pre-Season Employee Facilities Inspection Form' to ensure that all elements are completed.
- ii. Reviews any deficiencies that were noted on the 'maintenance/repair table' or corrective action forms to determine if they were properly corrected (signed or initialed and dated)
- iii. Observes the facilities for general condition.
- iv. The verifier signs and dates the 'Pre-Season Employee Facilities Inspection Form' and indicates if 'corrective actions were needed (see Appendix 1).

company Name.		
Water (Element: 5.3) - Control	Measures	
	SFCR 70 (1,2,3); 71 (1 & 2)	
Responsible Person (who):	When to apply:	Record
	when water is sourced	PRE-SEASON VESSEL WATER SUPPLY INSPECTION FORM

#### Water Supply:

Company Name

**Ensure** the water used to wash the fish or clean and sanitize surfaces and equipment or make ice does not present a source of contamination.

- Water must be available in a quantity sufficient to meet the needs of your operation
- There is no cross-connections between safe and unsafe water supplies- evaluate pipes, and drains to ensure there is not cross contamination
- hoses, taps or other delivery systems fitted with backflow preventers on fixtures or vacuum breakers
- Suitable drawing (complete the 'Water Source and Water Systems diagram in the 'Pre-Season Log') showing water supply and waste water systems (sources of supply, intake locations, piping runs, treatment systems employed, location of water-sampling valves for the taking of water samples before and after its treatment and the outfall or sewage hook-up locations.)

#### Municipal Freshwater:

- Ensure there is no 'water advisory' from the municipality (usually posted on the wharf faucets) before filling reservoir-
- Each of the British Columbia Health Authorities list water Sampling results on line which should be referenced as needed:
  - Northern Health. <a href="https://www.northernhealth.ca/services/environmental-health/drinking-water/water-sampling-and-results">https://www.northernhealth.ca/services/environmental-health/drinking-water/water-sampling-and-results</a>
  - Interior Health. https://www.interiorhealth.ca/YourEnvironment/DrinkingWater/Pages/WaterSamples.aspx
  - Island Health (Vancouver Island) <a href="https://www.healthspace.ca/clients/viha/viha">https://www.healthspace.ca/clients/viha/viha</a> website.nsf/Water-Samples-Main?OpenView
  - O Vancouver Coastal Health. http://www.vch.ca/public-health/environmental-health-inspections/drinking-water
  - o Fraser Health. https://www.fraserhealth.ca/health-topics-a-to-z/drinking-water#.Xay2UZJKhqN

#### Seawater:

- Ensure that it is not drawn from around harbours or docks and in close vicinity to towns, villages, industrial plants, fish processing plants, freezer factory ships, sewage outfalls, discharge pipes, fuel or oil slicks.
- Reference historic final end product result tests supplied by buyers (see Appendix 4) as a way to assess water acceptability.
- Water intakes on the vessel as far from vessel drainage and discharge as possible
- Do not dispose of sewage or fish waste in areas where you source water

#### Ground water- private source

- Head well securely covered
- A sample for total coliforms is tested within one month prior its use
- Sampled from the source (outlet where you draw the water from). Refer to CFIA web site 'Preventive Controls Food Businesses- Sampling procedures for how to draw the water
- The result must be = total coliforms undetectable in 100ml (kept on file)

### Treated, potentially contaminated water (eg. Filtration, ultraviolet, reclaimed water):

- The treatment system is operated, cleaned and maintained as per manufacturers instructions
- Sampled monthly while in operation
- Sampled from the source (outlet where you draw the water from). Refer to CFIA web site 'Preventive Controls Food Businesses- Sampling procedures for how to draw the water
- The result must be = total coliforms undetectable in 100ml (kept on file)

company Name:	<del></del>
□Other (detail any other water control systems, sources or	
treatments):	

Water (Element: 5.3) -Monitoring					
Monitor (responsible monitoring equipment)	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:	
	Source & controls for water	Ensure that water is from a low risk source	When water is sourced	1) PRE-SEASON VESSEL WATERSUPPLY INSPEC TION FORM  2) Sanitation Hygiene and Chemical Use Form	

### **Prior to the Start of the Season:**

- Complete the <u>PRE-SEASON VESSEL WATER SUPPLY INSPECTION FORM</u> including the Schematic (Water source and waste water systems). Ensure water intakes on the vessel as far from vessel drainage and discharge as possible
- 2. Identify and deficiencies and schedule repairs on the Maintenance/Repair Table as if necessary OR initiate corrective actions if other than routine maintenance
- 3. Sign and date the forms

## **During the Season:**

Each time water is sourced, the monitor:

- i. Ensure that there are no water advisories for municipal fresh water
- ii. Seawater
  - a. is is not drawn from around harbours or docks and in close vicinity to towns, villages, industrial plants, fish processing plants, freezer factory ships, sewage outfalls, discharge pipes
  - b. Do not dispose of sewage or fish waste in areas where you source water
- iii. Daily monitoring is recorded on the Sanitation Hygiene and Chemical Use Form
- iv. If a problem arises refer to 'Corrective Action Procedures' (Appendix 1), corrective actions must be taken and recorded on a Corrective Action Form.

