



DIRECTORATE OF FISHERIES

**NORWEGIAN
QUALITY REGULATIONS
RELATING TO
FISH AND FISHERY PRODUCTS**

April 1999

QUALITY REGULATIONS RELATING TO FISH AND FISHERY PRODUCTS

Laid down by the Ministry of Fisheries 14 June 1996 pursuant to the Act of 28 May 1959 no. 12 relating to Quality Control of Fish and Fishery Products, and the Royal Decree of 8 April 1960 no. 9602. Cf Annex I of the EEA Agreement, Chapter 1, Part 1, item 1.1 no. 1 (Council Directive 89/662/EEC), no. 4 (Council Directive 90/675/EEC), item 1.2 no. 16 (Commission Decision 93/13/EEC), no. 17 (Commission Decision 93/14/EEC), part 6, item 6.1 no. 8 (Council Directive 91/493/EEC), no. 9 (Council Directive 92/48/EEC), no. 10 (Council Directive 91/492/EEC), item 6.2 no. 13 (Commission Decision 93/51/EEC).

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Chapter 1. General provisions

Section 1-1. Scope

1. These regulations apply to the marketing, production and transport of fish and fishery products and products where fish, fishery products or by-products of fish are the only raw material or constitute a large part of the raw material and where the product has the character of a fishery product. The regulations also apply to fish and fishery products of foreign origin.
2. The Regulations shall not apply to the marketing of fish and fishery products by retailers or to the production of fish and fishery products by retailers for direct sale to consumers, including institutional households, canteens, restaurants, etc.

Section 1-2. Definitions

1. For the purposes of these Regulations, the following definitions shall apply:
 - 1) **prepared product**, any fishery product that has undergone an operation affecting its anatomical wholeness, such as gutting, heading, slicing, filleting, mincing, etc.,
 - 2) **industry standard**, specific product criteria, established by the industry's organizations,
 - 3) **container**, container for transport and chilling of fish using ice and water. Such containers have no circulating pump, equipment for temperature regulation or automatic temperature registration (see section 3-3, (3) (C)),
 - 4) **frozen products**, all fishery products that have undergone a freezing process to reach a core temperature of -18° C or lower after stabilization of the temperature,
 - 5) **dispatch centre**, any approved on-shore or off-shore installation for the reception, conditioning, washing, cleaning, grading and wrapping of live bivalve molluscs fit for human consumption,
 - 6) **packaging**, protection of fish and fishery products by means of a wrapper, container or any other suitable device,
 - 7) **factory vessel**, vessels where one or more of the following operations are carried out: filleting, slicing, skinning, mincing, freezing, and processing. The following are not regarded as factory vessels:
 - fishing vessels where only crustaceans and molluscs are cooked on board, without freezing or other preparation/processing,
 - fishing vessels that only freeze whole fish, if appropriate after gutting and heading.
 - 8) **fresh products**, all fishery products, whether whole or prepared, including products packed under vacuum or in a modified atmosphere, which have not undergone any other treatment to ensure preservation than chilling,
 - 9) **fish**, any type of fish, crustaceans or molluscs or parts thereof,
 - 10) **minced fish**, finely divided or ground boneless fish meat, including mechanically separated fish meat,
 - 11) **fishery products**, products that consist of or contain fish, crustaceans or molluscs or parts or by-products of these,
 - 12) **processed products**, all fishery products that have undergone a chemical or physical process, such as heating, smoking, salting, drying, or marinating, etc., of chilled or frozen products, whether or not associated with other foodstuffs, or a combination of these various processes,

- 13) **consignment**, a quantity of fishery products bound for one or more customers in the country of destination, conveyed by one means of transport only. For live bivalve molluscs, a quantity of molluscs handled by a dispatch centre or treated in a purification centre and subsequently intended for one or more customers,
- 14) **carriage**, transport of raw materials transferred from a fishing vessel to another vessel or transport of raw materials from the place where they are landed to an approved plant,
- 15) **relaying**, transferring live bivalve molluscs to approved relaying areas under the supervision of the inspection authority for the time necessary to remove contamination. This does not include transferring bivalve molluscs to areas more suitable for further growth or fattening,
- 16) **relaying area**, any sea or estuarine area approved by the inspection authority, with boundaries clearly marked and indicated by buoys, posts or any other fixed means, and used exclusively for the natural purification of live bivalve molluscs,
- 17) **canning**, the process whereby products are packaged in hermetically sealed containers and subjected to heat treatment sufficient to destroy or deactivate all microorganisms capable of reproduction, irrespective of the temperature at which the product is to be stored,
- 18) **import**, to introduce fishery products into Norwegian territory. Landing by Norwegian vessels of their own catches is not regarded as import in this sense, even if the catch is not taken in the Norwegian economic zone.
- 19) **chilling**, process consisting of reducing the temperature of fish and fishery products to the melting point for ice, and maintaining this temperature,
- 20) **klippfish**, salted fish that is dried so that the water content is reduced to less than 50% of the weight, determined according to a method prescribed by the Director General of Fisheries,
- 21) **conditioning**, the storage of live bivalve molluscs, whose quality does not indicate the need for relaying or treatment in a purification plant, to remove sand, mud or slime,
- 22) **critical control point**, a point, step or procedure in a production process where control may be exercised and a hazard can be avoided, eliminated or reduced to an acceptable level. A hazard means any biological, chemical or physical contamination or condition of a food product that may cause a health risk for the consumer,
- 23) **Hazard Analysis Critical Control Point, HACCP**, a systematic procedure used to identify, assess, monitor and prevent hazards,
- 24) **cross-contamination**, transfer of biological, chemical or physical contamination between different raw materials and/or finished products,
- 25) **highly perishable fishery products** are products that, owing to microbiological and enzymatic activity, can be hazardous to health or materially reduced in quality even when stored for short periods. Highly perishable fishery products have a pH-value higher than 4.5 combined with a water activity higher than 0.9,
- 26) **marine biotoxins**, poisonous substances that accumulate in bivalve molluscs that feed on plankton containing toxins (algal toxins),
- 27) **marketing** means the holding or displaying for sale, offering for sale, selling, delivering or any other form of placing on the market of fishery products,
- 28) **batch**, a quantity of fishery products caught/harvested under practically identical circumstances, or a physically limited quantity of fishery products that have undergone the same treatment up to the time a sample is taken. For bivalve molluscs, a quantity of molluscs collected from a production area and subsequently intended for delivery to a relaying area or an establishment,
- 29) **production area**, any sea or estuarine area where bivalve molluscs either occur naturally or are cultivated from which live bivalve molluscs are taken,

- 30) **gatherer**, any physical or legal person who collects live bivalve molluscs by any means from a harvesting area for the purpose of handling and placing them on the market,
 - 31) **purification centre**, an approved establishment with tanks fed by naturally clean sea water or sea water that has been cleaned by appropriate treatment, in which live bivalve molluscs are placed for the time necessary to remove microbiological contamination, so making them fit for human consumption,
 - 32) **clean water**, water that fulfils the requirements of the food industry pursuant to the Regulations concerning Water Supplies and Drinking Water, etc. Also includes seawater or brackish water that fulfils the requirements to quality pursuant to the above regulations, and which does not contain marine biotoxins in such quantities that they are capable of affecting the wholesomeness of fishery products,
 - 33) **purification**, storage of live bivalve molluscs in clean water for the time necessary to remove microbiological contamination, so making them fit for human consumption,
 - 34) **salted fillet**, heavy salted fish of species mentioned in section 12-1, where the sides of flesh are cut from the fish parallel to the backbone, and where fins with bone are removed,
 - 35) **salted fish**, fish of species mentioned in section 12-1, which are drained of blood, gutted, headed and split so that approximately two thirds of the backbone is removed («flekkt»), washed and fully saturated with salt,
 - 36) **salt-matured fish**, heavy salted fish that has an appearance, consistency and flavour characteristic of the product,
 - 37) **bivalve molluscs**, filter-feeding molluscs of the class Bivalvia,
 - 38) **visible parasite**, parasite or collection of parasites of a size, colour or texture that enables separation from the flesh of the fish by means of visual control
 - 39) **inspection authority**, the Director General of Fisheries or the Norwegian Food Control Authority (see section 1-4),
 - 40) **production**, receipt of deliveries, preparing, processing, chilling, freezing, thawing, storage or packaging of fishery products, including the production, conditioning, relaying and purification of live bivalve molluscs,
 - 41) **means of transport**, the parts set aside for goods in automobile vehicles, railway rolling stock and aircraft, the holds of vessels and containers for transport by land, sea or air,
 - 42) **stockfish**, fish (unsplit, split so that the two halves of the fish are attached along one side («rotskjær») or filleted) of species listed in section 13-1, produced by means of natural or industrial drying, without the addition of salt or other additives,
 - 43) **establishment**, premises on land where fishery products are produced. Factory vessels and dispatch centres and purification centres for bivalve molluscs are also considered to be establishments,
 - 44) **visual control (of parasites)**, nondestructive examination of fish and fishery products carried out without optical enlargement and under good lighting, in some cases by means of candling.
2. In cases where there is doubt about the interpretation of the definitions in 1, this will be decided by the Director General of Fisheries.

Section 1-3. Approval

1. Establishments shall be approved by the Director General of Fisheries or the Norwegian Food Control Authority (see section 1-4), after the authority responsible for approval has ensured that the establishment meets the requirements of these regulations.
The Director General of Fisheries and the Norwegian Food Control Authority keep a register of approved establishments, which are allocated separate approval numbers.

2. Applications for approval shall be made using a standard form via the local inspection authority. Production must not be started before approval has been given.
3. The approval lapses if production is discontinued or is taken over by a new owner or tenant.
4. Approval which has been granted may be wholly or partly withdrawn if the establishments or the handling of raw materials and products no longer meet the requirements laid down, and the owner or tenant has been given a reasonable time limit to correct the shortcomings and the time limit is exceeded.

Section 1-4. *Inspection and decision-making authorities*

1. The Director General of Fisheries has responsibility for inspection, including making necessary decisions in the following areas:
 - A. Fishing vessels,
 - B. Establishments that market or produce fish and fishery products for export, also when in combination with production for the domestic market,
 - C. Transport equipment for activities mentioned in B,
 - D. Establishments that purchase fish for domestic marketing first-hand from fishermen.

The Quality Control Service of the Directorate of Fisheries is the Director General of Fisheries' body for supervision and inspection.
2. The Norwegian Food Control Authority has responsibility for inspection, including making necessary decisions in the following areas:
 - A. establishments that market or produce fish and fishery products only for the domestic market,
 - B. transport equipment for activities mentioned in A,

Pursuant to these Regulations, the Norwegian Food Control Authority may delegate its authority to the municipal or intermunicipal food control authority.
3. Regarding the inspection and decision-making authority relating to imports, the provisions in the regulations of 23 December 1998 relating to inspection and control of imported and exported food products and of products of animal origin apply.

Section 1-5. *Decisions by the inspection authorities*

1. When there are major faults or shortcomings, a written decision shall always be sent either to the owner or tenant or to the master of the vessel with a copy to the shipowner. Decisions concerning products shall be sent to the person who has the product at his disposal or in his possession.
2. In the case of imports, the decision shall be made known to the importer and to the Customs and Excise Service.

Section 1-6. *Appeal bodies*

1. The appeal body for decisions made by the Quality Control Service's inspector or Chief Regional Officer is the Director General of Fisheries. The appeal body for decisions made by the Director General of Fisheries is the Ministry of Fisheries.
2. The appeal body for decisions made by the municipal or intermunicipal food control authority is the Norwegian Food Control Authority. The appeal body for decisions made by the Norwegian Food Control Authority is the Ministry of Fisheries.

Section 1-7. *The inspection authority's rights and duties*

1. The inspection authority has rights pursuant to the Act of 28 May 1959 relating to Quality Control of Fish and Fishery Products. In the exercise of their duties, the officials of the inspection authority have access to, and shall regularly inspect, vessels and plants engaged in fishing operations, production or transport of fishery products, and have the right to open packaging and take samples without making any payment to the owner. The sample shall be supplied against a requisition and receipt from the inspection authority.
2. The inspection authority shall ensure that these Regulations are complied with.
3. The inspection authority shall provide expert advice to fishermen and fish producers concerning the handling and production of fish pursuant to these Regulations.
4. The powers of the inspection authority shall be exercised with due diligence. When issuing instructions, the least burdensome alternative for the owner shall be chosen, provided that the intentions of the Regulations are fulfilled.
5. The inspection authority shall refrain from demanding particularly sensitive information concerning production processes, etc. when this is not absolutely necessary for fulfilment of the requirements of the Regulations.
6. The inspection authority shall ensure adequate security for establishment-internal information that is procured in connection with the inspection, subject to a duty of confidentiality pursuant to section 13, 1 (2) of the Public Administration Act, and that such information is not made available to unauthorized persons.

Section 1-8. *Measures*

1. The inspection authority may forbid the production, transport, marketing, import and export of fish and fishery products that fail to meet the requirements laid down.
2. Faults or shortcomings regarding fishing vessels, plants or means of transport shall if possible be corrected immediately. If the fault or shortcoming cannot be corrected immediately, an appropriate time limit shall be given for compliance with the Regulations. In the case of major faults and shortcomings, the inspection authority may stop production/transport and the supply of new raw materials until the fault or shortcoming has been corrected. If the fault or shortcoming concerns a fishing vessel, resumption of fishing may be forbidden until the fault or shortcoming is corrected.
3. Faults or shortcomings concerning fish and fishery products shall be corrected immediately. Products with major faults or shortcomings which cannot be corrected immediately may be labelled by the inspection authority «Stopped by the inspection authority. The product must not be removed without the permission of the inspection authority». It must be ensured that the fault or shortcoming is corrected as soon as possible. The goods must be sorted according to whether or not they have faults or shortcomings. Goods which are free of faults or shortcomings shall be released immediately after sorting.
4. Fish and fishery products that cannot be used for human consumption may be labelled: «Stopped by the inspection authority. The goods must not be used for human consumption». Stop orders may only be removed by arrangement with the inspection authority. If necessary, the inspection authority may implement other measures than affixing stop orders to prevent removal of the goods. Goods that are not permitted to be sold for human consumption shall be withdrawn from the market and treated in such a way that they cannot be used for human consumption. Such treatment shall not be carried out until any appeal over the decision of the inspection authority has been finally decided. The inspection authority shall ensure that such treatment is carried out, and may set a time limit for this. The owner, or the person who has the product at his disposal, is obliged to ensure that the decision of the inspection authority is complied with. If the time limit is exceeded, the product may be removed at the owner's expense.

