

FISH (QUALITY AND CIRCULATION REQUIREMENTS)

SCOPE

Fresh fishery products (small quantity)

LATVIAN REGULATIONS

Cabinet Regulation No. 433, adopted May 12, 2010 "Veterinary and hygiene requirements for the movement of fresh fishery products on a small quantity"

PRIOR AUTHORIZATION

Not required

CONTACTS

AUTHORITY RESPONSIBLE FOR REGULATIONS

Ministry of Agriculture

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MARKET SURVEILLANCE AUTHORITY

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MAIN REQUIREMENTS FOR ECONOMIC OPERATORS

The Regulations prescribe veterinary and hygiene requirements for the supply (placing) of fresh fishery products on the local market in the Latvian market in small quantities to a final consumer or a person engaged in retail trade and directly selling fishery products to the final consumer.

The consignee of fishery products shall, when storing, processing and transporting fresh fishery products, ensure that they:

- be protected from spoilage, direct sunlight or other heat sources;
- be at a temperature that preserves their properties and meets the requirements of food law;
- be protected from environmental pollution.

Containers and vehicles for the storage and transport of fresh fishery products shall be kept so clean as not to cause contamination of the fishery products. Containers and vehicles shall be cleaned and, if necessary, disinfected after each use.

The recipient of fishery products shall, when delivering live fishery products, ensure conditions for their storage and transport that do not affect food safety or the viability of the products concerned.

The recipient of fishery products shall kill live fishery products (excluding lampreys and crayfish) before sale to the final consumer using methods that cause immediate and irreversible loss of consciousness and death.

The recipient of fishery products who delivers processed fishery products (bleed, gutted, head off and fined) to the final consumer or to a person engaged in retail trade and sells the fishery products directly to the final consumer on board:

- kills and bleeds live fishery products in compliance with the welfare requirements for the killing of live fish;
- fishery products as soon as possible after being caught;
- gutted fishery products are washed with drinking water;
- parts of fishery products unfit for human consumption are separated as soon as possible and placed separately from fishery products for human consumption and used or disposed of in accordance with the requirements of regulatory enactments regarding animal by-products not intended for human consumption;
- equipment and utensils which come into contact with fishery products are kept clean so as not to contaminate fishery products and, if necessary, disinfected.