

Certified Quality Aquaculture

Farm Standard

Sub-scopes
Organic Production
Eco Production

Certified Quality Aquaculture - Farm Standard Public Controlled Version					
Issued By	V. Flynn	Approved By		C. Morrison	
Issue Date	Jan 2017	Issue	1	Revision	0
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INTRODUCTION

This Standard has been developed by an expert group, with representatives from all parts of the supply chain from feed to fork.

The Standard is valid from the January 1st 2017. For existing certified entities, transition to this standard will become effective on January 1st 2018, allowing a maximum of 12 months to become compliant with it. New entities shall be assessed and certified against this standard starting from January 1st 2017.

The Standard represents best industry practice and is subject to regular review to confirm its accuracy and relevance to current practice.

The Certified Quality Aquaculture Farm Standard is separated into different modules, each one covering different areas of activity on a farmed fish production site.

The Scheme is open to all applicants within Ireland regardless of size and scale.

These modules are grouped as follows:

Scope:

Certified Quality Aquaculture Farm Standard

PART 1- Certified Quality Aquaculture; General Requirements. This section of the standard covers the production process from inputs through to outputs and covers the assessment of the applicant, premises, operational systems and procedures. Part 1 covers the general management practices that are required to be in place and also the specific product criteria for both finfish and mussels.

Sub-scope:

Organic Production

PART 1 A- Certified Quality Aquaculture; Additional Organic Requirements. This section of the standard covers the organic production process from inputs through to outputs and covers the assessment of the applicant's additional organic procedures and systems. Part 1A covers the additional organic requirements that are to be in place together with the general requirements in Part 1 in order to achieve organic certification.

Eco Production

PART 1 B- Certified Quality Aquaculture; Additional Eco Requirements. This section of the standard is aiming to assist the applicant to demonstrate and prove their commitment to environmental sustainable development during the production process. Part 1B covers the additional eco requirements that are to be in place together with the general requirements in Part 1 in order to achieve eco certification.

Certified Standard Scopes

Certified Quality Aquaculture Farm Standard

The applicant must be able to demonstrate compliance to the Part 1 of this Standard.

Certified Quality Aquaculture Farm Standard: Sub-scope; Organic Production

The applicant must be able to demonstrate compliance to the Part 1 and Part 1 A of this Standard.

Certified Quality Aquaculture Farm Standard: Sub-scope; Eco Production

The applicant must be able to demonstrate compliance to the Part 1 and Part 1 B of this Standard.

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The applicant must be able to demonstrate compliance to the relevant section of the standard to become a 'Certified Member' of the programme through assessment by an independent Certification Body accredited to ISO/IEC 17065.

Audit Frequency

The frequency of audit to maintain approval will be annual.

Further information regarding application, rules and regulations of the programme can be obtained from:

BIM (Bord Iascaigh Mhara)
P.O. Box 12,
Crofton Road
Dun Laoghaire,
Co. Dublin
Ireland.

Links to relevant national legislation can be found at <http://www.fao.org/fishery/nalo/search/en> and also at http://www.fsai.ie/legislation/food_legislation.html. Links to UK legislation can be found at <http://www.food.gov.uk/enforcement/regulation/>. Inter alia, this standard has been developed to assist with compliance to relevant food safety legislation, the applicant must be aware that food safety legislation differs worldwide.

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PART 1- Certified Quality Aquaculture; General Requirements

1. Health and Safety

1.1 Health and Safety at Work

- 1.1.1 The applicant shall comply with health and safety legislation and produce a written health and safety statement.

2. Food Safety and Quality

2.1 Food Safety and Quality Policy

- 2.1.1 The applicant shall have a documented food safety and quality policy which is authorised, reviewed, signed and dated by an appropriate senior manager.
- 2.1.2 The policy shall state the applicant's intention to meet its obligation to produce safe and legal products to its customer's specified quality parameters, and its responsibility to its customers.
- 2.1.3 The applicant shall ensure the policy is communicated to all staff involved with activities relating to product safety, legality and quality.

3. General Management Practices

3.1 Responsibilities and Management Authority

- 3.1.1 The applicant's operational system shall be compliant with existing legislation concerning the farming, production and distribution of farmed fish for human consumption.
- 3.1.1.1 *¹ The applicant shall be aware of and maintain documentation of any nature conservation designations in and around their licensed area. There shall also be an awareness of the features of the designation and the sensitivities of the habitats / species for which the designation was made.
- 3.1.1.2 *² The applicant shall ensure that their operations do not damage (or impact) the long term conservation and biodiversity of species and habitats.
- 3.1.2 The applicant shall meet as a minimum the requirements of license protocols and nationally adopted codes of practice for the prevention of farm escapes, losses.
- 3.1.3 The applicant shall have a documented quality management and effective record keeping system.
- 3.1.4 The applicant shall have documented, clearly defined employee responsibilities and these shall be communicated to key staff with responsibility for processes critical to food safety, legality and the requirement of this standard.
- 3.1.5 There shall be appropriate documented arrangements in place to cover for the absence of key staff.
- 3.1.6 There shall be documented general duties or work instructions in place and communicated to all staff involved with activities relating to food safety, legality and the requirement of this standard.

¹ Same clause also found in the Sub-scope section of the standard

² Same clause also found in the Sub-scope section of the standard

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3.1.7 The applicant’s senior management shall provide the human and financial resources necessary to implement the requirements of this standard and management commitment to the implementation and maintenance of the requirements of this standard must be established.

3.2 Internal Auditing and Record Keeping

3.2.1 The applicant shall conduct regular internal audits, at least once per annum, against the requirements of this standard.

3.2.2 Internal audits shall be carried out by competent personnel.

3.2.3 The applicant shall operate procedures for collation, review, maintenance, storage and retrieval of all records pertaining to this standard and these shall be retained for a minimum period of 3 years.

3.2.4 The applicant shall be in possession and make available on request all relevant licenses and permissions as specified by relevant authorities.

3.3 Corrective Action

3.3.1 Corrective actions taken shall be undertaken in a timely manner to prevent further occurrence of non-conformity.

3.3.2 Any corrective action plan relating to safety, legality or quality shall only be agreed by personnel, who have defined responsibility and accountability for these areas of control. These personnel shall also be responsible to verify that the corrective action plan has been completed satisfactorily.

3.3.3 Corrective actions shall be accurately documented, assigning responsibility and accountability.

3.4 Product Traceability

3.4.1 The applicant shall meet the requirements of traceability legislation.

3.4.2 The applicant shall have a system to identify and trace all production batches and follow this through all stages of production and the distribution of the finished product to the customer in a timely manner

3.4.3 The applicant shall conduct a documented traceability test (at least annually) to ensure that traceability can be determined from input to outputs and immediate customer and vice versa. The test shall also include quantity check/mass balance. Results shall be available for inspection.