Com	pany	Name:	

Water (Element: 5.3) - Verification					
Verifier (responsible monitoring equipment)	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:	
	sourcing of water	Review the records	1) Once prior to the start of the season 2) Each Trip	1) PRE-SEASON VESSEL WATER SUPPLY INSPECTION FORM  2) Sanitation Hygiene and Chemical Use Form	

### **Prior to the Start of the Season:**

- i. Review the <u>PRE-SEASON VESSEL WATER SUPPLY INSPECTION FORM</u> including the Schematic (Water source and waste water systems)
- ii. Review Corrective Actions that arose from monitoring
- iii. Identify any deficiencies and schedule repairs on the Maintenance/Repair Table as if necessary OR initiate corrective actions
- iv. Sign and date the forms

## **During the Season:**

Each trip or at least weekly:

- v. Review the Sanitation Hygiene and Chemical Use Form to ensure that all monitoring steps are completed
- vi. Review Corrective Actions that arose from monitoring
- vii. Verify by interviewing employees that
  - a. Freshwater was from an approved source
  - b. Seawater
    - i. is is not drawn from around harbours or docks and in close vicinity to towns, villages, industrial plants, fish processing plants, freezer factory ships, sewage outfalls, discharge pipes
    - ii. Do not dispose of sewage or fish waste in areas where you source water
- viii. Verification testing of final end product (see Element 1.1a) must be completed.
- ix. Sign and date the Sanitation Hygiene and Chemical Use Form

Corrective Actions-If a problem arises refer to 'Corrective Action Procedures' (Appendix 1), corrective actions must be taken and recorded on a Corrective Action Form. If final end testing exceeds the standard for E. coli [(5 samples units from a lot – 2 samples may exceed 4 mpn/g, but none may exceed 40mpn/g; (from Bacteriological guidelines for fish and fish products (end product))] undertake an investigation to identify the harvest area of the product, the source of the water used for processing and review sanitation and hygiene records/procedures to determine the source of the bacteria.

<b>Company Nar</b>	ne:

Waste Disposal (Element: 5.4) - Control Measures				
		SFCR 66 (1&2)		
Responsible Person:	When to apply:	Where to apply:	Record	
	1) prior to season (equipment) & 2) daily during operations	Processing Area	1) Pre-Season Waste Disposal     Inspection Form     2) Sanitation, Hygiene and     Chemical Use Monitoring     Form	

# **Drainage and Sewage:**

- The drainage and sewage systems must accommodate the volume and type of effluent produced in establishment, allowing for constant fluid removal with no pooling
- Drainage and sewage systems are equipped with traps and vents to prevent backflow

## **Waste Storage:**

Waste storage areas and containers are identified, of suitable capacity, secured and cleaned to avoid attracting pests. Apply 'Element 4.1) Equipment Design and Maintenance' to select waste bins.

- a) approved construction of containers & facilities
- b) provided with fitted lids
- a) of approved material
- b) properly maintained

# Frequency and manner of waste disposal (SFCR 66(2):

- Remove waste and contaminated materials at least once per trip or more often if necessary so that they do not overflow
- Remove contaminated materials and waste from the vessel using predetermined routes (apply
   5.2 b) Hygienic Flow and Separation)- Not through the processing and storage areas
- Effluent or sewage lines such that they do not pass directly over or through production areas
- Employees wear appropriate clothing, such as overalls, gloves and boots, when removing the contaminated materials and waste, if appropriate (apply Element 3.1 Hygiene, Biosecurity)

Revision 0- Date: October 18, 2019

<b>Company Name:</b>	

Waste Disposal (Element 5.4)- Monitoring					
Monitor (who):	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:	
	Waste disposal equipment and methods	Visually inspect equipment and waste disposal methods	1) waste disposal systems -     prior to the fishing season  2) waste disposal methods- daily during operations	1) Pre-Season Waste     Disposal Inspection Form  2) Sanitation, Hygiene and     Chemical Use Monitoring     Form	

<u>Pre-Season Inspection-</u> The Monitor, prior to the start of the fishing season, will complete the 'Pre-season Waste Disposal Inspection Form'.

Form is signed and dated when the inspections take place.

- i. Inspect all items listed on the form, and ensure they conform with the requirements as listed on the form
- ii. make notes of any deficiencies or general findings
- iii. If items need to be repaired/replaced etc., add the issue to the 'Maintenance/Repair table', schedule repair date and verify on completion. Keep 'corrective action' form on file (see Appendix 1).

**<u>During-Season Inspection-</u>** The Monitor, on each operating day, will observe:

- i. Waste disposal written instructions (Waste Disposal- Element 5.4) are available
- ii. Waste disposal containers & equipment available, sound condition, labelled and cleaned after emptied
- iii. Emptied in appropriate manner that will not contaminate product, ingredients, packaging or water source
- iv. Initiate 'corrective actions' if necessary (see Appendix 1).

Waste Disposal (Element 5.4)- Verification				
Verifier (who):	What:	How:	Frequency (how frequently it is checked to ensure training completed):	Record:
	Effectiveness of waste disposal monitoring	Review monitoring forms. Observe equipment, utensils and methods	1) waste disposal systems - prior to the fishing season  2) waste disposal methods- each trip	1) Pre-Season Waste     Disposal Inspection Form  2) Sanitation, Hygiene and     Chemical Use Monitoring     Form

#### How to Verify:

The verifier, prior to the start of the fishing season:

- Reviews the 'Pre-season Waste Disposal Inspection Form' to ensure that all elements are completed.
- Reviews 'Corrective Actions' that arose from monitoring
- Observes the waste disposal equipment and systems to ensure they are approved
- Containers and utensils labelled
- The verifier signs and dates the 'Pre-season Waste Disposal Inspection From' and indicates if 'corrective actions' were needed (see Appendix 1).

The verifier, once per trip during the fishing season:

- Reviews the 'sanitation, hygiene, and chemical use monitoring form' to ensure that all elements are completed.
- Reviews 'Corrective Actions' that arose from monitoring
- Observes the waste disposal methods
- Containers and utensils labelled
- The verifier signs and dates the 'sanitation, hygiene, and chemical use monitoring form' and indicates if 'corrective actions' were needed (see Appendix 1).