Section 1-9. Obligations of the industry/operator

1. It shall be the duty of the management of the establishment/master of the vessel to acquaint all staff who work with fish and fishery products with the sections of the Regulations that are relevant in each case.
2. All persons involved in the production of fish and fishery products on land or on board vessels shall have working premises, fittings and equipment that meet the requirements laid down in these Regulations.
3. All persons who run establishments involving the production of fish and fishery products, and to whom these Regulations apply, shall follow the instructions given by the inspection authority pursuant to the Regulations.
4. All information of importance for the inspection shall be supplied to the inspection authority, if so required.
5. Persons running establishments subjected to inspection shall free of charge make available the necessary premises, assistance and tools to carry out the inspection, and otherwise assist in carrying out the work involved in the inspection.

Section 1-10. General requirements regarding fish and fishery products

1. It is not permitted to market for human consumption fish and fishery products that are not regarded as sound and wholesome (i.e. are spoilt or hazardous to health) or will not be sound and wholesome on arrival at their destination, or which show any of the following quality defects:
 - A. be rancid or damaged by freezing or drying,
 - B. have bellies ragged or extensively stained by bile or liver,
 - C. have extensively cracked flesh, extensive haemorrhage resulting from pressure, flesh which is extensively deformed/disintegrated or abnormal odours,
 - D. have organoleptically observable infestation with halophilic mould (dun) or red halophilic bacteria (pink), or be extensively discoloured by mould,
 - E. be extensively affected by parasites or show major damage caused by them,
 - F. be contaminated by substances in concentrations regarded as being hazardous to health or which give the fishery product abnormal organoleptic characteristics,
 - G. be shown to contain traces of drugs when tested in accordance with the method specified by the Director General of Fisheries,
 - H. contain microorganisms (or substances hazardous to health produced by microorganisms) of types or in numbers which cannot be accepted in foodstuffs (including factors mentioned in chapter 23),
 - I. contain higher values of trimethylamine nitrogen or total volatile nitrogen than specified in section 5-3 (1) (F) and section 5-3 (1) (G). Excepted from this requirement are finished products that have undergone fermentation, are heavy salted or dried («rakefisk», salted fish, salted herring, klippfish, stockfish, etc.)
 - J. have a higher content of histamine than that indicated in section 19-2,
 - K. contain additives of a type or quantity not permitted for the product group concerned pursuant to current regulations concerning additives to foodstuffs. In connection with the export of fishery products, the Director General of Fisheries may grant exceptions from the Norwegian additive provisions if the establishment is able to document that this is not precluded by regulations in the importing country,
 - L. contain higher concentrations of mercury or other substances than allowed by current regulations concerning pollutants in foodstuffs. In connection with the export of fishery products the Director General of Fisheries may grant dispensations from stipulated limits for

mercury or other substances in fishery products that are specified in the current regulations concerning pollutants in foodstuffs if the establishment is able to document that this is not precluded by regulations in the importing country,

- M. have a higher content of marine biotoxins than specified in section 11-6 (4)
- N. derive from poisonous species of the families Tetraodontidae, Molidae, Diodontidae or Canthigastridae.

Section 1-11. Own-checks based on Hazard Analysis Critical Control Point – HACCP

1. The supervisor or manager of an establishment or the master of a freezer vessel shall take the necessary measures to ensure that all stages of the production comply with the requirements of these Regulations. He shall, for this purpose, set up an own-check system with the following functions:
 - A. establish critical control points based on Hazard Analysis Critical Control Point (HACCP) in the establishment on the basis of the processes used,
 - B. establish and apply methods for monitoring and controlling the critical control points,
 - C. control the methods used for cleaning and disinfection, and ensure that the requirements laid down in these Regulations are complied with by taking samples for analysis by a laboratory that fulfils the requirements of the inspection authority,
 - D. control factors related to hygiene and buildings in the establishment,
 - E. prepare a written register of information required pursuant to A-D above, which shall be submitted to the inspection authority. The results of the different controls and samples shall be retained for a period of at least two years.
2. The own-check system shall be approved and regularly reviewed by the inspection authority.
3. The own-check system shall contain the following documentation, which shall be presented as evidence that the documentation requirements have been fulfilled:
 - A. The organization of the establishment
 - I. Background information concerning the establishment
 - II. Organization chart
 - III. Description of organizational responsibility
 - IV. Plan for training of personnel in carrying out own-checks
 - V. Names and addresses of laboratories used for analysis of samples
 - VI. Information concerning production output, number of employees, freezing capacity and frozen storage volume.
 - B. Official provisions
 - I. List of the official provisions to which the establishment's own-check refers
 - C. Products and production processes
 - I. List of finished products with descriptions of products, packaging and labelling
 - II. For each separate product group:
 - a. Flow chart
 - b. Brief operational description
 - c. Determination of critical control point (analysis form)
 - III. A form for each critical control point, stating:
 - a. Control point (shall be marked on flow chart)
 - b. Hazard to be controlled

- c. Critical limits
- d. Preventive measures
- e. Control methods, frequencies and names of persons responsible
- f. Corrective action
- g. Name/No. of registration forms

IV. All instructions and registration forms used in the control of the critical control point.

- D. Plan of cleaning operations
 - E. Requirements regarding general factors relating to hygiene and buildings in the establishment
 - F. Procedures for recall of products and for handling of complaints from customers
 - G. Description of handling and filing of documents and control forms used in own-checks
 - H. Description of routines for internal audits of the operation and updating of the own-check system
4. If the results of own-checks or other information obtained by the persons listed as responsible in subsection 1 show that there is a health hazard or give grounds for suspecting that there is a health hazard, the inspection authority shall be notified immediately. Any necessary measures shall be taken under official control.

Section 1-12. Certificates issued by the Director General of Fisheries and the Quality Control Service of the Directorate of Fisheries

1. A certificate may be issued for factors described in the Regulations.
2. In the case of products not described in the Regulations, such certification may be issued as the Director General of Fisheries or the Quality Control Service of the Directorate of Fisheries regard as being appropriate.
3. A certificate may also be issued in accordance with industry standards. No industry standard may be in conflict with these Regulations. The Director General of Fisheries shall have received an industry standard (or amendments of an industry standard) and shall have consented to making the standard/amendments the basis of the certificate at least one month before the standard/amendments enter into force.

Section 1-13. Import of fish and fishery products

1. Fish and fishery products shall be imported in accordance with ruling regulations on inspection and control of imported and exported food products and of products of animal origin.
2. Imported fish and fishery products shall satisfy the same requirements as those laid down in these regulations (cf. § 1-10 and chapters 7, 8, 10, 11, 15, 20, 21 22 and 23).
3. Goods which do not comply with these regulations may be refused import, except in those cases where Norway is obliged by international agreements to accept goods produced in accordance with less strict rules.
4. When importing fish and fish products from countries outside the EEA, the following requirements shall also be satisfied.
The goods shall
 - A. come from a country, or a region of a third country that is included in the list drawn up by the Directorate of Fisheries,
 - B. not come from a third country or a region of a third country that is covered by a prohibition against the import of fish and fish products pursuant to separate regulations relating to protective measures relating to considerations of human and animal health.

- C. come from establishments/vessels included in the list drawn up by the Directorate of Fisheries,
 - D. be accompanied by a health certificate from the relevant exporting country in compliance with the requirements laid down by the Directorate of Fisheries,
 - E. have passed a border inspection with satisfactory result.
5. When importing fish and fish products, the importer is obliged to make available premises that comply with specifications drawn up by the Directorate of Fisheries.

Chapter 2. Live fish

Section 2-1. *Fishing and towing*

1. During fishing and towing, care must be taken to ensure that the fish are not killed or unnecessarily reduced in quality.

Section 2-2. *Storage in seines or sea cages*

1. Seines or sea cages for storage of live fish must be placed in clean, flowing seawater and be adapted to the purpose, so that the fish are not killed or unnecessarily reduced in quality.
2. Fish that are stored live must be given regular and adequate inspection. Dead fish must be removed immediately, and such fish must not be marketed for human consumption.
3. If the fish are damaged, deteriorate in quality or show high mortality during storage, the inspection authority may order discontinuation of the storage.

Section 2-3. *Transport of live fish in well boats, tanks or containers.*

1. Transport of live fish in well boats, tanks or containers shall be carried out in clean water.
2. The carrier is responsible for ensuring that the transport is carried out with equipment and under conditions that prevent unnecessary mortality or reduction in quality.
3. The well and gratings shall be cleaned and, if necessary, disinfected after each transport.
4. Fish that die during transport shall not be marketed for human consumption.
5. Saithe that are to be transferred to seine nets for long-term storage (> 3 weeks), shall first be stored in a lock seine for at least 72 hours, and inspected frequently.

Section 2-4. *Storage of live fish in tubs*

1. Live fish in tubs may only be stored in clean water. The water must be constantly renewed by a through current so that the fish receive an adequate supply of oxygen. Fish that die in the tubs must be removed immediately and must not be sold for human consumption. The tubs must be cleaned thoroughly and, if necessary, disinfected at regular intervals.

Chapter 3. Equipment, handling and hygiene on board fishing, transport and freezer vessels.

Section 3-1. General Provisions

1. Fishing and transport vessels shall have fittings, equipment and auxiliary equipment that ensure proper handling and transport of the catch in accordance with the Regulations. The provisions for fishing and transport vessels also apply to well boats used for freight of dead fish.
2. Materials and equipment must be designed so as to prevent the transfer of hazardous or undesirable substances to the fishery products and so that they are easy to keep clean and disinfect.
3. Hydraulic systems shall be constructed or protected so as to prevent oil from contaminating fish or fishery products.
4. Parts of vessels, equipment and containers that come into direct contact with fish or fishery products shall be constructed of materials that have a permanently light, smooth and hard surface that is easy to wash and disinfect and is waterproof. Equipment/auxiliary equipment constructed of stainless steel or aluminium may be allowed to retain its natural metal colour. The use of wooden materials is not permitted unless otherwise decided.
5. Vessels engaged in fishing for human consumption shall not have other preservatives than salt on board without a special permit, and then only on specific conditions.

Section 3-2. Equipment for bleeding, rinsing and drainage

1. Vessels used to catch fish which according to the Regulations must be bled shall have a grating at a suitable working height on the deck for bleeding fish.
2. The working deck shall be supplied with the necessary number of bins with bottom gratings for bleeding, gutting and, if appropriate, landing the fish. Bins on deck shall not be higher than 60 cm. The bottom gratings shall be removable for cleaning. Corresponding equipment must be adapted for use on open vessels.
3. Vessels that are engaged in industrial fishing and pump the fish on board shall have equipment on deck for draining the fish. The same applies to vessels that catch species for consumption that are exempted from the requirement for bleeding and/or gutting, if the loading gear does not provide efficient drainage. Vessels which are engaged in industrial fishing shall also have adequate drainage equipment in the hold.

Section 3-3. Fish holds and equipment for storing the catch

1. Fish holds shall have removable gratings and drainage in the floor, so that meltwater is well drained. Equipment for transport of fish to holds/tanks shall be designed to protect the fish from damage.
2. Bulkheads against cabins and engine rooms, heat-conducting pipes, etc. shall be insulated and constructed in such a way that the fishery products are not heated or contaminated.
3. The following requirements apply to the storage of fresh fish on board:
 - A. Crates
 - I. Crates for landing and transporting fish shall be made of suitable material (aluminium, plastic, etc.). Wooden crates are not permitted.
 - II. The maximum volume of a crate shall be 84 litres, and the internal height must not exceed 22 cm. The maximum weight of fish in a crate shall be calculated as 60% of the volume of the crate in litres, rounded down to the nearest whole kg.
 - III. The crates shall be designed so that meltwater drains away.

B. Pounds

- I. In the case of vessels that still use pounds, the pounds in the fish hold shall be partitioned by horizontal shelves. The distance between the shelves shall not exceed 60 cm. Vessels with a hold less than 110 cm high are exempted from the requirement for shelves.
- II. Pounds shall have removable bottom gratings to ensure good drainage.
- III. Vats are regarded as equivalent to pounds if they are not more than 60 cm high, have gratings in the bottom and drainage for blood and water.

C. Tanks

- I. Tanks for the transport of fish in chilled water shall be insulated and have equipment suitable for filling and drainage of water. The tanks shall be equipped with circulating pumps, equipment for temperature regulation and automatic temperature registration. The temperature detector shall be placed in the part of the tank where the temperature is highest.
- II. Frequent and regular records shall be made of the temperature in the tank, including clear indications of the date and tank number. The records shall be retained and made available to the inspection authority.
- III. The requirement regarding automatic temperature registration does not apply if the catch is stored on board for a period of less than 24 hours.
- IV. Fishing vessels that land catches for human consumption in tanks shall be registered in the Director General of Fisheries' special register for such vessels.
- V. For transporting fish into and out of the tanks, they shall be supplied with appropriate equipment and sufficiently large hatches to ensure gentle handling of the fish.

D. Containers

Containers shall be kept closed during transport when this is necessary to avoid reduction of the amount of ice and water, pursuant to the requirements of section 3-6.5 (4).

E. Transport of fish loose in suitable holds.

- I. Such transport may only be carried out when the fish are stored for less than 24 hours on board.
- II. The hold shall be fitted with longitudinal bulkheads

Section 3-4. Water and ice

1. Clean water shall be used for rinsing of fish on board. The same water quality shall be used for production of ice for use on board. Ice must be stored in such a way as to avoid contamination.
2. Vessels with decks shall be equipped with a seawater pump that has sufficient capacity for rinsing fish and cleaning the vessel.
3. The seawater intake must be placed and used in such a way that it does not take in water that has been contaminated by waste water, cooling water or other sources of contamination.

Section 3-5. Tanks/containers for production waste

1. Vessels that bring ashore heads, backbones, trimmings, entrails, etc. shall have separate, closed tanks/containers for this purpose. Equipment for pumping or treatment of such waste shall only be used for production waste.