3.5 Customer Complaints

3.5.1 The applicant shall have a documented procedure defining the system for the effective capture, recording and management of complaints.

3.5.2 All complaints shall be recorded, investigated and the results of the investigation recorded.

3.5.3 Actions appropriate to the seriousness and frequency of the problems identified shall be carried out promptly and effectively by appropriately trained staff.

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3.6 Product Recall

- 3.6.1 The applicant shall develop a documented product recall procedure which shall be implemented by management indicating responsibility over product recall.
- 3.6.2 The applicant shall document and close out any product recalls.
- 3.6.3 The applicant shall test the product recall plan at least annually to include:
- The scope of the recall;
 - Notification and initiation of the product recall;
 - Those persons involved (internal/external);
 - Deviations, corrective and preventative actions;
 - Review the product recall and amend the product recall plan if necessary.
- 3.6.4 The applicant shall provide written guidance to relevant staff regarding the type of event that would constitute an “incident”. A documented incident reporting procedure shall be in place.
- 3.6.5 The applicant shall **inform the Certification Body within 24hrs** and the relevant authorities of any recall at consumer level.

3.7 Purchasing

- 3.7.1 The applicant shall have a documented supplier approval procedure in place.
- 3.7.2 The applicant shall have an effective supplier approval and monitoring system to ensure that purchased incoming raw materials intended to be identified as Certified to the Certified Quality Aquaculture Farm Standard are sourced from a Certified Quality Aquaculture certified supplier that holds valid certification.
- 3.7.3 A record of all certified raw material receipt received shall be maintained, showing the name of the supplier, their unique certificate number, evidence of certificate validity, and sufficient other details to allow the tracing of the certified raw material back to the supplier.

4. Facility Standards

4.1 General Requirements

- 4.1.1 Procedures shall be in place to control the risk of product contamination and to comply with all relevant legislation.
- 4.1.2 Premises shall allow sufficient working space and storage capacity to enable all operations to be carried out properly under safe hygienic conditions.
- 4.1.3 Cleaning and inspection of areas and equipment shall be aided by the avoidance of obstructions and where appropriate the provision of adequate space.
- 4.1.4 Units and buildings shall be constructed to enable them to be effectively cleaned and to minimise the risk of damage by predators or vermin.
- 4.1.5 All structures coming into contact with fish shall be of a material and construction that allow easy cleaning, i.e. food grade stainless steel and plastics, which are free from cracks or inaccessible areas.

4.2 Premises Exterior and Surround

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- 4.2.1 All sites shall be maintained in a clean and tidy condition, and all vegetation around buildings shall be retained short (excluding areas defined for habitat or species protection) to minimize the establishment of suitable environments for wild mammals, birds and insects
- 4.2.2 The external areas around buildings and farm entrances shall be retained free from rubbish, excess vegetation, and other debris with a designated segregated area for storage of decommissioned / non-essential equipment.

4.3 Staff Facilities

- 4.3.1 Staff facilities shall be designed and operated to minimise the risk of product contamination.
- 4.3.2 Suitable and sufficient hand-washing facilities shall be provided for staff and visitors to wash their hands after using the toilet. These hand-washing facilities shall provide a sufficient quantity of water at a suitable temperature and liquid/foam bacterial soap; single-use towels or suitably designed and located air driers.
- 4.3.3 Toilet facilities shall be provided.
- 4.3.4 There shall be a stocked first aid kit on site which includes eyewash.

4.4 Equipment

- 4.4.1 Equipment in contact with product shall be constructed of smooth, impervious, non-toxic, corrosion-resistant materials and constructed to allow easy and thorough cleaning.
- 4.4.2 Infrastructure (tanks, feeding equipment, graders, lines, bags etc.) used for the servicing of aquaculture operations shall be sufficient to ensure that optimum conditions for fish growth and welfare are maintained. Equipment requiring extensive repair shall be removed from the production area and sanitised prior to re-installation.
- 4.4.3 The design construction and maintenance of any farming gear shall account for extreme weather conditions likely to be encountered at the site and due consideration given to its ability to withstand such conditions without losing stock.
- 4.4.3.1 *³ The applicant shall promptly remove and repair damaged equipment and avoid the accumulation of disused and de-commissioned equipment.
- 4.4.4 The applicant shall have alarms, warning devices and back-up generators commensurate with the level of operation. Records of checks carried out shall be maintained.
- 4.4.5 Aquaculture operations which are critically dependent on aeration or an oxygen system shall have oxygen alarms and back up facilities shall be available.
- 4.4.6 Where applicable, inlet and outlet screens shall be constructed and maintained to prevent farm escapes.

4.5 Maintenance

- 4.5.1 A documented system of planned maintenance shall be in place, covering all items of equipment and plant which are critical to product safety, legality and quality.

³ Same clause also found in the Sub-scope section of the standard

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- 4.5.2 Facilities shall be maintained, emptied and cleaned periodically appropriate to their design and construction.
- 4.5.3 Records of facility maintenance shall be maintained.
- 4.5.4 All electrical installations at mains voltage shall be inaccessible to animals, protected, earthed and tested annually.
- 4.5.5 Facilities shall be designed and maintained to preserve fish health and welfare.

5. Facility Operating Standards

5.1 Pest Control

- 5.1.1 An effective and continuous programme for the control of pests, which has an emphasis upon pest proofing, shall be maintained which meets the current legislation governing the use of pest control products.
- 5.1.2 The applicant shall either contract the services of a competent pest control organisation or shall have trained personnel for the regular inspection and treatment of premises to deter and eradicate infestation.
- 5.1.3 Detailed records of the pest control inspections, recommendations and necessary action undertaken shall be kept.
- 5.1.4 The location of all pest control measures shall be identified on a plan/diagram of the site.
- 5.1.5 Bait stations or other rodent control devices shall be appropriately located and tamper proof.

5.2 Predator Control

- 5.2.1 A system for the prevention and control of predator attack shall be implemented.
- 5.2.2 Anti-predator devices shall be installed and maintained in working order.
 - 5.2.2.1 *⁴Only non-harmful predator deterrents shall be employed, used appropriately and deployed according to manufacturer instructions.
- 5.2.3 Records of mortality and damage caused by predators shall be maintained and persistent predators cannot be destroyed without proof of legality.

5.3 Chemical Control

- 5.3.1 A chemical control procedure shall be in place which manages the use, storage and handling of chemicals and medicines. This shall include as a minimum:
 - An approved list of chemicals and medicines;
 - Stock rotation;
 - Documented up to date product inventory;
 - Availability of material safety data sheets and specifications;
 - Storage of chemicals/medicines in their original packaging and in accordance with the manufacturer's instructions and legislation
 - The labelling and/or identification of containers of chemicals/medicines at all times;
 - A designated storage area with restricted access to authorised personnel;

⁴ Same clause also found in the Sub-scope section of the standard

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- Use by trained and authorised personnel only.

5.4 Hygiene and Biosecurity Management

- 5.4.1 The applicant shall draw up a documented hygiene programme appropriate to the nature and design of its premises, equipment and facilities. This shall include as a minimum:
- Disinfection of protective clothing and equipment, including instructions for use and mixing of disinfectants;
 - Specific and more detailed disinfection protocols for all equipment from a different country of origin or site.
- 5.4.2 Responsibility shall be designated to a named individual to ensure cleaning operations are carried out according to the specified programme.
- 5.4.3 Records shall be maintained indicating that cleaning tasks have been undertaken and inspected; these should be signed by the nominated employee with management responsibility.
- 5.4.4 Cleaning equipment shall be:
- Fit for purpose;
 - Suitably identified for intended use, e.g. colour coded or labelled;
 - Cleaned and stored in a hygienic manner to prevent contamination.
- 5.4.5 The site shall have cleaning and washing facilities with disinfectant available and a suitable and sufficient supply of water.
- 5.4.6 A sufficient supply of clean potable water shall be provided.
- 5.4.7 The applicant shall operate a biosecurity programme for the elimination of fish pathogens and reduction of spread of fish diseases which shall be reviewed regularly.
- 5.4.8 There shall be delineation between biosecure and non biosecure areas, which shall not be crossed without carrying out the required documented biosecure procedure.
- 5.4.9 All aquaculture operations shall be clearly marked with a notice stating that only authorised persons and vehicles have access to the site.
- 5.4.10 Control and recording of all visitors shall be implemented including details of any contact with fish stocks within the previous 72 hours and if necessary, appropriate hygiene procedures shall be carried out before access is granted to the site.
- 5.4.11 Foot dips shall be provided at personnel access points to the site and disinfectant shall be regularly refreshed.
- 5.4.12 All personnel and visitors shall dip footwear before entering biosecure areas and buildings.
- 5.4.13 Hand-washing facilities shall be available and provide a sufficient quantity of water at a suitable temperature; liquid/foam bacterial soap; single-use towels or suitably designed and located air driers. These facilities shall be located at all entrances into biosecure areas excepting emergency fire doors, which shall not be used except in an emergency.
- 5.4.14 Protective clothing worn in biosecure areas shall be dedicated for use in that area.
- 5.4.15 Where possible, equipment used in biosecure areas shall be dedicated for use in that area.
- 5.4.16 If it is necessary for equipment to be transferred from non-biosecure areas to biosecure areas there must be systems in place to manage the transfer. This shall, as a minimum, include detailed instructions on the cleaning and disinfection of this equipment.

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5.5 Waste Management

- 5.5.1 There shall be a statement of environmental commitment detailing the applicant's objectives in waste reduction, re-use and re-cycling.
- 5.5.2 There shall be adequate systems for the collection, collation, storage and disposal of waste material.
- 5.5.3 Systems shall be in place to avoid the accumulation of waste, and shall prevent the use of unfit materials.
- 5.5.4 Waste shall be categorised according to legislative requirements based on the intended means of disposal, segregated and collected in appropriate designated waste containers.
- 5.5.5 Waste shall meet legislative requirements. Where licensing is in operation for disposal of categorised waste, it shall be removed by licensed contractors and records of disposal shall be maintained and available for audit.
- 5.5.6 External waste collection containers and rooms housing waste facilities shall be managed to minimise risk. These shall be:
- Clearly identified;
 - Designed for ease of use and effective cleaning;
 - Well maintained to allow cleaning and where required, disinfection;
 - Emptied at appropriate frequencies;
 - Covered or doors kept closed as appropriate.
- 5.5.7 If substandard materials are transferred to a third party for destruction or disposal, that third party shall be a specialist in secure product or waste disposal and shall provide records to prove that the product has been removed from the food chain.
- 5.5.8 The burning of waste is prohibited.
- 5.5.9 Containers and pipes containing water shall be regularly checked for leaks.
- 5.5.10 Effluents shall be stored and disposed of in a manner that reduces the risk of spread of disease to humans and other animals and contamination to environment.
- 5.5.11 A written contingency plan shall be available to all staff detailing the action to be taken in the event of a pollution incident.
- 5.5.12 An assessment of the likely sources and risk of water contamination shall be undertaken.
- 5.5.13 Agricultural fuel oil, waste oil and chemical storage facilities shall conform to relevant regulations and be appropriately sited and bunded.
- 5.5.14 Fish mortalities shall be treated in accordance with relevant legislation.
- 5.5.15 Disposal of mortalities shall be carried out in a manner to prevent risk of disease to healthy stocks, contamination of groundwater, smell and ingress of pests.
- 5.5.16 Mortalities awaiting disposal shall be retained in covered locked containers which are not accessible to domestic pets, wild animals or birds.

5.6 Transport

- 5.6.1 Where outside contractors are used the applicant shall implement its own service contract for transportation.

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- 5.6.2 The applicant shall ensure that the conditions of transportation maintain the welfare, health and quality of stocks.

6 Process Control

6.1 Calibration

- 6.1.1 The applicant shall have a documented calibration plan for all measuring equipment, used to monitor product safety and legality.
- 6.1.2 Calibration of measuring equipment shall be traceable to a recognised national standard or to the manufacturer's specifications.
- 6.1.3 Records of calibration shall be maintained.
- 6.1.4 Measuring equipment shall be clearly coded for identification purposes.
- 6.1.5 A documented Calibration Plan for all measuring equipment, used in production to monitor product safety and legality, shall be devised and implemented for the periodic calibration of equipment as per manufacturer instructions.
- 6.1.6 Thermocouple thermometers with metal probes shall be used to record temperatures, spirit and mercury in glass thermometers are not permitted.

7 Personnel

7.1 Training

- 7.1.1 The applicant shall establish an induction-training course for new employees based on work practices and procedures relevant to their role.
- 7.1.2 The applicant shall ensure that all employees receive training on work practices and procedures relevant to their role.
- 7.1.3 All training shall be recorded and trainees shall sign a training log on completion.
- 7.1.4 The applicant shall have documented training procedures.
- 7.1.5 A training matrix showing all personnel and job roles shall be in place. The document shall specify the level of training for all personnel and their competence to carry out specific tasks.
- 7.1.6 An annual review of training requirements shall be carried out to ensure that all staff are competent in their respective roles and that training is effective.

8 Finfish Requirements

8.1 Sourcing of Stocks

- 8.1.1 Where broodfish are retained for the purposes of ova production, a broodstock selection programme shall be in place.