Section 3-6. Handling of raw materials for human consumption

Section 3-6.1. General Provisions

1. The fish shall be handled hygienically and carefully, shall be chilled as quickly as possible and kept chilled.
2. The shelf life and quality of the fish must not be reduced by exposure to external stresses. It must not be contaminated by fuel, bilge water in the vessel or other undesirable substances.
3. Gear/equipment that damages the fish shall not be used. Fish shall only be gaffed in the head.

Section 3-6.2. Loading

1. All fish for human consumption that have been stored in lock seines shall be starved (*empty gut*) when loaded. Except in the case of herring for matjes production, which may have *considerable gut content*, herring and mackerel shall on delivery be starved (*empty gut*) or have only an *insignificant gut content*¹.
2. During net fishing the fish shall be removed from the nets as these are drawn on board. This also applies to fish that are exempted from the requirement for bleeding.
3. Fish which are dead on loading from lock seines shall be kept separate and not sold for consumption. Herring which have been kept over clay sediments shall not be marketed for human consumption.

Section 3-6.3. Bleeding

1. All fish shall be bled (drained of blood) as they are loaded.
2. The following fish species/applications are exempted from bleeding: pelagic species, dogfish, skate, angler fish, redfish, greater argentine, grenadier, eel and fish used for production of fish meal, fish oil and animal feeding stuffs. Also exempted from bleeding are seined and direct-netted saithe under 58 cm, measured from the tip of the snout to the outermost tip of the tail fin, which are to be used for salting or hanging.
3. Bleeding shall be carried out expertly so that no unnecessary cuts are made in the membranes surrounding the muscles, which provide natural protection for the quality of the fish.
4. If the blood vessels in the belly are still blood-filled, or if the nape and belly incision are reddened with blood after rinsing, the fish are not considered to have been bled.
5. Fish which are dead in the fishing gear shall also be bled and kept separately from live-caught fish.
6. Bled fish that is brought ashore ungutted shall be rinsed after bleeding to remove blood.

Section 3-6.4. Gutting, cleaning, rinsing and heading

1. Fish for which bleeding is required according to section 3-6.3, shall be gutted as soon as possible after bleeding. Well-fed fish (the gut contains food) may be kept ungutted for up to 4 hours, and starved fish (*empty gut* or *insignificant gut content*) for up to 12 hours after loading. Regardless of these time limits, the fish shall be gutted before there are signs of ragged belly.
2. Saithe for freezing, salting and hanging that has been stored in lock seines, starved and bled live may be kept ungutted for more than 12 hours, provided that processing is completed in Norway

¹ Grading of gut contents of herring and mackerel shall be as follows:

1. Empty gut: The gut contains only blood and water.
2. Insignificant gut content: The amount of food is so small that it flows out with the blood and water.
3. Considerable gut content: The food in the gut is more concentrated, and does not flow out when pressure is applied, but the belly is not ragged.
4. Well-filled gut: The belly or gut is full of food.

within 72 hours of loading. Such saithe shall be landed and kept on ice in crates or chilled in water in tanks/containers. It can be filleted/split ungutted.

3. Fish that is exempted from bleeding is also exempted from gutting.
4. Gutting shall be carried out expertly with a clean belly incision as far as the vent. The quality of the fish must not be impaired by cuts in muscles, guts or gall bladder.
5. All entrails/remains of entrails shall be carefully removed. As the fish is gutted and cleaned, it shall be rinsed carefully in clean water and be passed over gratings for drainage.
6. Entrails and other parts not used for human consumption shall be stored separately from fish intended for human consumption in separate, specially labelled closed containers.
7. Splitting (flekking)/filleting of ungutted fish with food in the gut is not permitted.
8. Heading, if appropriate using the Japan cut (J-cut), shall be carried out expertly. Earbones must not be torn off.

Section 3-6.5. Chilling on ice or in chilled water

1. Fish and by-products shall be chilled on ice or in chilled water as soon as possible, and within an hour of loading/rinsing. Regardless of the method used for chilling, the temperature of the fish shall be reduced as close to 0° Celsius as possible (preferably between 0° C and -1° C), and kept at this temperature.
2. When icing the fish, ice must be placed both under and over the fish. When icing shiny cod (very fresh chilled cod), the ice over the fish can be omitted. Iced fish shall have a surplus of ice intact when unloaded.
3. When temperatures permit, small coastal fishing boats can bring fish ashore without using ice. Such fish must be brought ashore within 12 hours of loading and the temperature of the fish must be kept between -1° C and +4° C.
4. If the fish is chilled in water (see section 3-3 (3) (C, D and E), it shall be stored in clean, chilled water. This method of chilling shall not be used for more than 72 hours on board.
 - A. Regardless of the method used for chilling, the quantity of water used shall be at least 20% of the volume of the tank/container/hold. If ice-chilled water is used, the quantity of ice shall be at least 20% of the volume. Requirements regarding the minimum quantities of water and ice shall be fulfilled throughout the transport.
 - B. The water shall be chilled to approximately 0° C before loading. The mixture of fish and water shall be chilled to under 3° C within 6 hours of filling up with fish, and to 0° C within 16 hours.

Section 3-6.6 Freezing and cold storage on board

1. Vessels that freeze fish and keep them in cold storage on board and that are not factory vessels shall be registered in the Director General of Fisheries' special register for such vessels.2.
Freezing and cold storage of fish on board shall be carried out in accordance with the provisions of chapter 8.
2. Freezing and storing on board shall be carried out in accordance with the provisions in § 6-2-2 and Chapter 8.

Section 3-7. Storage after loading and during landing

1. Regardless of the method of storage used on board, different species of fish shall be kept separate.
2. Catches of different quality or which are caught on different dates must not be kept in the same tank/container.

3. During landing, fish for human consumption shall be stored below deck. Fish that is landed in open boats must be covered. Small coastal fishing boats may land parts of the catch in covered bins or crates on deck. Such catches must be landed within 12 hours of loading.
4. Fish caught by trawling shall be kept on ice in crates. Fish caught by Danish seining shall be kept on ice in crates or stored in containers with ice and water.
5. Haddock shall be landed in crates or containers. When landing haddock in a container, the storage period on board must not exceed 48 hours.
6. If fish are stored on board for 48 hours or more, catches (storage units) from different days shall be labelled with the date caught and the vessel's name.

Section 3-8. *Cleaning and hygiene*

Section 3-8.1. Vessels and equipment

1. Vessels shall be cleaned after each fishing trip. Parts of vessels, equipment and containers that come into direct contact with fish or fishery products shall be thoroughly cleaned and kept odourless. If necessary, disinfection and pest control shall be carried out.
2. Equipment shall be regularly cleaned when in use.
3. Clean water shall be used for washing. Use of water from harbour basins is not permitted. Large vessels shall be cleaned with the use of foam or another appropriate method of cleaning. Smaller vessels shall be scrubbed and hosed down. All vessels shall be disinfected at suitable intervals with a disinfectant approved by the Director General of Fisheries, and then hosed down with clean water.
4. Cleaning agents, disinfectants and all substances that may be poisonous shall be stored in locked rooms or cupboards and used so that they cannot contaminate the fishery products.
5. The requirements laid down in this section shall also apply to vessels engaged in industrial fishing.

Section 3-8.2. Personal hygiene

1. Persons who handle fish and fishery products shall pay attention to personal hygiene and to ensuring that they have clean working clothes. Owners of vessels are responsible for ensuring that facilities are available on board to enable satisfactory personal hygiene.
2. Owners of vessels are responsible for ensuring that no person who is involved in production on board can either directly or indirectly contaminate fishery products as a result of hygienic problems.

Chapter 4. Raw materials during and following unloading

Section 4-1. Delivery and responsibilities on receipt of fish

1. When gutting of the fish is required pursuant to section 3-6.4, and it is landed ungutted, the fisherman is responsible for gutting and cleaning the fish. This shall be carried out immediately after unloading.
2. It is not permitted to set out on a new fishing trip before all fresh fish on board has been delivered.

Section 4-2. Unloading

1. Unloading equipment shall be constructed of materials that are easy to clean and disinfect, and shall be well maintained. The equipment and handling must not cause unnecessary damage to the fishery products.
2. On unloading, contamination of the fishery products must be avoided. Special attention shall be paid to ensuring that the unloading is carried out rapidly, and that fish and fishery products without undue delay are either transported further (see section 4-3) or are placed in an approved establishment at the temperature appropriate to the type of product (see section 6-3.2). If necessary the fish shall be iced/re-iced before further transport or storage.

Section 4-3. Carriage

1. Fish shall be carried below deck, either iced in crates or chilled in tanks/containers (see section 3-6.5). The properties of the fish and the use to which it is to be put shall be taken into consideration when choosing the storage method during transport, so that the quality of the fish is not impaired.
2. Fish in carriage shall be labelled with the consignor's approval number (see section 1-3) and date of shipment. Large halibut, porbeagle and tuna shall also be labelled with the net weight.

Chapter 5. Quality requirements regarding raw materials for various purposes

Section 5-1. Chilled, fresh fish and fishery products

1. The raw materials shall satisfy the following organoleptic and chemical requirements:
 - A. Rigor mortis shall be setting in or fully established. The fish shall be flexible and elastic or firm and hard in consistency.
 - B. The odour and taste of the fish shall be fresh and characteristic of newly-caught fish of the species, free from abnormal odours or flavours (taints) or traces of odour or flavour from spoilage products resulting from a reduction in quality.
 - C. Signs of unsatisfactory bleeding (such as red napes or full blood vessels) or delayed gutting (bellies ragged or extensively stained by bile or liver) must not occur.
 - D. The surface of the fish, incisions, and the flesh shall retain their natural colour and sheen as in newly-caught fish of the species, with no sign of discoloration.
 - E. The mucous membranes shall be clear and translucent. The gills shall be red (fresh) and the eyes clear and protuberant.
 - F. Samples of meat from lean fish or herring and mackerel species shall not on average contain more than 3 mg, and no sample may contain more than 5 mg of trimethylamine nitrogen per 100 g, determined according to the method specified by the Director General of Fisheries.

Section 5-2. Other purposes than stated in sections 5-1 and 5-3

1. The raw materials shall satisfy the following organoleptic and chemical requirements:
 - A. The fish meat shall be firm and elastic (finger pressure does not leave a permanent mark).
 - B. The odour and flavour shall be fresh and characteristic of the species, with no trace of abnormal odours or flavours (decomposition products, rancidity).
 - C. The surface of the fish and incisions shall not be discoloured, yellow or brown.
The bellies of the fish shall not be bile-coloured, decomposed by liver action, or have blood-filled blood vessels.
The mucous membranes may be opaque, but not shrunk or discoloured yellow or brown.
The colour of the meat shall be characteristic of the species, without discoloration.
 - D. Herring, mackerel and sprat shall have firm belly flesh.
Herring, mackerel and sprat which are salted, sugar cured, spice cured or treated with vinegar shall not have been dead when loaded,
 - E. The threshold values for chemicals in raw materials for freezing, salting, smoking and tinned products are the same as for fresh, chilled products (see section 5-1 (1) (F)).
2. Raw materials for double freezing shall satisfy the same requirements as raw material for fresh, chilled products (see section 5-1), and shall be frozen within one day of loading.
3. Chilled raw materials from lean fish, flatfish and redfish shall not be stored for longer than 7 days in the case of fillets frozen in consumer packs or for more than 9 days in the case of fillets frozen in blocks.
4. Chilled raw materials from fat fish shall not be stored for longer than 72 hours from loading to the start of production.

Section 5-3. Stockfish and heavy salting of fish

1. The raw materials shall satisfy the following organoleptic and chemical requirements:

- A. The fish shall not be soft and deformed.
- B. There may be a moderate odour of spoilage products.
- C. The mucous membranes shall not show yellow slime (be discoloured yellow or brown).
- D. The fish shall not have ragged bellies.
- E. The meat along the backbone shall not show pink or red discoloration.
- F. Samples of meat shall not on average contain more than 10 mg, and no single sample more than 15 mg of trimethylamine nitrogen per 100 g.
- G. When tested in accordance with the method stipulated by the Director General of Fisheries², samples of meat shall not on average contain more volatile nitrogen per 100 g of fish than:
 - I) 25 mg for all species of redfish (*Sabastes* spp.), bluemouth (*Helicolenus dactylopterus*) and cape redfish (*Sebastichthys capensis*).
 - II) 30 mg for species of flatfish (*Pleuronectidae*), with the exclusion of species of halibut (*Hippoglossus* spp.)
 - III) 35 mg for other fish species.
- 2. Raw materials for salted fillet and heavy salted herring, mackerel and sprat shall meet the requirements laid down in section 5-2 (1).
- 3. Processing of fish that is to be heavy salted shall begin as soon as possible after loading/landing. Redfish shall be salted within seven days.
Fish shall not be kept on ice for more than 12 days before salting/drying, but ling and tusk may be kept for up to 15 days.

Section 5-4. *Imported, frozen raw materials*

- 1. Imported frozen raw materials shall be assessed in relation to the purpose for which the raw material is to be used.

Section 5-5. *Raw materials for production of medicinal cod liver oil*

- 1. Medicinal cod liver oil shall be prepared exclusively from the livers of cod, saithe or haddock or a mixture of these.
- 2. Before the liver is used for steam-refining of medicinal cod liver oil, it shall be cleaned of the gall bladder and other appendages.
- 3. Liver which has decomposed shall not be used in the production of medicinal cod liver oil.

² Reference method for examinations of total volatile nitrogen shall be the method described in annexes II and III of the Commission decision of 8 March 1995, 95/149/EEC. This also applies to mechanical separation of the shell from the meat in crustaceans.

Chapter 6. General conditions for approved establishments

Section 6-1. Premises

Section 6-1.1. Location

1. The location of the establishment shall be free of smoke, dust, odour, waste water, floodwater and other contaminants which might to a significant degree effect standards of hygiene.

Section 6-1.2. External areas. Hard surface

1. When of importance to hygienic conditions in the establishment, the establishment's yard, other areas with a high level of activity and the immediate surroundings shall have a hard surface.