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- 8.1.2 Once broodfish have been identified, they shall be removed from the harvesting stock to avoid undue damage caused by handling and harvesting procedures.
- 8.1.3 Ova shall be disinfected before introduction onto the finfish operation.
- 8.1.4 Veterinary certification and fish transfer notification shall be obtained for movements of fish into and within Ireland, which are issued by the relevant authority.
- 8.1.5 Records of health certification and fish transfers notifications shall be maintained and made available on request.
- 8.1.6 The applicant shall ensure that suppliers of ova have a planned and appropriate broodstock programme that produces good quality gametes.
- 8.1.7 The applicant shall maintain records of all egg and fry purchases and sales according to relevant legislation and directives.
- 8.1.8 Applicant shall ensure that fish are sourced from disease free aquaculture operations.
- 8.1.9 Details of source finfish operations shall include the treatment record of the fish supplied prior to transfer.
- 8.1.10 The applicant shall ensure that fish are of adequate physical condition.
- 8.1.11 The supplier shall maintain a product specification, listing the quality criteria and rearing history of the stock. This shall be supplied to the applicant on request.

Smolt Quality Criteria

- 8.1.12 The applicant shall ensure that juveniles are of adequate physical condition and will avoid juveniles with the following characteristics:
- Shortened opercula;
 - Excessive fin damage;
 - Fish with damaged eyes;
 - Signs of clinical symptoms or damage, e.g. lesions, swelling, reddening, bruising, scale loss, fungal infection (e.g. Saprolegnia) and ragged fins;
 - Spinal or jaw deformities;
 - Presence of eye flukes or enteric tape worms.

8.2 Feed

- 8.2.1 The applicant shall have a current feed storage license if required.
- 8.2.2 Feed shall be purchased from a licensed and reputable fish feed manufacturer who can attest to the Manufacturers Declaration contained in Annex B.
- 8.2.3 Feed shall be free from visible contamination.
- 8.2.4 All feed containing medicines, which have a withdrawal period, shall be segregated and identified.
- 8.2.5 Standard feeds and medicated feeds shall be stored in separate containers. If they are to be fed from the same unit, these units shall be cleaned and completely empty from one batch to the next.
- 8.2.6 Fish feed stocks shall be managed in storage to ensure that they do not pass their expiry dates.

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- 8.2.7 Feed that has deteriorated in quality is contaminated or has been retained for longer than the stipulated expiry date shall not be used.
- 8.2.8 Adequate storage facilities shall be provided for feed. These shall be designed to be cool, dry, proofed and protected from ingress of pests.
- 8.2.9 Feed storage facilities shall be designed to prevent the following: cross contamination; loss of feed product identity, ingress of water, foreign matter contamination or access by other pest animals.
- 8.2.10 The applicant or feed supplier shall retain samples of feed from batches used within 2 months prior to harvest. A sample of approximately 500g shall be taken from each batch of feed and placed in a clearly labelled food quality polythene bag or box, together with the label of the bag from which the sample was taken. The sample shall be stored at ambient temperature until it reaches its designated expiry date, when it can then be discarded.
- 8.2.11 In cases where the feed supplier retains feed samples on behalf of the applicant, the feed supplier shall provide written confirmation or declaration of this.

8.3 Transfer of Stocks

- 8.3.1 Documented procedures for the transportation and transfer of fish shall be implemented and records maintained.
- 8.3.2 The applicant shall ensure that fish are starved prior to transportation and handling.
- 8.3.3 Records of all movements shall be retained, including date, time of dispatch/arrival, destination, description of consignment and quantity.
- 8.3.4 The applicant shall ensure that notification is made to the Marine Institute at least 72 hours before movement is due to take place, for stocks moving within Ireland.
- 8.3.5 Transfer shall take place with the minimum of stress and stock handling and equipment and processes shall be designed to handle fish in water and minimise out of water time.
- 8.3.6 The applicant shall ensure that water flow is adequate for the quantity of fish held at any given time and provide adequate provisions to maintain the welfare of stocks in emergency conditions.
- 8.3.7 Oxygenation and/or aeration shall be provided and dissolved oxygen shall be continually monitored to ensure fish welfare.
- 8.3.8 Oxygenation and/or aeration in tank water during transportation shall be provided and dissolved oxygen shall be continually monitored to ensure fish welfare.
- 8.3.9 Where closed systems are used for long transportation journeys there must be provisions to ensure the quality of water is maintained e.g. CO2 stripping.
- 8.3.10 Stocking density shall be maintained at a level that precludes damage to fish during transportation and shall be commensurate with the intended length of journey.
- 8.3.11 Fish shall be stocked at a density that is appropriate to the farming system with consideration to fish size, water temperature and water flow.
- 8.3.12 The applicant shall have a signed contract with well boat companies detailing the undertakings, safety precautions and disinfection requirements that shall be in place.

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- 8.3.13 Well boats shall be purpose designed or modified to avoid compromised fish welfare and poor husbandry practices.
- 8.3.14 Transport tanks shall be filled with minimum ullage space and the interior shall be smooth.
- 8.3.15 Pumps and hoses shall be designed to avoid physical damage and undue stress. Siphon pumps are preferable to suction pumps.
- 8.3.16 Hand nets shall be maintained in a hygienic condition.
- 8.3.17 All transport tanks, vehicles, fish pumps and hoses shall be cleaned and sanitised with disinfectants suitable for the destruction of fish pathogens between loads.
- 8.3.18 Staff shall be fully trained in the use of the disinfectants on site and the necessity in using those chemicals when going off site or moving between sites.
- 8.3.19 The applicant shall establish emergency procedures, detailing possible events, actions to be taken and persons responsible in order to safeguard the welfare of fish stocks.

8.4 Fish Health Management Plan

- 8.4.1 There shall be the appointment of a veterinarian responsible for the provision of expert advice. A record of visits, stock health checks and actions shall be maintained and retained on site.
- 8.4.2 The fish health management plan for the site shall be reviewed, agreed and signed off by a veterinary surgeon on an annual basis.
- 8.4.3 Additional routine stock health observation and monitoring shall be carried out by trained personnel.
- 8.4.4 There shall be identification of diseases and procedures put in place for their reduction.
- 8.4.5 All therapeutic treatments, requiring a license shall be purchased, mixed for use (where applicable) and administered under veterinary and/or manufacturer's instructions according to relevant legislation by trained personnel.
- 8.4.5.1 *⁵ The use of steroidal, hormone treatment (including methyl-testosterone) or any other synthetic treatment including triploidy to induce monosex stock is prohibited.
- 8.4.5.2 *⁶ The use of vaccines certified by relevant bodies for the prevention of diseases of historical relevance is allowed under veterinary prescription.
- 8.4.6 Treatments that do not require a license shall be administered by trained personnel who shall follow manufacturer's instructions or veterinary guidance.
- 8.4.7 There shall be maintenance of detailed records of disease incidences.
- 8.4.8 A record of all treatments shall be retained and shall include:
- Name, quantity and date of purchase of medicine/chemical;
 - Prescription number and date of issue (for prescription only medicines);

⁵ Same clause also found in the Sub-scope section of the standard

⁶ Same clause also found in the Sub-scope section of the standard

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- Identification of treated fish (cage/ pen/ pond or tank);
- Dates of treatment (start/end) and quantity used;
- Administration method, dosage rate, water temperature and name/signature of person administering the medicine;
- Minimum withdrawal period (where relevant) advised by veterinarian or manufacturer. Instructions and earliest date for harvesting (where relevant);
- Signature of authorised person with Management responsibility.

- 8.4.9 Where applicable, a vaccination programme shall be established as part of the overall fish health management plan.
- 8.4.10 Vaccination (where applicable) shall be undertaken by competent, trained, operators with strict adherence to manufacturer’s instructions at all times, with the minimum of stress to stocks.
- 8.4.11 Finfish shall be anaesthetised during handling operations such as vaccination.
- 8.4.12 Records of size of fish, date, water temperature, type and delivery method of vaccination in use shall be maintained.

8.5 Fish Welfare and Husbandry Practices

- 8.5.1 Fish shall be free from discomfort, stress, pain or injury and be allowed to exhibit normal swimming and feeding behaviour.
- 8.5.2 The applicant shall be aware of the rate of water flow and or water exchange on the aquaculture operation and ensure that it is adequate to supply sufficient oxygen for the stocking density and ensure, where required, sufficient supporting aeration/oxygenation by alternative means.
- 8.5.3 For finfish land based fresh water sites water quality analysis of fresh water influents and effluents shall be monitored.
- 8.5.4 Methods to reduce nutrient impact from fresh water effluent discharges shall be used.
- 8.5.5 Accurate and up to date records shall be retained on numbers and weights of fish in rearing units, and of movements between them.
- 8.5.6 The applicant shall document and limit the maximum stocking density for each unit and maintain records of stocking density per rearing unit.
- 8.5.7 The applicant shall reduce out-of-water fish handling practices, employ passive handling and grading practices where possible and use approved anesthetic for out-of-water fish handling procedures, as appropriate.
- 8.5.8 A documented risk assessment programme shall be implemented for the assessment, inspection, sampling and recording of safety and quality related parameters of stock nearing harvest.
- 8.5.9 Mortality removal shall be carried out to maintain the health of stocks. Where necessary, mort removal shall be seasonally adjusted and increased during periods of disease loss. Records of mortalities shall be maintained for each cage / tank / pond, showing the number of mortalities, frequency of removal and cause of mortality.
- 8.5.10 Contingency plans shall be drawn up in the event of large numbers of mortalities to minimise risk of disease transfer, environmental pollution and nuisance.

8.6 Feeding

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- 8.6.1 Feeding practices shall ensure that feed is delivered in sufficient quantity to avoid overcrowding, aggressive behaviour, damage to stock and hierarchy development.
- 8.6.1.1 *⁷A feeding strategy shall be devised in consultation with qualified technical staff to ensure the correct type and quantity of feed is fed to meet the physical and nutritional requirements of stocks at all times.
- 8.6.1.2 *⁸A feeding strategy that actively measures and sets as an objective, specific goals and targets for the reduction of the feed conversion ratio shall be maintained.
- 8.6.2 Dietary changes shall be introduced carefully (particularly in cases where animals have moved between management situations).
- 8.6.3 Regular observation of feeding behaviour shall be undertaken and recorded to assist assessment of feeding levels.
- 8.6.4 Records of the quantity of feed delivered and stock biomass shall be maintained.
- 8.6.4.1 *⁹Accurate records of the quantity of feed delivered, growth rate, stock biomass (less mortality) and feed conversion ratio shall be maintained.
- 8.6.4.2 *¹⁰Feed shall be purchased from a licensed and reputable fish feed manufacturer who can attest to the Manufacturers Declaration contained in Annex D.
- 8.6.5 Automatic feeders shall be maintained in good working order and cleaned regularly.

8.7 Grading

- 8.7.1 Fish shall be graded to prevent excessive size disparity.
- 8.7.2 Grading shall be planned in advance and carried out by suitably trained staff to minimise stress and avoid damage to stocks.
- 8.7.3 Fish shall be starved for an appropriate period depending upon grading method.
- 8.7.4 Accurate records of all grading operations and stock movements shall be maintained to ensure that stocks can be traced back to source.

8.8 Capture and Handling of Fish

- 8.8.1 Fish shall be handled with care at all times.

⁷ Same clause also found in the Sub-scope section of the standard

⁸ Same clause also found in the Sub-scope section of the standard

⁹ Same clause also found in the Sub-scope section of the standard

¹⁰ Same clause also found in the Sub-scope section of the standard

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- 8.8.2 Fish shall not be over crowded prior to capture to prevent undue stress or damage.
- 8.8.3 Nets or brailers shall not be overloaded with fish.
- 8.8.4 Pumping operations shall be carried out by trained staff with due consideration to the welfare of the fish. (Manufacturers operating instructions shall be followed).
- 8.8.5 Hoses shall be of sufficient diameter for handling the size of fish.

8.9 Cage Aquaculture

Where cage aquaculture methods are used, the following shall apply.

- 8.9.1 Environmental monitoring shall be undertaken to ascertain the necessity and the frequency of implementation of following practices.
- 8.9.2 A minimum following period of 4 weeks shall be implemented unless individual site licenses dictate otherwise.
- 8.9.3 Cages shall be placed where there is sufficient water exchange to provide a supply of clean, well-oxygenated water.
- 8.9.4 Cages shall be moored correctly and nets shall be deployed to minimise the reduction of cage volume in strong currents.
- 8.9.5 Infrastructure (boats, rafts, barges, feeding equipment etc.) used for the servicing of aquaculture operations shall be sufficient to ensure that optimum conditions for fish growth and welfare are maintained.
- 8.9.6 Nets used for handling fish shall either be of the brailer type or of knotless nylon mesh of a size and type to minimise scale loss.
- 8.9.7 A preventative maintenance programme shall be developed to ensure that all equipment, including cage moorings, collars, nets, boats, automated gear (graders; net washers; hydraulic lifting gear etc.), is maintained in good working order, in order to minimise escapes.
- 8.9.8 Nets shall be maintained free from excessive fouling so as not to restrict the flow of water to stocks. Fouled nets shall be cleaned either in situ, or by removal to a net washing device.
- 8.9.9 Only authorised anti-foulants shall be applied to nets in a manner that precludes contamination of the local environment during application. A record of net inspection, cleaning, anti-foulant application and repairs shall be maintained.
- 8.9.10 All cages supplied shall be in accordance with the farms requirements and shall be constructed so they are capable of dealing with the weather and other environmental conditions likely to be experienced on site. This shall include records of net strength testing.
- 8.9.11 There shall be annual monitoring of the benthic area beneath and adjacent to cages and pens during the period of peak biomass according to the DAFM Monitoring Protocol Number 1 for Offshore Fish Farms or equivalent protocol.
- 8.9.12 Methods to reduce nutrient impact and maintain natural benthic diversity shall be implemented.