Section 6-1.3. General provisions concerning premises

1. The premises shall have a design and construction adapted to the nature and scope of the establishment, and which ensure the hygiene and quality standard of the products.
2. The materials used in the construction of the floors, walls, ceilings, etc. must not emit hazardous substances directly or indirectly to the fishery products.
3. All production shall be carried out under cover in premises where it is possible to ensure good control of conditions that may contaminate the fishery products.
4. Premises and fittings shall be designed in such a way that the possibility of cross-contamination is reduced by means of divisions, partitions, location, etc.
5. If different methods of production cannot be carried out in the same room, for reasons of hygiene or for other reasons, they shall be separated from one another in a suitable way, if necessary by means of a wall. Establishments that take delivery of ungutted fish shall have delivery rooms that are separate from the parts of the establishment where fish are handled and further processed. In establishments that take delivery of small amounts of fish, other designs may be approved. Bleeding and gutting of fish on land shall be carried out under cover.
6. Premises and fittings shall be so designed and secured that vermin, birds, insect pests and contamination such as smoke, dust, odours, etc. are as far as possible kept outside the buildings.
7. All establishments shall have rooms for storage of packaging material and accessories separate from the production premises.
8. Only durable and water-resistant materials that allow effective and satisfactory cleaning shall be used for fitting out premises where fishery products are produced. Wood materials are not permitted unless they are given a special surface or protection.
9. Floors, walls, etc. in washing-up units, rinsing rooms, and toilets and in bathrooms and showers in connection with cloakrooms shall satisfy the same requirements as in rooms where fishery products are produced.

Section 6-1.4. Floors

1. Floors in rooms where fishery products are produced or transported and in rooms where there is constant traffic to and from production rooms shall have a surface that is hard-wearing, waterproof and water-resistant. The floor must be easy to wash and disinfect, and must be able to withstand the effects of the cleaning and production processes. The floor shall not have pockets, cracks or sharp angles with walls, corners, fittings, machines, piping, etc. that can materially hinder effective washing and disinfection.
2. In rooms and areas where operations involve damp and soiled floors, or where cleaning for other reasons is carried out frequently or occasionally by means of hosing, the floors shall slope

adequately towards a drain or equivalent shallow gutter with a water seal. Gratings shall be easily removable for cleaning.

3. In rooms or areas where operations, internal transport, cleaning or other factors subject floors to heavy wear, these shall be constructed of concrete or material of equivalent strength, and with a surface that is waterproof, water-resistant and easy to wash.

Section 6-1.5. Walls

1. In rooms where fishery products are produced or transported, wall surfaces shall be smooth and easy to wash. Where there is considerable exposure to rough treatment, where splashes and soiling may occur and where fishery products may come into contact with wall surfaces, the following requirements shall be fulfilled: Up to a height of at least 1.80 m over the floor or platform, the surface shall be smooth, waterproof and water-resistant, without broad or deep joints, and of a material that has little susceptibility to corrosion, cracks, flaking, etc. There shall be waterproof sealing between the floor and the walls, between walls and fittings fixed to walls and, when considered necessary, between the walls and the ceiling.
2. Walls shall have strength and impact resistance adapted to the form of production and operations in the establishment. Where walls or wall coverings are especially exposed to rough treatment and can be damaged as a result of operations, they shall be reinforced by protective strips, etc.

Section 6-1.6. Roofs and ceilings

1. In rooms where fishery products are produced or transported, the roof shall be constructed so that collection of dust and other impurities is avoided as far as possible. It shall be leakproof and insulated so that no drips from leakage or condensation can damage the products or give rise to drawbacks during production. Ceiling surfaces shall be constructed so that, viewed in relation to the need, they are easy to clean.

Section 6-1.7. Doors

1. In rooms where fishery products are produced or transported, doors, protective strips, frames and mouldings shall be smooth, easy to clean and be made of a material that withstands damp and corrosion. The doors shall have a strength and impact resistance adapted to the operations. In cases where there is especially rough treatment, such as in connection with internal transport with trolleys and in connection with self-closing doors, doors and frames shall be reinforced with protective strips, kicking plates, etc.

Section 6-1.8. Windows

1. In rooms where fishery products are produced or transported, windows and hatches with frames shall be smooth and easy to wash on the inside. Internal frames shall be sloped so that it is impossible to use them as shelves.
2. Windows shall be constructed so that no problems arise as a result of condensation. Where of importance for hygiene, windows, hatches, etc. that can be opened shall be equipped with frames with wire gauze. The frames shall be easy to disassemble for cleaning purposes, and shall at all times be kept in good condition.

Section 6-2. Fittings, equipment, etc.

Section 6-2.1. General Provisions

1. Fittings and equipment, etc. shall be adapted to the nature and scope of operations. Fittings and equipment shall be durable, undamaged, easy to clean and shall not give out odour, flavour or other contamination that can affect the quality of the fishery products.

The materials in fittings and equipment, etc. must not emit hazardous substances directly or indirectly to the fishery products.

2. In rooms where fishery products are produced or transported, all fittings, equipment, etc. shall, as far as technologically possible, have smooth, washable surfaces. Wooden materials shall not normally be permitted, unless otherwise decided, or unless provided with a special surfacing or other form of protection.
3. Fittings and equipment, etc. that can come into contact with unwrapped fishery products, thereby affecting their hygienic quality, shall be of stainless steel or a material that is correspondingly easy to keep clean, and which has a satisfactory durability for the purpose to which it is put.
4. Boards of synthetic material, used for chopping or cutting shall be kept flat and clean.
5. Rooms or areas with conditions that may involve a risk to hygiene must not have direct access to rooms where fishery products are produced or transported or to areas used for storage of packaging material.
6. Fittings and equipment, etc. in washing-up areas, rinsing rooms, and toilets, and in bathrooms and showers in connection with the cloakroom, shall satisfy the same requirements as apply for rooms where fishery products are produced.
7. Machines and equipment, etc. placed on the floor shall either have waterproof and rounded sealing towards the floor or they may be placed on legs or supports of sufficient size that they are not blocked by fish waste, allow water to drain freely and give sufficient clearance to the floor to allow cleaning to be carried out satisfactorily. Corresponding arrangements shall be made when placing machines and equipment against the wall.

Section 6-2.2. Chill storage, freezing and cold storage

1. Rooms and equipment for chilling, freezing and cold storage shall have a design and capacity that ensures compliance with the temperature requirements laid down in section 6-3.2 even when fully loaded.
2. Premises, fittings and equipment in rooms used for chilling, freezing and cold storage shall satisfy the requirements laid down in sections 6-1.4 to 6-1.7 and in section 6-2.1.
3. Rooms and equipment for chill storage, and for freezing, storage, etc. of frozen fishery products shall have thermometers that show a representative temperature placed so that that they are easily visible and are easy to read.
4. Transport equipment and premises where frozen fishery products are stored shall have suitable and accurate instruments for automatic temperature registration, which frequently and regularly measure the temperature of the air surrounding the fishery products. The temperature sensor of the recorder shall be placed in the area of the storage room where the temperature is highest. The requirements laid down in this subsection do not apply to transport by rail.
5. Establishments engaged in both freezing and cold storage shall have separate freezing equipment and cold storage rooms.
6. Doors to cold storage areas shall have an air lock or other device to prevent exchange of air. Cold storage rooms shall have a physical design that ensures the free passage of air along the walls of the storage room.

Section 6-2.3. Water supplies

1. For the production concerned, the establishment shall have adequate hot and cold running water for satisfactory cleaning and personal hygiene. For these purposes, only clean water shall be used.
2. When the water shall be used for chilling or for other purposes with no consequences for hygiene, it may in special cases be permitted to use water that does not satisfy the hygiene and

quality requirements of drinking water. In such cases, adequate precautions must be taken in connection with installing and mounting to prevent wrong use resulting in contamination of products or premises.

Section 6-2.4. Ice

1. Ice that comes into contact with fishery products, or which may discharge meltwater that directly or indirectly may come into contact with fishery products, shall be produced from clean water.
2. Ice must be stored and handled so as to avoid contamination. Receptacles for this purpose shall be stored under hygienic conditions and shall be kept clean and in a good state of repair.

Section 6-2.5. Equipment for washing hands

1. The establishment shall have a sufficient number of washbasins with mixer taps for hot and cold water. The washbasins shall be within a reasonable distance from the workplaces. Each washbasin shall be equipped with a soap dispenser, disposable towels and a waste basket. Sinks used for washing and disinfecting equipment shall not be approved as washbasins.
2. Washbasins in workrooms, toilets and cloakrooms shall not have hand-operable taps..

Section 6-2.6. Equipment for washing up

1. The establishment shall have washing-up facilities, the number and design of which shall be adapted to the operations concerned. The washing-up facilities shall be located so as to meet the requirements of production lines and to ensure the necessary separation from other operations. Each washing-up facility shall be equipped with a minimum of two stainless steel sinks. The sinks shall be large enough for complete immersion of loose production equipment, such as basins, which often need to be soaked, washed or disinfected. Each washing-up facility shall have an adequate drainage area made of stainless steel or an equivalent material. Stainless steel trolleys can also be used as sinks when this is appropriate and these are labelled as being reserved for this purpose.
2. Each washing-up facility shall be supplied with a separate cupboard, shelf or room for storage of detergents, disinfectants and washing-up equipment.
3. Establishments that use packaging material that shall be washed/disinfected before re-use shall reserve an adequate area and equipment for this purpose.

Section 6-2.7. Equipment for cleaning

1. Areas whose floors tend to become damp or soiled shall be supplied with suitable equipment for regular removal of this. Equipment for daily cleaning shall be placed and mounted so that it is easily available.
2. There shall be separate cupboards, shelves or rooms for cleaning equipment, cleaning agents, etc. Such cupboards or rooms shall be appropriately placed. They shall be well ventilated and supplied with shelves, pegs, etc. for an appropriate and well-aired location for the cleaning equipment.
3. Rooms set aside for waste disposal, and other rooms or areas where similar unclean activities are carried out, shall be equipped with separate hosing equipment, which shall be reserved for use in the areas concerned.
4. Establishments where raw materials or products must be hosed or cleaned shall have separate equipment for this purpose. Such equipment must be designed and used so as to avoid contamination of products by directly or indirectly splashing them with water.

Section 6-2.8. Ventilation

1. The establishment shall have an adequate airchange rate to remove surplus heat, steam, condensation, odour, dust and contaminated air. The air flow must not be detrimental to hygiene in the establishment.
2. The fresh air intakes shall be placed so as to prevent waste gases, dust, odour, smoke, etc. from interfering with operations, and both intakes and outlets shall be shielded to prevent insects, vermin and birds from entering through them.

Section 6-2.9. Lighting

1. The establishment shall have adequate lighting, which shall give the fishery products an appearance that corresponds to their condition and quality.

Section 6-2.10. Cloakrooms and toilets

1. The establishment shall have separate cloakrooms or changing rooms and toilets for the staff. Persons not employed by the establishment shall not have access to these facilities.
2. The cloakrooms shall be located and designed so as to function as a decontamination zone, so that necessary washing, changing of clothes and footwear, etc. is carried out when passing in or out of the establishment.

In connection with the production premises, the necessary room and equipment shall be reserved for hosing down and hanging up protective clothing during the breaks.

3. There shall be no direct exits from toilets to work areas. There shall be notices in toilets reminding staff of the importance of thoroughly washing hands after using the toilet.

Section 6-2.11. Waste disposal facilities, waste containers, etc.

1. The establishment shall have satisfactory special watertight receptacles for collection of waste to prevent odours and other adverse effects for the establishment and its surroundings. The equipment shall be durable and withstand corrosion. It shall be easy to clean and disinfect.
2. The waste shall be effectively protected from insects and vermin.
3. Stationary waste disposal facilities shall be placed well away from rooms or areas where there is production of fishery products.
4. When necessary for reasons of hygiene, the establishment may be required to install refrigerated waste rooms with floors that slope towards a drain. It shall at all times be possible to hose the room with water at a regulated temperature, using a permanently mounted hosepipe. The waste room shall also have satisfactory, separate ventilation.

Section 6-2.12. Drains, etc.

1. Drains must be dimensioned and constructed in such a way that it is not possible for adverse affects on hygiene in the establishment to be caused by blockage or backwash.

Section 6-3. Operational conditions**Section 6-3.1. General Provisions**

1. Fishery products shall at all times be handled and stored in such a way as to prevent contamination, reduction in quality or development of microorganisms, etc. that may give rise to spoilage or disease.
2. Direct or indirect cross-contamination of fishery products shall be avoided at all stages from raw materials to marketing of finished products. Each production stage shall be regarded as cleaner than the previous.

3. Production conditions shall ensure that the temperature of the fishery products rises as little as possible except when this is an intentional process. Production shall be carried out in such a way as to avoid unnecessary storage or congestion when this may have an undesirable effect on the quality of the product.
4. Persons who handle unwrapped fishery products must not at the same time carry out other operations that may contaminate the products.
5. Fish and fishery products shall not come into contact with the floor. Crates, cartons, basins, etc. containing fishery products shall not be placed directly on the floor, but on a clean surface which is raised above the floor.
6. Dogs, cats and other animals must not be admitted to the premises.
7. It is prohibited to use tobacco, spit, eat or drink in premises where fishery products are produced.
8. Premises shall be labelled or arranged in such a way that visitors are not admitted without a prior arrangement. Visitors to the establishment shall wear protective clothing, a hair restraint and protective footwear.
9. Products (e.g. animal feeding stuffs, waste, rejects) that may contaminate or adulterate the odour or flavour of fishery products for human consumption, shall not be produced or stored together with them.
10. Vehicles that emit contamination (soot, etc.) that may have an undesirable effect on fishery products or packaging material shall not be used in premises where fishery products are produced.

Section 6-3.2. Temperature requirements in connection with the storage of fish and fishery products

1. Fresh fish and fishery products shall be chilled with ice and be stored in chill storage at an air temperature such that ice melts slowly ($-1^{\circ}\text{C} - +4^{\circ}\text{C}$). This requirement applies also to thawed fish and fishery products. Retail-packed fresh fish and fishery products are excepted from the icing requirement.
2. Fish that is chilled in water is not permitted stored in water for longer than 72 hours. If the fish has been chilled in water on board fishing vessels, 72 hours shall be the total storage time in ice and water (see section 3-6.5 (3)).
3. Processed, highly perishable fishery products shall, if not frozen, be stored at a temperature between -1°C and $+4^{\circ}\text{C}$.
4. Processed, not highly perishable fishery products shall be stored at the temperature indicated by the producer.
5. Frozen fishery products shall be stored in accordance with the provisions laid down in chapter 8.