8.10 Single Bay Management Strategies

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- 8.10.1 The Applicant shall maintain documented evidence that demonstrates commitment to the principles of single bay management.
- 8.10.2 The applicant shall maintain only one-year class of fish per site.
- 8.10.3 The applicant shall liaise with other companies operating in the same area regarding activities such as sea lice treatments in order to co- ordinate the effective reduction of such parasites to a minimum in the entire bay.
- 8.10.4 The disposal of blood-water shall not pose a hazard to the environment nor to salmon stocks within the vicinity.
- 8.10.5 All stocks (finfish and mussels) introduced into the water shall be certified as free from disease and parasites whether being introduced for aquaculture or fisheries management purposes as per the guidelines of the relevant authorities.
- 8.10.6 The applicant shall liaise with other relevant companies with the area on matters of production and harvest schedules to facilitate synchronous fallowing within the bay.

8.11 Recirculated Aquaculture Systems

- 8.11.1 Infrastructure (tanks, ozone, UV, biological filters) used for re-circulated aquaculture systems shall be sufficient to ensure that optimum conditions for fish growth and welfare are maintained.
- 8.11.2 A site map of the operation shall be posted on the wall of the office area which clearly defines the growing system and all facets of the re-circulated system.
- 8.11.3 A maintenance contract with an electrician shall be in place and records of maintenance on pumps or any other equipment shall be maintained.
- 8.11.4 The condition of biological filters shall be assessed on a regular basis and their effectiveness monitored.

8.12 Pre-harvest Finfish Analysis

Residue

- 8.12.1 Fish shall be sampled for testing of residues according to the documented risk assessment programme.
- 8.12.2 The applicant shall ensure that, if necessary, adequate samples are taken in sufficient time to ensure reference analysis.
- 8.12.3 Where the applicant subcontracts analyses critical to safety and legality, the laboratory contracted shall be independently accredited by a competent authority.
- 8.12.4 Where pre-harvest samples are proven to contain a residue in excess of the EU approved level, it shall be established that the medicine in question was prescribed by veterinary surgeon, properly recorded, and the sample was taken during the prescribed withdrawal period. In these circumstances harvesting shall be postponed until subsequent sampling indicates that the residue level has been reduced to acceptable levels.
- 8.12.5 In the event that a post-harvest sample, confirmed by reference analyses, contains a residue of a permitted substance in excess of approved levels or a residue of a non- permitted substance, the **Certification Body shall be informed immediately and the applicant’s product recall procedure shall be activated.**
- 8.12.6 Records relating to sampling, testing and results shall be maintained and readily available.

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Quality

8.12.7 Monthly fish weight, general condition quality grade and maturity assessment shall be carried out at least 3 months prior to harvest.

8.12.8 The pre-slaughter starvation period shall be documented and based on site specific data.

Sensory

8.12.9 Batches of fish shall be organoleptically assessed prior to harvest to ensure the absence of odours or taints and assessment records shall be maintained.

8.12.10 Fish exhibiting off-odours or taints shall not be harvested.

8.12.11 Records of organoleptic assessments shall be retained.

Pigments

8.12.12 For pigmented stocks, flesh colour shall be monitored prior to harvest.

8.13 Harvest Practices**Hygiene**

8.13.1 The applicant shall operate a documented hygiene programme for the harvesting of salmon to eliminate the risks of product contamination. This shall include:

- Cleaning and disinfection of protective clothing worn by operatives;
- Cleaning and disinfection of harvest equipment (e.g. nets, brailers, harvest bins, ice bins, ice shovels, bleeding knives);
- Cleaning of harvest boats, barges, shore harvest sites and trucks used for fish transport.
- The use of the disinfectants on site and the necessity in using those chemicals when going off site or moving between sites.

8.13.2 There shall be records of cleaning, disinfection and inspection of harvest equipment available and these shall be completed by the harvest supervisor or management appointed representative.

8.13.3 The applicant shall have provisions in place to ensure a clean, tidy harvesting area that eliminates the hazard of product contamination.

8.13.4 Where applicable the storage, handling and use of harvest bin liners shall be carried out in a manner to prevent contamination.

8.13.5 Adequate quantities of good, potable quality ice shall be available which is stored in a manner to preclude its contamination.

Equipment

8.13.6 Boats, rafts and lifting gear shall be designed to allow harvesting and transport of fish as quickly and efficiently as possible.

8.13.7 Hand nets used for handling fish shall be of knotless nylon mesh of a size and type, to reduce scale loss to a minimum.

8.13.8 Brailers shall be equipped with a canvas inner lining and quick release function and shall allow transfer of water along with fish.

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- 8.13.9 Fish pumps and set-ups shall be operated within specified head-height ranges and must not cause damage to fish, excessive handling stress or stress due to lengthy pipe runs with inadequate oxygenated water.
- 8.13.10 Tables and chutes used for handling fish shall be constructed from easily cleaned materials and be free from sharp edges which might cause damage to fish.
- 8.13.11 Slaughter systems that do not result in prolonged out of water situations are preferred.
- 8.13.12 Where fish are received live in reception hoppers prior to slaughter adequate oxygenated water must be provided.
- 8.13.13 Harvest bins shall be in good condition, leak proof and lined with polythene bags. The lids must fit tightly.

Transport

- 8.13.14 Where tanker transport is used for harvested fish there shall be a cleaning and disinfection programme for the vehicle.
- 8.13.15 Tankers shall be loaded to ensure adequate ice/slurry /fish mixtures are attained to a ratio of 1/3 ice to weight of fish.
- 8.13.16 Tanks for transport of harvested fish shall be:
- manufactured in smooth hygienic materials;
 - insulated;
 - sufficiently sealed to prevent spillage during transport.
- 8.13.17 Where the applicant uses third party transport contractors, there must be a managed contract defining responsibilities, standards and precautions.

8.14 Slaughter and Bleeding of Fish

- 8.14.1 The aim of slaughter is to “put fish to death” in a manner which is humane, causes minimal physical damage and maintains quality.
- 8.14.2 The slaughter or stunning method shall render the fish instantly insensible to pain either before or within a few seconds of their removal from water.
- 8.14.3 Slaughter Practice shall include one of the following:
- Concussion to the head causing immediate death or stunning followed by severing of the gill arches;
 - Electrical stunning followed by severing of the gill arches.