Section 6-3.3. Temperature registration

1. The temperature of rooms and equipment for chill storage shall be read and registered at regular intervals. In the case of frozen fishery products, temperature shall be registered in accordance with section 6-2.2 (4).
2. The documentation of temperature registration required pursuant to (1), above, shall be dated and retained so as to be available to the inspection authorities during the shelf life of the product, or for a minimum period of two years.

Section 6-3.4. Methods of treatment

1. Methods of treatment that are used during production to prevent development of pathogenic microorganisms, or where the treatment is of major importance for the shelf life of the product, shall be based on generally scientifically accepted principles. The Director General of Fisheries

or the Norwegian Food Control Authority may stipulate requirements for approval of such methods of treatment.

Section 6-3.5. Order

1. Premises used for the production of fishery products shall be kept in good order so as to facilitate operations as well as systematic and regular cleaning. No objects or equipment that are irrelevant to the work of the establishment shall be stored or used on the premises. Equipment and objects that are not permitted used or that are no longer in use shall also be removed from the premises and the from areas of the establishment with a high level of activity.

Section 6-3.6. Maintenance

1. Necessary maintenance shall be carried out on premises, fittings, equipment, etc. The maintenance work shall ensure that the standard of hygiene at all times satisfies the requirements laid down in sections 6-1 and 6-2.

Section 6-3.7. Pest control

1. Rodents, birds, insects and other pests shall be systematically controlled. The establishment shall have a written plan for such control. If poisonous substances are used, these shall be stored in lockable cupboards/rooms, and used in such a way that they cannot contaminate fishery products.

Section 6-3.8. Cleaning and disinfection

1. The establishment shall have a satisfactory cleaning programme adapted to the nature and scope of the establishment. This shall specify the frequencies, methods and means to be used. The cleaning programme shall be available to the inspection authority on request. If the inspection authority finds that the cleaning is not carried out satisfactorily, improvements in the cleaning routines may be demanded. Fittings and equipment that come into contact with food and may contaminate it shall be cleaned thoroughly and, if necessary, disinfected. The equipment shall be cleaned as soon as possible after use, and at the latest before the end of the shift. Precautions must be taken to prevent fishery products from becoming contaminated during cleaning and disinfection.
2. Hosing down of premises, equipment, etc. shall be restricted so as to avoid unnecessary splashing. Floors shall not hosed when there are unwrapped fishery products in the same room.
3. Cleaning agents and disinfectants must be suitable for the purpose for which they are intended. Only disinfectants included in the list of approved disinfectants provided by the Director General of Fisheries may be used. All remains of such substances on surfaces that can come into contact with fishery products must be rinsed away with clean water before the equipment is used again.
4. Cleaning agents and disinfectants must be stored so as to avoid undesirable effects on fishery products.
5. Establishments shall have suitable equipment for cleaning and disinfecting means of transport. Such equipment is not mandatory if the means of transport are cleaned and disinfected in other premises that are approved by the inspection authority.

Section 6-3.9. Waste handling

1. All waste must be handled so as to avoid contamination of the fishery products and other undesirable effects, such as unpleasant odours or the gathering of insects, birds or vermin.
2. The waste shall be collected in special watertight containers or be taken directly to the waste disposal facility. Waste containers shall be labelled so that they can easily be distinguished from containers for products intended for human consumption.

3. Waste shall not be allowed to accumulate. It shall either on a continuous basis or when the containers are full – and always before the end of each shift – be removed from the premises where fishery products are produced and be taken to the waste disposal facility. Large, stationary waste disposal facilities shall be emptied as necessary, but at least once each week.
4. Waste containers that are used for temporary collection shall be cleaned and, if necessary, disinfected at the end of each shift. Waste disposal facilities shall be cleaned and, if necessary, disinfected so that no risk to hygiene or other undesirable effect for the establishment arises.

Section 6-4. Training, personal hygiene, health conditions, etc.

Section 6-4.1. Training

1. The supervisor or manager of the establishment shall ensure that the personnel who work with fish and fishery products have received the training in food hygiene and personal hygiene necessary for carrying out their daily tasks.

Section 6-4.2. Working clothes, etc.

1. Persons who handle fishery products must exercise good personal hygiene, and wear clean working clothes and, if necessary, protective clothing. The working clothes shall be kept clean and in good condition, and shall not be visibly soiled at the start of the working day. Working clothes and footwear shall not be taken out of the establishment, except to be washed or repaired.
2. In connection with work with fishery products, headgear shall be used that effectively covers hair and beards. This applies particularly to persons who handle unwrapped fishery products. Footwear shall be of a type suitable for the purpose, and shall be kept clean.
3. Protective clothing and gloves shall be cleaned at natural intervals and otherwise when necessary. Protective clothing shall not be taken outside the production premises during work breaks (see section 6-2 (10) (2)).
4. In connection with work with unwrapped fishery products light-coloured protective clothing shall be worn.
5. Persons who work with unwrapped fishery products shall not wear jewellery or objects that can fall off or constitute a risk to hygiene.
Personal property, articles of clothing and objects irrelevant to operations shall not be stored in rooms where fishery products are produced.

Section 6-4.3. Personal hygiene, etc.

1. Persons who handle fishery products shall as often as necessary wash their hands under warm running water, using a suitable hand-cleaning agent.
2. Hands must always be washed before the start of work, immediately after use of the toilet and following any contact with contaminated materials.
3. Any cuts or wounds on hands and forearms shall immediately be covered by a suitable waterproof dressing.
4. Persons suffering from infectious diseases, or who are carrying an infection that can be transferred to fishery products, or who have infected wounds, boils or other skin infections, or who are suffering from diarrhoea must not participate in working operations whereby they can directly or indirectly contaminate fishery products with pathogenic organisms.
Personnel who are to work with fishery products shall, on appointment, present a medical certificate confirming that there is nothing that should prevent them from carrying out such employment.

Chapter 7. Special conditions for fresh fish and fishery products

Section 7-1. *Fresh, whole fish*

1. If gutting, heading, etc. is carried out on land, this work shall be carried out in accordance with sections 3-6.4 and 3-6.1, subsection 1. The fish shall be cleaned of all remains of entrails and shall immediately be rinsed in clean water. Skinned dogfish shall not be rinsed.
2. Fish that is not packed or processed immediately after delivery to the establishment, shall be stored as described in section 6-3.2. A fresh supply of ice shall be added as often as necessary.
3. Before packing, fish shall be chilled to 4° C, preferably lower.
4. Ice used for packing fish shall be finely crushed. More coarsely ground ice may be used for large fish. Sufficient ice must be used to maintain the temperature during transport.
5. The fish shall be packed separately according to species, size and weight.
6. Chilled fish shall satisfy the organoleptic requirements and threshold values for chemicals specified in section 5-1.

Section 7-2. *Fresh fishery products*

1. Operations such as filleting and slicing shall be carried out in such a way as to avoid contamination of the fishery products, and in another location than that used for gutting. The fillets and slices shall not lie on the worktables for longer than is necessary for preparation and shall be protected against contamination by satisfactory packaging. Fillets and slices that are to be sold fresh shall be chilled as rapidly as possible. In the event of any unforeseen interruption, the product shall be kept refrigerated.
2. Fillets shall be trimmed clean of visible parasites, blood and discolouration; if necessary, using a candling table. Steaks shall be trimmed clean of visible parasites and discolouration.
3. Roe and milt shall not be overripe or discoloured. When roe is to be marketed to consumers as a chilled product, the roe sac shall be whole. Roe, liver and milt must not come into direct contact with the ice during chilling or storage.
4. Chilled fishery products shall satisfy the organoleptic requirements and threshold values for chemicals specified in section 5-1.

Section 7-3. *Requirements regarding production of minced fish*

1. If whole fish are used, they shall first be gutted and washed.
2. If the production is not carried out immediately after filleting, the raw material shall be iced and stored in chill storage for a maximum of 24 hours, or be frozen.
3. If minced fish is not immediately frozen or used as a raw material in further production, it shall be chilled to a maximum of +4° C or lower, and then used for further processing within 24 hours.
4. Minced fish is only permitted used for production of products that are frozen or that undergo stabilization treatment.
5. Machines and equipment used for production of minced fish shall be cleaned at two-hour intervals and disinfected at the end of each working day.

Chapter 8. Special conditions for frozen fish and frozen fishery products.

Section 8-1. Freezing

1. Freezing shall be carried out by means of equipment with a sufficient capacity and in such a way that the temperature level for maximum crystallization is reached as rapidly as possible for the product concerned. The freezing shall reduce the temperature so that the highest temperature in the frozen product is -18° C or lower.
2. When choosing the freezing method, consideration shall be given to the freezing rate and to the raw materials and characteristics of the finished product. Contact freezing, air freezing and evaporation of freezing agent directly onto the product can be used. The only freezing agents that may be allowed to come into direct contact with fishery products are air, nitrogen and carbon dioxide.
3. Products must be loaded into the freezing tunnel in such a way that the cold air can move along the whole surface of each unit to be frozen.
4. Fishery products shall be frozen as soon as possible after completion of the necessary production stages. No more than 4 hours shall elapse from the time raw material is taken into production and until it is placed in the freezer.
5. Fish that is exempted from the gutting requirement may be frozen ungutted. Dogfish, skate and saithe are not permitted to be frozen ungutted.
6. Herring and mackerel that are frozen ungutted shall, except when intended for use as bait, be starved (*empty gut*) or have *insignificant gut content*. Herring that is frozen for matjes production may have *considerable gut content* (see section 3-6.2 (1) (footnote)).
7. Fish that is frozen for use as bait shall on freezing and storage be labelled and stored so that it cannot be mistaken for fish intended for human consumption.

Section 8-2. Maximum freezing times

Section 8-2.1. Contact freezing

1. The freezing time shall be such that the highest temperature in the frozen goods is -18° C or lower after a period in hours equal to half the product's thickness in centimetres (e.g. a thickness of 5 cm gives a maximum permitted freezing time of 2.5 hours).

Section 8-2.2. Air freezing

1. The maximum freezing time for ungutted fish (frozen singly, in blocks or wrapped) shall be 24 hours, i.e. the highest temperature in the frozen goods shall be -18° C or lower within this time limit.
2. For whole large fish with a thickness of over 16 cm, the freezing time can be increased to 72 hours.

Section 8-3. Glazing of frozen products

1. Glazing of frozen products shall be carried out in a hygienic manner, using clean water and involving the smallest possible rise in the temperature of the product.

Section 8-4. Cold storage

1. Rooms for cold storage shall be insulated and equipped with freezing appliances so that, after thermal stabilization, the whole fishery product can be maintained at a constant temperature of -18°C or below.
2. Products may not be removed from the freezer and transferred to cold storage until the product has a core temperature of -18°C . The products shall be transferred to cold storage immediately after removal from the freezer.
3. Frozen raw materials and finished products shall, unless otherwise directed, be labelled, stored, transported and offered for sale as frozen products, and shall be kept frozen throughout all stages of distribution.

Section 8-5. Quality requirements regarding frozen fishery products

1. Frozen fishery products shall satisfy the quality requirements for raw materials for freezing concerning odour, flavour, consistency and the appearance of the fish meat (see section 5-2 (1) (A-D)).
2. Samples of meat from lean fish, flatfish, and herring or mackerel species shall not on average contain more than 5 mg, and no individual sample may contain more than 7 mg of trimethylamine nitrogen per 100 g, determined according to the method specified by the Director General of Fisheries.

Section 8-6. Thawing

1. Thawing of frozen fishery products is only permitted in connection with further preparation or processing.
2. Partial and complete thawing shall entail the least possible reduction of the products' quality. Contamination shall be avoided and any meltwater shall be effectively drained off.
3. Regardless of the method of thawing used, the process shall be interrupted when the temperature at the coldest point in the material to be thawed is -1°C . Processing of thawed fish shall proceed without interruption. No more fish may be thawed than can be processed on the same shift once the thawing process is completed. If necessary, thawed fish shall be iced in order to maintain a temperature of 0°C .

Section 8-7. Packaging

1. Fish and fishery products may be frozen unwrapped or in packaging appropriate to the method of freezing.
2. Frozen fishery products shall always be wrapped when stored.

Chapter 9. Special conditions for farmed fish

Section 9-1. The industry's duty to notify

1. The fish farmer is obliged to notify the local office of the Quality Control Service of the Directorate of Fisheries in ample time before harvesting, at the latest when starving of the fish is begun. The notification shall be made in writing on a form stipulated by the Director General of Fisheries (see section 9-2).
2. The packer is obliged to notify the local office of the Quality Control Service of the Directorate of Fisheries as early as possible before packing.

Section 9-2. Checking for drug residues

1. Fish that have been treated with drugs shall not be slaughtered until traces of the drugs are no longer detectable in the fish, using the method specified by the Director General of Fisheries.

Section 9-3. Starving

1. Farmed fish shall have been starved before harvesting so that no remains of feeding stuffs can be detected in the belly or gut.

Section 9-4. Stunning

1. Farmed fish shall, if necessary to avoid damage to the fish, be stunned before bleeding. Stunning is only permitted carried out with the help of CO², iced water or by any another method approved by the Director General of Fisheries.

Section 9-5. Gutting

1. If farmed fish is to be marketed ungutted, the packer is obliged to gut a representative sample of the batch concerned to ensure that the fish has no internal quality defects.

Section 9-6. Sorting and rectification

1. Farmed fish are sorted so that fish with obvious spawning characteristics, sores, deformities, major handling defects or internal quality defects are not marketed for retail sale to institutional households or consumers. Fish with such defects are only permitted sold to approved establishments in Norway that have the necessary equipment, and where rectification shall be carried out.
2. In connection with transport in Norway of fish with the above defects, the packaging shall be clearly labelled «For domestic production only».
3. Fish or parts of fish that are rejected because they have the above defects, and where the defects cannot be rectified, shall not be marketed for human consumption.

Chapter 10. Special conditions for crustaceans

Section 10-1. Fishing/handling of the catch

1. During fishing, dead crabs as well as soft-shelled, underfed and empty crabs shall be dropped overboard immediately. During prawn fishing, the trawling time must be adjusted to the amount of prawns, so that they are alive when brought aboard.
2. During loading, foreign bodies and small fish shall be removed. Prawns and Norway lobster shall be thoroughly rinsed of bottom mud, clay etc.
3. Live crustaceans shall be stored below deck in damp seaweed in crates/containers or in a tank/well boat in circulating sea water, so as to provide the best possible survival conditions. On open vessels the crates shall be covered.

Section 10-2. Registration of vessels

1. Vessels where crustaceans are cooked on board, without freezing or other preparation/processing, shall be entered in the Director General of Fisheries' special register for such vessels.

Section 10-3. Time limits for landing/production

1. Prawns that are landed raw (not frozen), shall not be stored on board for longer than six days.
2. Iced raw materials that are landed for preparation/processing without double freezing, shall be used for production (or frozen) within seven days of being fished.
3. Crustaceans that are frozen on board shall be frozen as soon as possible, and at the latest 12 hours after they are brought aboard.
4. Prawns that are landed raw (not frozen) for double freezing shall be frozen for the first time within 24 hours after being caught.
5. The maximum period of cold storage for raw materials from the first to the second freezing for double freezing is 9 months.
6. Crustaceans that are cooked on board and are landed chilled shall not be stored on board for longer than 72 hours.

Section 10-4. Cooking and handling of cooked products

1. Crustaceans shall be cooked (or steamed) using clean water, which shall be changed frequently.
2. Lobster, crab and Norway lobster shall be boiled alive or immediately after they are killed. The same applies to prawns that are to be marketed unshelled.
3. As soon as possible after cooking, crustaceans shall be cooled and either frozen or kept chilled at a core temperature of -1°C – $+2^{\circ}\text{C}$. Clean water shall be used for chilling. If ice is used for chilling of cooked crustaceans, the ice shall not come into direct contact with the product.
4. No more shellfish shall be boiled at once than it is possible to process or freeze in the course of 12 hours.
5. The shell shall be removed in a hygienic manner to avoid contamination of the product. If this is done by hand, personnel shall be especially careful to wash their hands, and all working surfaces shall be cleaned thoroughly. If machines are used, they shall be cleaned at least after each shift and disinfected at the end of each working day.
6. When the shell has been removed, the cooked products shall be frozen immediately or stored chilled at a core temperature of -1°C – $+4^{\circ}\text{C}$.

Section 10-5. Freezing, thawing and double freezing

1. Blocks must be frozen by means of contact freezing and in layers of not more than 10 cm. The time used for freezing shall not exceed 2 hours. Air freezing shall be used when freezing singly.
2. When crustaceans are thawed for double freezing, steam-saturated air shall be used. Whole crustaceans can be thawed in water. When thawing crustaceans that shall be cooked at once, the thawing temperature must not exceed 15° C. After thawing and preparation/processing, the product shall be frozen as soon as possible.
3. In the case of prawns, the time from when thawing is started until they are peeled and refrozen must not exceed 24 hours. Before being thawed, frozen prawns can undergo partial thawing in a cold room at -12° C for up to 15 hours. The time used for partial thawing shall not then be included in the thawing time.
4. If the prawns are packed in brine, the brine shall not have temperature higher than +4° C. The brine shall be clean.

Section 10-6. Quality requirements regarding crustaceans and crustacean products

1. Establishments that cook crustaceans shall, as part of the own-check, arrange for regular microbiological checks of the products before they are marketed. A sampling programme shall be set up on the basis of the type of product (whole or peeled), the cooking temperature, the cooking time and hazard assessment.
2. Crustaceans and crustacean products shall satisfy the microbiological requirements laid down in chapter 23.

Chapter 11. Special conditions for live bivalve molluscs

Section 11-1. Scope

1. The provisions of chapter 11 concern the production and marketing of live bivalve molluscs which are either farmed or harvested from natural stocks.

Section 11-2. Production areas

1. Molluscs shall only be farmed or harvested from natural stocks in areas with clean flowing sea water, and not near industrial or sewage discharges or other sources of contamination (where the sea water contains chemical or bacteriological contamination).
2. The Director General of Fisheries may temporarily or permanently prohibit the farming, harvesting or storage of live bivalve molluscs in areas where they regularly show a degree of bacteriological contamination in excess of 100 thermotolerant coliform bacteria per gram of flesh.
3. Applications for approval of production of bivalve molluscs shall be accompanied by maps showing the location and boundaries of the production areas. The establishment shall notify the inspection authority in writing of any later amendments of this information.
4. If inspection by the Director General of Fisheries shows that marketing of live bivalve molluscs from a production or relaying area may involve a health hazard, the area in question shall be closed until investigations have shown that molluscs may once again be marketed without any health hazard.

Section 11-3. Sampling/laboratory examination

1. As part of its own-check system, the establishment shall set up and carry out a sampling programme so that samples are regularly taken to provide a basis for judging the hygienic quality of the molluscs in relation to the requirements of section 11-8. Furthermore, the sampling programme shall provide a basis for appraising the status of production areas and trends over time as regards microorganisms, marine biotoxins and other substances that are harmful to health.
2. To carry out the analyses required pursuant to subsection 1, the establishment shall secure the services of a laboratory that satisfies the requirements set by the inspection authority, cf. section 1-11, subsection 1, C and subsection 3 A, V, for the necessary analyses.

Section 11-4. Harvesting and transport of batches to a dispatch centre, purification centre, relaying area or other establishment

1. It is not permitted to harvest for marketing bivalve molluscs containing marine biotoxins (algal poisons), or chemical or bacteriological contaminants in amounts that exceed the threshold values stipulated in section 11-8. Exceptions to this are bivalve molluscs harvested for transfer to a relaying area or purification centre.
2. The molluscs shall be harvested and transported so that they are not contaminated or damaged, and so that they are given the best possible survival conditions.
3. Molluscs must be kept in a tank or well boat with a through flow of clean sea water, or damp in drained storage bins, sacks or nets with a supply of fresh air. They must be stored cool, preferably below +10° C, but must not be allowed to freeze.
4. Tanks and equipment for harvesting and transport shall be kept satisfactorily clean (see section 3-8.1).

5. During transport to a dispatch centre, purification centre, relaying area or other establishment, batches of live bivalve molluscs shall be accompanied by a document containing the following information:
 - A. the gatherer's name and signature,
 - B. the date of harvesting,
 - C. the location of the production area, indicated as accurately as possible, or by means of a code,
 - D. the health status of the production area (status «A» for areas that satisfy the microbiological requirements set out in section 11-2, subsection 2, status «B» for areas that do not satisfy the requirements for status «A»)
 - E. the species of mollusc and quantity, indicated as accurately as possible, and
 - E. the establishment to which they are being delivered (approval number and destination for wrapping, relaying, purification or treatment/processing).

The documents shall be issued by the inspection authority and shall be numbered in sequence. The gatherer shall stamp the documents with the current date and sign them, and they shall be retained at the establishment receiving delivery for at least two years. The gatherer shall keep a copy of the document for the same length of time. If harvesting is carried out by personnel from the establishment receiving delivery, the document may be replaced by a permanent transport permit issued by the inspection authority.

Section 11-5. *Relaying of live bivalve molluscs*

1. Bivalve molluscs that are to be relayed shall be handled in such a way as to permit the resumption of filter-feeding activity after immersion in natural waters.
2. Molluscs must not be relayed at a density that hinders purification.
3. At the relaying area, the molluscs shall be placed in seawater for an appropriate period which must exceed the time taken for levels of faecal bacteria to become reduced to the levels permitted pursuant to section 11-8. The inspection authority may, for each species of live bivalve mollusc and for each approved relaying area, determine and announce the minimum water temperature for effective relaying.
4. Relaying areas shall be clearly delimited by buoys, poles or other fixed means, and there shall be a minimum distance of 300 m between relaying areas and between relaying areas and production areas.
5. The various sites within a relaying area shall be well separated to prevent mixing of batches, and the 'all in, all out' system shall be used, so that a new batch cannot be brought in before the whole of the previous batch has been removed.
6. The operator responsible for a relaying area shall keep a journal detailing the source of live bivalve molluscs, relaying periods and relaying areas, and the subsequent destination of each batch, and the journal shall be at the disposal of the inspection authority.
7. After harvesting from a relaying area, each batch transported from the relaying area to an establishment shall be accompanied by a registration document as described in section 11-4, subsection 5. In addition to the information required pursuant to section 11-4, subsection 5, the document shall contain information on:
 - the position of the relaying area and its approval number
 - the relaying period and any other information necessary to identify and trace the product.
 - If harvesting is carried out by personnel from the establishment receiving delivery, the requirement of subsection 7 does not apply.

Section 11-6. Purification centres for live bivalve molluscs

1. The floor and walls of purification tanks and water storage tanks shall have a smooth, hard, impermeable surface that is easy to clean by scrubbing or use of pressurized water. The purification tanks shall have a sloping floor equipped with drainage sufficient for the volume of work.
2. Before purification, the molluscs shall be washed free of mud with pressurized clean seawater or drinking water. The initial washing may also take place in the purification tanks before purification commences; in such cases, the drainage pipes shall be kept open during the entire initial washing, and sufficient time shall be allowed for the entire system to be flushed clean before the purification process begins.
3. The purification tanks shall be supplied with a sufficient flow of seawater per hour and per tonne of live bivalve molluscs treated.
4. Clean seawater shall be used for purifying live bivalve molluscs; the distance between the seawater intake and the waste water outlet shall be sufficient to avoid contamination.
5. Operation of the purification centre shall allow the molluscs to rapidly resume filter feeding activity, remove remaining contamination, not become recontaminated, and remain alive in a suitable condition after purification.
6. The quantity of live bivalve molluscs to be purified must not exceed the capacity of the purification centre; the molluscs shall be continuously purified for a period sufficient to allow the microbiological requirements set out in section 11.8 to be met.
7. If a purification tank contains several batches of molluscs, they shall be of the same species and come from the same production area or from different areas conforming to the same hygienic standard as regards microbiological contamination. The length of the treatment shall be based on the time required by the batch needing the longest period of purification.
8. Containers used to hold live bivalve molluscs in a purification centre shall have a construction which allows seawater to flow through; the depth of layers of molluscs shall not impede the opening of shells during purification.
9. No crustaceans, fish or other marine species must be kept in a purification tank where bivalve molluscs are undergoing purification.
10. After purification, the shells of live bivalve molluscs shall be washed thoroughly with clean water or seawater. This may take place in the purification tank if necessary, but the washing water must not be recycled.
11. Purification centres shall regularly keep a record of the following data:
 - A. results of microbiological tests on purification system water entering the rinsing tanks,
 - B. results of microbiological tests on unpurified live bivalve molluscs,
 - C. results of microbiological tests on purified live bivalve molluscs,
 - D. dates and quantities of live bivalve molluscs delivered to the purification centre, and the numbers of the corresponding registration documents,
 - E. the times of filling and emptying of purification systems (purification times),
 - F. dispatch details of consignments after purification.
12. Purification centres shall accept only those batches of molluscs which are accompanied by a registration document of the type described in section 11-4, subsection 5.
13. Purification centres that dispatch live bivalve molluscs to dispatch centres shall provide the registration document described in section 11-4, subsection 5. In addition to the information required pursuant to section 11-4, subsection 5, the document shall contain information on:
 - the approval number and address of the purification centre
 - the duration of the purification process

- the date of receipt at the purification centre and of dispatch from the purification centre and any other information necessary to identify and trace the product
14. All packaging for rinsed molluscs shall be provided with a label certifying that they have been purified.

Section 11-7. Dispatch centres

1. Conditioning must not cause any contamination of the molluscs. In particular, it shall be ensured that the seawater used satisfies the microbiological and chemical requirements in force at any given time. The equipment and containers used for conditioning must not constitute a source of contamination.
2. Procedures for calibration of live bivalve molluscs must not result in their contamination or in any changes affecting the ability of the molluscs to be transported and stored after wrapping.
3. Any washing or cleaning of live bivalve molluscs shall be carried out using pressurized clean seawater or drinking water; the washing water must not be recycled.
4. Dispatch centres shall accept only those batches of live bivalve molluscs that are accompanied by the registration document described in section 11-4, subsection 5 and that come from an approved production area or relaying area or an approved purification centre.
5. Dispatch centres shall keep the following data at the disposal of the inspection authority:
 - A. the results of microbiological tests on live bivalve molluscs before and after treatment,
 - B. dates and quantities of live bivalve molluscs delivered to the dispatch centre, and corresponding registration document numbers,
 - C. dispatch details for consignments, including the recipient's name and address, the date of dispatch and the quantity of molluscs in the consignment, together with the number(s) of the registration document(s) for the molluscs in question.

The information described in subsection 5 shall be recorded in chronological order and shall be kept so that it is at the disposal of the inspection authority for at least two years.

Section 11-8. Quality requirements

1. Molluscs for all purposes shall be sound and alive: they shall be closed, or close when the shell is knocked. The shells shall be undamaged. The external and internal odour shall be fresh and characteristic of newly-harvested molluscs, without abnormal odours of mud, oil, or other contamination, or from decomposition products due to deterioration in quality. The animal itself shall have its natural colour and be elastic and glossy, not soft or dried-up. The molluscs shall be well-filled with fluid.
2. Molluscs which are marketed live to the consumer shall not contain sand or sludge, shall be cleaned and shall be free of the organisms that grow on the shells.
3. Molluscs marketed for human consumption shall not contain
 - A. a greater number of bacteria than the maximum stated in chapter 23,
 - B. toxic or harmful compounds that occur naturally or as a result of emissions to the environment in such amounts that internationally recognized threshold values are exceeded, or that the taste of the molluscs is impaired,
 - C. paralytic shellfish poison (PSP) in edible parts (the whole body or any part edible separately) in amounts exceeding 80 micrograms in 100 g mollusc flesh in accordance with the biological testing method – in association if necessary with a chemical method for detection of saxitoxin - or any other method approved by the Director General of Fisheries. If the results are challenged, the reference method shall be the biological method,

- D. diarrhetic shellfish poison (DSP) in edible parts (the whole body or any part edible separately) in amounts that induce a positive reaction when normal biological analysis methods are used.
- E. amnesic shellfish poison (ASP) in amounts exceeding 2000 micrograms domoic acid per 100 g flesh, analysed using the HPLC method.