Concussion

- 8.14.4 Instruments used for clubbing fish shall be purpose designed with a handgrip and made from heavy-duty plastic materials, which are easily cleaned and disinfected.
- 8.14.5 The instrument shall be smooth and rounded to prevent puncturing the skin.
- 8.14.6 Trained personnel shall carry out concussion by administering one or two sharp blows to the head avoiding damage to the edible portion of the fish.
- 8.14.7 Stunning shall be carried out so that fish lose consciousness instantaneously without suffering; there shall be no opportunity for recovery of fish before bleeding and death.

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8.14.8 Ice slurry mixtures shall be managed to ensure quality is maintained.

8.14.9 Loading density shall not cause damage to product by crushing.

9 Mussel Requirements

9.1 Mussel Seed Collection

Rope Mussels

9.1.1 The applicant shall collect seed through natural settlement of spatting mussels on collectors. This process shall be carried out in licenced areas only.

Bottom Mussels

9.1.2 The applicant shall comply with the terms of their fishing licence when collecting seed.

Mussels shall have the following characteristics:

9.2 General

9.2.1 Variance in shell colour is acceptable; colour can vary from brown, black-blue to black in colour.

9.2.2 Fouling present on less than 30% on each batch of mussels and less than 10% detectable on an individual shell.

9.2.3 Byssus present on less than 5% on each batch of mussels.

9.2.4 Less than 5% broken shell detected in each batch of mussels.

9.3 Meat

9.3.1 Meat colour can vary from cream to deep orange.

9.3.2 Greater than 20% meat yield is acceptable.

9.3.3 Meat shall be plump in appearance.

9.3.4 There shall be no off odours, should smell sea-fresh.

9.4 Harvesting

9.4.1 Live mussels harvested only from areas declared open under the Marine Biotoxin Monitoring Programme.

9.4.2 Each harvested batch of live Mussels shall be accompanied by a completed "Gatherers Registration Document".

9.4.3 Each incoming batch shall be screened for biotoxins through the national Marine Biotoxin Monitoring Programme.

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9.5 Depuration

Depuration Systems

- 9.5.1 All depuration systems and their operation must comply with all relevant legislation, local requirements and must be approved by the relevant authority.
- 9.5.2 Purification tanks and water storage containers must meet the following requirements:
- Internal surfaces must be smooth, durable, impermeable and easy to clean;
 - Must be constructed so as to allow complete draining of water;
 - Any water intake must be situated in a position that avoids contamination of the water supply;
 - Purification tanks must be suitable for the volume and type of products to be purified.
- 9.5.3 Before purification commences, live mussels must be washed free of mud and accumulated debris using clean water.
- 9.5.4 Operation of the purification system must allow live mussels rapidly to resume and to maintain filter feeding activity, to eliminate sewage contamination, not to become re-contaminated and to be able to remain alive in a suitable condition after purification for wrapping, storage and transport before being placed on the market.
- 9.5.5 The quantity of live mussels to be purified must not exceed the capacity of the purification centre.
- 9.5.6 The live mussels must be continuously purified for a period sufficient to achieve compliance with the health standards of Chapter V -Freshness and viability and Biotoxins (Council Directive 2074/2005) and microbiological criteria (Commission Regulation (EC) No 2073/2005).
- 9.5.7 Containers used to hold live mussels in purification systems must be of a construction that allows clean seawater to flow through. The depth of layers of live mussels must not impede the opening of shells during purification.
- 9.5.8 Should a purification tank contain several batches of live mussels, they must be of the same species and the length of the treatment must be based on the time required by the batch needing the longest period of purification.
- 9.5.9 No crustaceans, fish or other marine species may be kept in a purification tank in which live mussels are undergoing purification.

Ultra Violet Irradiation

- 9.5.10 The applicant must adhere to the UV unit manufacturer's specified flow rates that can be used with the units.
- 9.5.11 The applicant must adhere to the UV lamps manufacturer's specified lifetimes for UV lamps to maintain 80% efficiency.
- 9.5.12 Purified live mussels must be maintained in immersed storage in clean seawater of at least water from 'A' classified areas or seawater that has been re-circulated through the UV purification system.

Validation of Purification System

- 9.5.13 The applicant must conduct validation testing to prove the effectiveness of their purification system (The recommended method of validation is by testing naturally contaminated live mussels pre purification and post purification via the ISO TS 16649-3 5 tube three dilution method expressed as MPN E.coli/100grams shellfish flesh, with a limit of 230MPN/100grams of flesh and intervalvular fluid).

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Purification Records

The following records must be maintained for each batch:

- 9.5.14 Post purification testing of live mussels for the presence of e.coli (MPN method).
- 9.5.15 Post purification testing of live mussels for the presence of salmonella (absence in 25g).
- 9.5.16 Results of microbiological tests on purification system water entering the purification tanks.
- 9.5.17 Validation test results: microbiological tests on pre and post purified live mussels.
- 9.5.18 Dates and quantities of live mussels delivered to the purification centre and corresponding Shellfish Registration Document numbers.
- 9.5.19 The times of filling and emptying of purification systems (purification times).
- 9.5.20 Dispatch details of consignments after purification.
- 9.5.21 Seawater temperature in purification tanks.
- 9.5.22 Seawater salinity in purification tanks.
- 9.5.23 Flow rates in purification tanks.
- 9.5.24 Tank cleaning records.
- 9.5.25 UV usage. The hours of UV usage should be recorded and the specified likely lifetimes for UV lamps to maintaining 80% efficiency should not be exceeded.

Depuration Specific Parameters

- 9.5.26 The depuration or purification process of live mussels will only begin after the shellfish resume their filtration activity.
- 9.5.27 The applicant must adhere to the following minimum specific parameters:
 - Minimum depuration period: mussels >36hours,
 - Salinity >20% <35%;
 - Temperature >14°C <20°C;
 - Dissolved oxygen levels Minimum 50% with a recommended level of 70%.

Product Analysis and Microbiological Criteria

- 9.5.28 The applicant shall demonstrate that they are in possession of, and in compliance with, the most up to date legislation with regard to microbiological criteria for food stuffs.
- 9.5.29 The applicant shall demonstrate that they undertake or subcontract inspections and analysis which are critical to confirm product safety, legality and quality.
- 9.5.30 Results of inspections and analysis shall be reviewed regularly to identify trends. These records shall be available for inspection.

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- 9.5.31 Personnel conducting sampling and analyses, such as microbiological assessments, shall be qualified or trained to be competent in the procedures.
- 9.5.32 For both contract and internal laboratories the laboratory shall have a recognised laboratory accreditation (reference analyses methods critical to product safety and legality) or demonstrate that they take part and conform to a comparative testing programme with other accredited laboratories for that method.

Labelling

- 9.5.33 The applicant shall have a system in place to confirm that labelling of the product or other forms of customer information meets legislation for the designated country of use and in accordance with the appropriate product specification.