Section 11-9. Preservation/storage/transport

1. In addition to the provisions of section 6-3 (Operational conditions), the following conditions apply:
 - A. Molluscs which are stored wet shall be stored in clean flowing seawater or in a tank of clean running water.
 - B. Molluscs which are stored dry shall be kept cool ($-1^{\circ}\text{C} - +4^{\circ}\text{C}$) and damp and have a good supply of fresh air. The bottom of the storage bin shall be raised above the floor and be well-drained, so that the molluscs do not lie in water or fluid, cf. also section 6-3.1, subsection 5.
 - C. Live molluscs shall not be immersed in or sprayed with water after they have been wrapped and dispatched from the dispatch centre, unless the consignor himself is responsible for retail sales.
2. In addition to the provisions of Chapter 22 (Transport), consignments of live bivalve molluscs for human consumption shall be transported from the dispatch centre wrapped as sealed parcels until offered for sale to the consumer or retailer.
3. Live bivalve molluscs shall be marketed to the consumer in a chilled condition at $-1^{\circ}\text{C} - +4^{\circ}\text{C}$.
4. Finished products shall be kept covered and shall be kept away from areas where other products than live molluscs are handled.

Section 11-10. Packaging and wrapping

In addition to the provisions of Chapter 20, the following conditions apply:

1. The molluscs shall be wrapped in packaging material that ensures good drainage and air supply and that the molluscs are kept damp during transport and marketing.
2. Oysters shall be wrapped with the concave shell downwards.
3. All wrappings of live bivalve molluscs shall be sealed and shall remain sealed from the dispatch centre until delivery to the consumer or retailer.

Section 11-11. Marking

In addition to the provisions of Chapter 21 (Labelling), the following conditions apply:

1. The Latin name shall be given.
2. The date of wrapping shall be given, comprising at least the day and month.
3. The date of durability may be given as »Skjell som skal omsettes levende» («These animals must be alive when sold»).
4. The marking shall be provided on labels that are for single use only and that cannot be transferred to other packaging.
5. Marking from consignments of live bivalve molluscs which are not wrapped in individual consumer-size parcels shall be kept by the retailer for at least 60 days after splitting up the contents of the consignment.

Section 11-12. Preparation/processing of bivalve molluscs

1. The requirements regarding preparation/processing of bivalve molluscs correspond to those laid down in relation to crustaceans (see sections 10-4 and 10-5).

Chapter 12. Special conditions for salted fish, salted fillet and klippfish

Section 12-1. Product designation

1. Salted fish, klippfish and salted fillet may only be produced from the following species, all belonging to the cod family (Gadidae):

Norwegian name	English name	Latin name
Torsk	Cod	<i>Gadus morhua</i>
Stillehavstorsk	Pacific cod	<i>Gadus macrocephalus</i>
Polartorsk	Polar cod	<i>Boreogadus saida</i>
Grønlandstorsk	Greenland cod	<i>Gadus ogac</i>
Sei	Saithe	<i>Gadus virens</i> , (ss. <i>Pollachius virens</i>)
Lange	Ling	<i>Molva molva</i>
Blålange	Blue ling	<i>Molva dypterygia</i>
Brosme	Tusk	<i>Brosmius brosme</i>
Skjellbrosme (ss. bustebrosme)	Forkbeard	<i>Phycis blennoides</i>
Hyse	Haddock	<i>Gadus aeglefinus</i> , (ss. <i>Melanogrammus aeglefinus</i>)

2. The Director General of Fisheries may in special cases also consent to the use of the designations salted fish and klippfish for other species of fish.
3. In the production of salted fish, salted fillet and klippfish, it is not permitted to use other preservatives than sorbic acid and its salts.

Section 12-2. Splitting (flekking) and washing of fish for salting

1. In the production of salted fish, bled and unbled fish shall be kept separate. The fish must be washed so that all slime is removed.
2. After washing, the fish shall be split (flekhet) by removing approximately two thirds of the backbone.
Splitting (flekking) shall be carried out expertly, so that blood in the nape and blood clots are removed. The fish must be split so deeply that remains of the backbone lie free. The fish shall be split completely, so as to avoid round tail. After splitting, the fish shall be washed so that all impurities, blood and slivers are removed.
3. Saithe that measure less than 58cm when raw (total length) may be split (flekhet) without removal of the backbone. The backbone must as far as possible be split lengthways. Saithe split in this way are referred to as saithe with entire backbone.

Section 12-3. Temperature requirements for salting and maturing

1. During salting and maturing, the fish shall be stored at a controlled temperature so that the natural maturing process of the fish is not inhibited.

Section 12-4. Salting

1. Regardless of the method of salting, the whole fish or product shall be salted evenly and sufficiently to bring about a heavy salted product. Frozen fish shall not be salted before it is thoroughly thawed.

2. When being salted, the fish shall be restacked and sufficient salt shall be added to ensure that there are no raw spots on the finished product.

Section 12-5. Requirements regarding salted fish and salted fillet before packing

1. Salted fish and salted fillet shall be salt-matured. Loose salt shall be removed from salted fish before it is packed and weighed. New salt must be added as necessary during packing.

Section 12-6. Temperature requirements for storage of salted fish and salted fillet after maturing

1. After maturing, salted fish and salted fillet shall be stored under controlled conditions at a temperature of $+1^{\circ}\text{C} - +5^{\circ}\text{C}$.

Section 12-7. Transport of salted fillet

1. It is not permitted to transport salted fillet that has not been packed in boxes, cartons, etc.

Chapter 13. Special conditions for stockfish

Section 13-1. Product designation

1. Stockfish may only be produced from cod, haddock, saithe, ling, blue ling or tusk.
2. The Director General of Fisheries may in special cases also consent to the use of the designation stockfish for other dried species of fish.

Section 13-2. Treatment before hanging

1. Fish that is frozen for later thawing and drying can be frozen in accordance with the raw materials requirements laid down in section 5-3.
2. Fish shall not be dried with the head on. Slivers, liver, blood clots, gall bladder and other remains of entrails and impurities shall be removed. The fish shall be carefully rinsed in clean water. Fish with pronounced scales, such as haddock and saithe, shall be handled separately and shall not be rinsed, tied together or transported together with cod, ling, blue ling or tusk.

Section 13-3. Transport to and handling at drying racks

1. The fish shall be transported to the drying racks in clean packaging/clean transport facilities. The fish shall not be allowed to become soiled by contact with the ground. The fish shall not be hung so close together that drying is hindered or that stains on the skin are formed by the fish sticking to each other.

Section 13-4. Requirements regarding drying racks

1. Drying racks shall have a large enough span for the fish to hang clear of each other and not to be soiled by liquid dripping from other fish. The distance from the nape of the fish to the ground must be at least 1 metre. The drying racks shall be erected above dry ground at a good distance from traffic, smoke or other emissions or sources of contamination. Drying racks must not be impregnated or treated in any way that may transfer harmful substances to the fish.

Section 13-5. Drying of heads and backbones

1. Heads and backbones shall be hung at a good distance from drying racks or drying plants for fish.

Section 13-6. Handling of finished dried products

1. The fish shall be so dry on delivery that it can be stored indoors. If it is not, it shall immediately be dried further or piled crosswise. It shall be stored in spacious, airy and dry warehouses and shall be piled in such a way that there are passages between the stacks of fish so that the fish is well aired.

Chapter 14. Special conditions for raw materials for fish meal and fish oil

Section 14-1. Scope

1. The provisions in chapter 14 concern the handling of raw materials to be used in the production of fish meal and fish oil.

Section 14-2. Use of preservatives

1. Use of chemical preservatives is prohibited.
2. The Director General of Fisheries may however approve and permit the use of preservatives on special conditions.

Section 14-3. Handling of raw materials on board

1. Raw materials must be handled expertly and properly to ensure that a suitable quality is maintained. The following requirements shall be met:
 - A. The speed at which the catch is pumped/netted shall be adjusted to the condition of the raw material and the vessel's drainage equipment and the capacity of this equipment.
 - B. The raw material shall be thoroughly drained as it is loaded, so that it is as dry as possible before it reaches the hold. Any foreign objects shall be removed.
 - C. If the raw material is iced or mechanically chilled, the hold/tank shall be chilled before loading is started. The ice must be spread in even layers in the raw material.

Chapter 15. Special conditions for canning

Section 15-1. Requirements regarding production and production equipment

1. Heat treatment shall be carried out at a temperature, pressure and length of time adapted to the individual product.
2. Equipment for heat treatment shall have registration equipment to enable documentation that sufficient heat treatment is used.
3. Only clean water shall be used for cooling water (see section 1-2 (26)).
4. Sealing shall be carried out so that there is no leakage or recontamination of the contents after heat treatment.
5. The establishment shall have equipment for seam control.

Section 15-2. The establishment's control of the production

1. Registration of heat treatment (temperature, pressure and length of time) shall be stored for any subsequent documentation and control for a minimum period equivalent to the shelf life of the product.
2. Samples of the production shall be taken at regular intervals each day to ensure that sealing is effective.
3. Checks shall be made to ensure that the containers are not damaged.
4. The producer shall carry out the following checks on random samples to ensure that the fishery products have received sufficient heat treatment:
 - A. incubation tests involving incubation at 37° C for 7 days, at 35° C for 10 days or an equivalent combination and
 - B. microbiological examination of content and containers in a laboratory that satisfies the requirements of the inspection authority

Chapter 16. Special conditions for salting

Section 16-1. Premises

1. Salting shall be carried out in premises that satisfy the requirements laid down in sections 6-1 and 6-2. Salting operations shall take place in different premises and sufficiently removed from the premises where other operations are carried out.

Section 16-2. Requirements regarding salt

1. For salting shall be used pure, unused salt, suitable for use in foodstuffs.
2. In addition to this, the salt shall satisfy the following requirements:
 - A. the salt shall have a clean appearance, and shall not contain clearly visible, coloured particles or foreign crystals. It shall be free of abnormal odour and have a distinct, clean salt flavour,
 - B. it shall have a chloride content calculated as sodium chloride of at least 97 per cent (dry weight).
 - C. the total water content of the salt shall not exceed 6% of the weight,
 - D. the iron content of the salt shall not exceed 10 mg/kg, and the copper content shall not exceed 0,1 mg/kg,
 - E. no measurable traces of dirt, oil or other foreign matter, including proteins, are permitted
 - F. the salt shall not contain any additives unless this is specifically permitted in connection with salting of fish.

Section 16-3. Salting

1. The amount of salt shall be adapted to the quality of the fish and to the fat content. Salt, sugar, spices, etc. shall be evenly distributed.

Section 16-4. Temperature requirements for production and transport of salted herring

1. During production and transport, salted herring shall be stored under controlled conditions at a temperature between -1° C and +4° C. During maturing, salted herring can be stored at a higher temperature, but not in excess of +10° C.

Section 16-5. Other requirements

1. Salt shall be transported, stored and handled hygienically.
2. Used and contaminated salt shall be removed daily from the production premises.
3. Vats, barrels, etc. and the use of these in connection with salting shall satisfy the requirements stated in chapter 20.

Chapter 17. Special conditions for smoking

Section 17-1. Premises

1. Smoking shall be carried out in separate premises or in a separate place, which if necessary is equipped with a ventilation system to avoid other premises and places where fishery products are prepared, processed or stored being affected by smoke and heat from combustion.

Section 17-2. Materials for production of smoke

1. Wood materials that are used to produce smoke shall be stored in another location than is used for smoking, and shall be used in such a way that they cannot contaminate the products.

It is prohibited to produce smoke from materials that have been painted, glued, etc., or which have undergone any form of chemical treatment.

Section 17-3. Chilling

1. After smoking, the products shall be rapidly chilled to below + 4° C before any packaging and storage.

Chapter 18. Control of parasites

Section 18-1. Visual control

1. Visual control of random samples shall be carried out to detect and remove visible parasites in fish and fishery products that are marketed for human consumption. Such control shall include:
 - A. control after gutting and rinsing of the belly cavity and any liver/roe set aside for human consumption,
 - B. control during filleting and slicing, if possible by means of candling.

The person in charge of the establishment shall, as part of the own-check, set up a plan specifying the scope and frequency of the control in relation to the product's type, geographical origin and use.

2. Fish or parts of fish that are rejected because they contain parasites or have been damaged by parasites (see section 1-10, (1) (E)), shall not be marketed for human consumption.

Section 18-2. Handling requirements regarding certain fish products

1. The establishment shall ensure that the fish species listed below, if they are to be eaten raw or almost raw (e.g. matjes herring) or if they are smoked so that the internal temperature of the fish is less than 60° C, undergo a freezing treatment at a core temperature of -20° C or lower for a period of at least 24 hours. The freezing treatment can be used for raw materials or finished products. This provision shall apply to: herring, mackerel, sprat, wild salmon caught in the Atlantic or Pacific Ocean, marinated and/or salted herring (when the treatment has not been sufficient to destroy nematode larvae).
2. The Director General of Fisheries may, on the basis of scientific information, issue rules indicating which other methods of treatment shall be regarded as sufficient to destroy nematodes.
3. The fish species listed in 18-2 (1) above, if not sold as fresh or frozen products, shall be accompanied by a certificate from the producer, indicating the type of treatment that they have undergone.

Section 18-3. Requirements regarding capelin roe

1. Packed capelin roe shall, on examination of a minimum of 6 samples, contain:
 - A. a maximum average of 1.0 nematode larva per 100 g in the samples, and
 - B. a maximum of 3 nematode larvae per 100 g in any single sample.

Chapter 19. Histamine control

Section 19-1. Plan for sampling

1. In connection with the marketing of fish and fishery products of the herring family (Clupeidae), the mackerel family (Scombridae), the anchovy family (Engraulidae) and the Coryphaenidae, the person in charge of the establishment shall, as part of the own-check, set up a sampling plan and take samples for control of the histamine content of the products. The person in charge of the establishment shall specify the scope and frequency of the controls on the basis of the type of product.

Section 19-2. Threshold values

1. A laboratory examination for the histamine content of a batch shall include 9 samples. The threshold values are:
 - A. the mean value of histamine for meat shall always be below 100 mg/kg,
 - B. a maximum of two samples may have a value above 100 mg/kg, but shall be below 200 mg/kg,
 - C. no samples may have a value above 200 mg/kg.
2. The threshold values for fish of the families mentioned in section 19-1 that have undergone treatment involving enzyme maturing in a salt solution, may have a higher histamine content, but must not be more than double the values given in 19-2 (A-C).
3. A scientifically recognized method shall be used for examination of histamine content.

Section 19-3. Monitoring

1. If the threshold values mentioned in 19-2 above are not complied with, the establishment is obliged to inform the inspection authority of the results of the examination.
2. The establishment is further obliged to review the methods used for monitoring and control of critical points, so as to identify the cause of the excess and carry out more frequent analyses. Batches that do not meet the requirements must not be marketed for human consumption (see section 1-10 (1) (J))

Chapter 20. Packaging and packaging material

Section 20-1. Packaging

1. Packaging shall be carried out under satisfactorily hygienic conditions to avoid contamination of the fishery products.

Section 20-2. General requirements regarding packaging material

1. The packaging shall be made of materials with adequate mechanical strength, have a smooth surface and be designed so that it protects the product and its quality as well as possible under normal transport and storage conditions.
2. The packaging material must not be able to alter the organoleptic characteristics of the fishery products, and must not be able to transfer hazardous substances to the fishery products. It shall fulfil the requirements of current regulations concerning materials and objects that come into contact with foodstuffs.
3. The packaging material must be produced in such a way as not to hinder mandatory labelling.
4. If there are existing standards for fish packaging material prepared by the Norwegian Standards Association, these shall be complied with.
5. Before being used, the packaging material shall be stored in premises separate from areas where fishery products are produced or transported. It shall be protected from dust and other contamination.

Section 20-3. Packaging material for transport of wet fishery products

1. Such packaging material shall be water-resistant and drained. Containers that are used for chilling by means of a mixture of ice and water are excepted from the drainage requirement.
2. Crates shall be drained in such a way as to avoid meltwater running into crates underneath, and shall satisfy the requirements regarding the maximum weight of fish stated in section 3-3 (3) (A) (II).

Section 20-4. Packaging material for transport by air

1. Such packaging material shall be waterproof, and ensure that all meltwater and fluids are drained off the product while remaining in the packaging material. Such packaging material shall have adequate insulation qualities.

Section 20-5. Re-use of packaging material

1. Packaging material must not be re-used. An exception is made for containers made of materials that are waterproof, smooth, corrosion resistant and easy to clean and disinfect. Such containers may be re-used after they have been cleaned and disinfected.
2. Wooden barrels are permitted used for packaging of herring, but must not be re-used.

Chapter 21. Labelling

Section 21-1. *Labelling of retail packaging*

1. Retail packaging for fish and fishery products that are to be offered for sale in Norway or exported shall be labelled pursuant to current regulations relating to labelling of foodstuffs and to lot labelling.
2. In addition to this, retail packaging material for fish and fishery products produced in Norway shall be labelled:
 - A. «Norway» (may be abbreviated to «N»)
 - B. indication of affiliation with the European Economic Area, given as «EFTA», «EC» or another appropriate official abbreviation, and
 - C. the official approval number of the establishment, cf. section 1-3.
3. Specification of the product designation in accordance with current regulations relating to labelling of foodstuffs shall include the name of the species, except when the fish is included as an ingredient in a food that is not designated as a fishery product.
4. Canned goods that have undergone heat treatment under practically identical conditions shall be given a batch identification in a way that makes it possible to trace the batch in question.

Section 21-2. *Labelling of wholesale-packaged raw materials and semi-manufactures*

1. Wholesale packaging for fish and fishery products produced in Norway shall be labelled pursuant to current regulations relating to lot labelling. In addition to this, such packaging shall be labelled with:
 - A. country of despatch: «Norway» (may be abbreviated to «N»),
 - B. indication of affiliation with the European Economic Area, given as «EFTA», «EC» or another appropriate official abbreviation,
 - C. the official approval number of the establishment, cf. section 1-3, or the official registration number of the freezer vessel,
 - D. product designation, which shall include the species,
 - E. net weight,
 - F. shelf-life pursuant to current regulations relating to labelling of foodstuffs,
 - G. for exports of fresh fish to which section 21-3 applies, the packing date may be sufficient to comply with the requirement for information as regards shelf life and lot labelling,
 - H. frozen goods shall be labelled «Frozen» with the date of the first freezing, written as day, month and year. Such labelling will meet the requirement for information as regards shelf life and lot labelling,
 - I. temperature requirements during transport and storage (does not apply to canned goods).
2. Whole and gutted farmed fish shall also be labelled with the registration and location numbers of the licence for fish farming.
3. Animal feeding stuffs shall be labelled «Animal feeding stuffs», with a specification of the producer country and the official approval number of the establishment, cf. section 1-3.
4. Bait shall be labelled «Bait», with a specification of the producer country and the official approval number of the establishment, cf. section 1-3.
5. Crates/boxes shall carry mandatory labelling on the end wall. For other types of wholesale packaging material, mandatory labelling shall be collected in a place that is easily visible, or shall be fastened to the packaging material.

6. In the case of consignments that are dispatched collectively to a single purchaser for further preparation/processing, and where labelling is attached to the outer packaging material (pallet cover/stretch film etc.), labelling of individual crates/boxes/units may be restricted to specification of:
 - A. country of despatch: «Norway» (may be abbreviated to «N»),
 - B. indication of affiliation with the European Economic Area, given as «EFTA», «EC» or another appropriate official abbreviation,
 - C. the official approval number of the establishment, cf. section 1-3, or the official registration number of the freezer vessel,
 - D. in the case of frozen fishery products; the date of the first freezing, written as day, month and year.
7. Packaging for export shall be labelled in a language that is accepted by the recipient country/consumer country.

Section 21-3. *Transport documents*

1. Transport documents that accompany fish and fishery products that are to be offered for sale in Norway or exported, shall include the following information:
 - A. country of despatch,
 - B. indication of affiliation with the European Economic Area, given as «EFTA», «EC» or another appropriate official abbreviation,
 - C. the official approval number of the establishment, cf. section 1-3, or the official registration number of the freezer vessel.
 - D. product designation, which shall include the fish species,
 - E. temperature requirements during transport and storage (does not apply to canned goods).

Section 21-4. *Labelling in connection with import of wholesale-packaged raw materials and semi-manufactures*

1. Packaging for such fishery products shall be labelled with:
 - A. country of despatch,
 - B. in the case of import from another EEA country, indication of affiliation with the European Economic Area, given as «EFTA», «EC» or another appropriate official abbreviation,
 - C. the producer's official approval number in the country of origin, or the official registration number of the freezer vessel,
 - D. product designation, which shall include the species of fish,
 - E. net weight.
2. Frozen products shall also be labelled «Frozen» with the date of the first freezing, written as day, month and year.
3. The labelling shall be in Norwegian or in a language that can be understood by the person who is to receive or check the product.

Chapter 22. Transport

Section 22-1. General requirements regarding transport

1. During transport, including loading and unloading, fishery products shall be securely packed (see chapter 20).
2. Fish and fishery products shall be handled with care during loading, unloading and transport, to avoid damaging or soiling the packaging or products. Facilities used for transporting fishery products may not be used to transport other products which may affect or contaminate the fishery products, except when thoroughly cleaned and disinfected to ensure that the fishery products are not contaminated or adversely affected in any other way.
3. In connection with the transport of fishery products chilled with ice, satisfactory drainage of meltwater shall be ensured.
4. Transport facilities for fishery products shall be closed and internal surfaces and any equipment shall be smooth and easy to clean and disinfect. Fishery products shall not be transported by means of equipment that is not clean.
5. During transport, goods or packaging shall not be placed directly on the floor of the means of transport, cf. section 6-3.1, subsection 5.
6. The carrier shall ensure that the transport equipment is cleaned and disinfected at an appropriate place and using the proper equipment.
7. Fish and fishery products shall not be transported together with other products that may affect their hygienic conditions or contaminate them, unless they are packaged in a way that ensures satisfactory protection.

Section 22-2. Temperature requirements during transport

1. Transport, including loading and unloading, shall be carried out using appropriate equipment and in a manner that complies with the temperature requirements laid down in section 6-3.2.
2. In the case of frozen products, increases in temperature of a maximum of 3° C are permitted for short periods during the transport.
3. The following groups of products are excepted from these temperature requirements:
 - A. processed, not highly perishable products for which the producer has specified other temperature requirements,
 - B. frozen fishery products that are transported at a temperature below +4° C to an approved establishment to be thawed on delivery with a view to preparation and/or processing if the transport time does not exceed five hours.

Section 22-3. Responsibility regarding transport/warehousing

1. The carrier/warehouse owner is responsible for ensuring that the products he has in his possession are handled in accordance with these Regulations.

Chapter 23. Microbiological threshold values, etc.

Section 23-1. Taking samples

1. The establishment shall, as part of its own-check, set up and carry out a sampling programme where the scope and frequency are decided on the basis of the type of product and the use to which it is put.
2. The sample material shall be representative of the batch being examined. The sampling shall be carried out in accordance with recognized principles.

Section 23-2. Laboratory methods

1. Examinations shall be carried out by means of internationally recognized methodology, or by means of methodology for which results equivalent to those of the specified methodology have been documented for the parameter concerned.

Section 23-3. Results that exceed threshold values given in table I

1. In cases where the threshold values given in table I are exceeded, the establishment is obliged to inform the inspection authority of the results of the examination and of any measures carried out in relation to batches that fail to meet the requirements.
2. The establishment is further obliged to review the methods used for monitoring and control of critical points to identify the source of infection and to carry out more frequent analyses.
3. If repeated controls show that the establishment has not carried out effective measures to bring the production in line with the microbiological requirements, the inspection authority may adopt the measures referred to in section 23-4 (4).

Section 23-4. Results that exceed threshold values given in table II. Ban on marketing

1. If a batch fails to satisfy the bacteriological requirements given in table II, the batch is not permitted sold for human consumption. The inspection authority may release the batch if new documentation after reprocessing establishes that the requirements laid down in table II and section 1-10 are satisfied.
2. In cases where threshold values in table II are not satisfied, the establishment is obliged to inform the inspection authority immediately of the results of the examination and the measures adopted in relation to batches that fail to meet the requirements.
3. The establishment is further obliged to review the methods used for monitoring and control of critical points to identify the source of infection, to carry out more frequent analyses and to refrain from marketing for human consumption batches that fail to meet the requirements.
4. If the establishment fails to carry out effective measures to prevent the marketing of products in violation of the provisions of these Regulations, the inspection authority may:
 - A. impose a temporary halt in production of the product group concerned,
 - B. withdraw the approval for the form of production concerned.

Table I.

Product type	Parameter	Method	Standard per gram			
			n	c	m	M
Cooked crustaceans and molluscs	Salmonella spp.	NMKN 96 (71)	5	0	Absence in 25 gram	
	<i>Staphylococcus aureus</i>	NMKN 96 (66)	5	1	100	1000
	Thermotolerant coliform bacterium	NMKN 96	5	0	Absence in 1 gram	
Raw crustaceans and molluscs that shall be given heat treatment	Salmonella spp.	NMKN 96 (71)	5	0	Absence in 25 gram	
	Thermotolerant coliform bacterium	NMKN 96	5	1	0	10
Raw crustaceans and molluscs to be eaten without prior heat treatment	Salmonella spp.	NMKN 96 (71)	5	0	Absence in 25 gram	
	Thermotolerant coliform bacterium	NMKN 96	5	0	Absence in 1 gram	

Table II.

Product type	Parameter	Method	Standard per gram			
			n	c	m	M
Cooked crustaceans and molluscs	Salmonella spp.	NMKN 96 (71)	5	0	Absence in 25 gram	
	<i>Staphylococcus aureus</i>	NMKN 96 (66)	5	2	100	1000
	Thermotolerant coliform bacterium	NMKN 96	5	1	0	10
Raw crustaceans and molluscs to be given heat treatment	Salmonella spp.	NMKN 96 (71)	5	0	Absence in 25 gram	
	Thermotolerant coliform bacterium	NMKN 96	5	3	0	10
Raw crustaceans and molluscs to be eaten without prior heat treatment	Salmonella spp.	NMKN 96 (71)	5	0	Absence in 25 gram	
	Thermotolerant coliform bacterium	NMKN 96	5	1	0	10

For both tables, the parameters n, m, M and c are defined as follows:

n = number of separate samples the sample consists of,

m = lower threshold value that should not be exceeded,

M = upper threshold value that must not be exceeded,

c = highest number of separate samples with an analysis value between m and M that can be accepted without condemning the batch as unsatisfactory.

Chapter 24. Supplementary provisions

Section 24-1. Supplementary provisions

The Director General of Fisheries may issue supplementary provisions for matters subject to the provisions of these Regulations. Such provisions shall not contravene international agreements Norway has entered into. Proposals for such provisions shall have been submitted to the affected professional organizations in the industry.

Section 24-2. Dispensations

In special cases, and provided that it is not in contravention of any international agreements that Norway has entered into, the Director General of Fisheries or the Norwegian Food Control Authority may grant dispensations from the provisions incorporated in these Regulations, and stipulate conditions for such dispensations. Dispensations shall be granted in writing.

Section 24-3. Penal measures

Infringement of these Regulations or provisions issued in pursuance thereof is a punishable offence pursuant to section 11 in the Act of 28 May 1959 Relating to Quality Control of Fish and Fishery Products etc.

Section 24-4. Entry into force, etc.

1. These Regulations shall enter into force from 1 August 1996.
2. From the same date, the following regulations and provisions shall be repealed:
Quality Regulations for Fish and Fishery Products of 1 July 1986 No. 1428, supplementary provisions, dispensations, provisions and guidelines (administrative decisions) issued pursuant to these Regulations.