Hazard Analysis and Critical Control Point

- 9.5.34 The applicant shall establish and maintain an effective Hazard Analysis Critical Control Points (HACCP) system specific to their operation and appropriate to the nature and volume of the production. This system will demonstrate compliance with the programme standards and statutory legislation.

HACCP Principles

- 9.5.35 The applicant shall use the HACCP principles as described by the Codex Alimentarius Commission (www.codexalimentarius.net) to:
- Conduct a hazard analysis assessment on the process;
 - Determine the Critical Control Points (CCPs) in the system;
 - Establish critical limits for the CCPs identified;
 - Establish a system to monitor control of the CCPs;
 - Establish the corrective actions to be taken when monitoring indicates that a particular CCP is not under control;
 - Establish procedures of validation to confirm that the HACCP system is working effectively;
 - Establish documentation concerning all procedures and records appropriate to these principles and their application.
- 9.5.36 The HACCP system shall be reviewed at least annually and prior to the introduction of new products, processes, systems, equipment or infrastructure changes.
- 9.5.37 The HACCP team leader or nominated team representative shall be able to demonstrate competence in the understanding of HACCP principles and their application.
- 9.5.38 Key personnel identified as HACCP team members shall have appropriate training, product and process knowledge and experience.
- 9.5.39 HACCP shall have senior management commitment and shall be implemented through agreed procedures. Reference to requirements for product safety shall include any measures identified in the HACCP plan.
- 9.5.40 Through the HACCP system, the applicant shall be able to demonstrate effective control of all operations critical to food safety.

HACCP Documentation and Records

- 9.5.41 Controlled documentation shall be established which adequately describes the system and records all monitoring activities essential to the implementation and operation of HACCP.

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9.5.42

The documentation should include:

- The procedures describing the HACCP system;
- Data used in the hazard analysis;
- Specification of product and materials used;
- Monitoring procedures (for CCPs);
- CCP monitoring records signed and dated by responsible person(s);
- Audit reports and minutes produced at meetings.

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PART 1 A- Certified Quality Aquaculture; Additional Organic Requirements

1.0 Organic Production Requirements

1.1 Principles and Objectives of Organic Production

The applicant shall be able to demonstrate commitment to the following principles:

- 1.1.1 Working compatibility with natural cycles and living systems.
- 1.1.2 The responsible use and conservation of water resources and all life therein.
- 1.1.3 The promotion of renewable resources in production and processing systems and avoiding pollution and waste.
- 1.1.4 The use of natural processes, natural substances and mechanical methods in preference to chemically synthetic substances.
- 1.1.5 Preserve as far as possible, the natural resources, such as water, soil, organic matter and air.
- 1.1.6 Respect and demonstrate competence in high animal welfare standards and specific needs of the species.
- 1.1.7 Promote the production of high quality organic products rather than maximising production.
- 1.1.8 Minimal use of chemically synthesised substances and synthetic processes and only where natural substances and processes are not commercially available.
- 1.1.9 The use of Genetically Modified Organisms (GMO's) in the product, the feed, and processing aids either directly or in the processes used in their manufacture is prohibited.
- 1.1.10 Minimisation of the use of non-renewable resources and wherever possible, the recycling of farm wastes and by-products.
- 1.1.11 Conversion of the entire farm site or fresh water facility in accordance to organic or organic in conversion as described in section 1.3 (Conversion of Farm Site).
- 1.1.12 In such cases where a applicant manages both organic and non organic sites, the requirements set out in section 1.3 (Conversion of Farm Site) shall be adhered to.
- 1.1.13 Artificial induction of polyploidy, artificial hybridisation, cloning and production of monosex strains, except by hand sorting must not be used.

1.2 Organic Management System

The applicant shall establish, document and implement an economically viable organic management system.

- 1.2.1 An organic policy shall be established that sets out the applicant's objectives in meeting the principles of organic fish farming and the requirements of this Standard.
- 1.2.2 New operations applying for Organic Production >20 Tonnes per annum shall provide an environmental assessment appropriate to the production unit. If the operation has already been subject to an assessment as set out in the current legislation (e.g. EIA), then its use shall be permitted for this purpose.

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- 1.2.3 The design and construction of aquatic containment systems shall provide flow rates and physiochemical parameters that safeguard the animals' health and welfare and provide for their behavioural needs.
- 1.2.4 The applicant shall measure the effectiveness of the Organic Management System at meeting the Organic Policy and its objectives by addressing the following parameters:
- The use of natural and organically certified and approved inputs and processes over chemical and synthetic;
 - Reduction of nutrient impact on the local environment through efficient use of feed;
 - Freedom from chemicals and residues in organic products;
 - Use of re-usable inputs and re-cycling of waste materials;
 - The exclusion of prohibited practices and avoidance of restricted practices under this standard;
 - Maintenance of fish health and good welfare practice;
 - The production of high quality organic stock.
- 1.2.5 At least five percent of the perimeter ('land-water interface') area shall have natural vegetation.
- 1.2.6 There must be a full description of all installations on land and at sea.
- 1.2.7 The applicant shall keep records of the results of periodic checks carried out under Annex II.B of Regulation (EC) 854/2004 and shall comply fully with competent authority decisions under Annex II.C of the same Regulation following monitoring concerning microbiological quality, contaminants and possible closures due to toxin-producing plankton in production and relaying areas.
- 1.2.8 The applicant shall establish and document an internal audit procedure to support the periodic review and compliance of the organic management system to this standard.
- 1.2.17 Records of internal audits and actions shall be maintained.

1.3 Conversion of Farm Site

(Note: For sites in conversion, the EU Organic farming Logo cannot be used until full Organic Status has been achieved).

- 1.3.1 Conversion shall take place according to a plan agreed with the Certification Body and according to the implementing rules of EU Regulation 834/2007 and 710/2009.
- 1.3.2 Once commenced, a total salt water site or fresh water facility shall be converted.
- 1.3.3 The conversion plan shall include the following:
- A conversion schedule of the stocks from non-organic to organic status;
 - The development of an organic management system that addresses the principles set out in this Standard.
- 1.3.4 For progressive conversion of a number of sites and where companies do not intend on converting all sites under their management the management system shall demonstrate how the following will be met:
- Adequate separation and clear identification of organic, in conversion and non-organic stock and sites;
 - Adequate separation, clear identification and record keeping of organic approved from non organic approved inputs and practices;

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- Management protocols and practices shall be implemented that address how non organic stock and the associated non organic approved inputs (e.g. feed, therepeutants) will be maintained separate from organic stock and inputs so as to avoid accidental contamination.

- 1.3.5 For sites already certified to organic conditions under different organic standards, the applicant shall be able to demonstrate how the existing management system will meet the requirements of this Standard, including the identification and cross referencing of any additional requirements set out herein.
- 1.3.6 Once converted, an organic site may not be switched between conventional and organic production.
- 1.3.7 Stocking of organic and non-organic stock on the same site is permitted once it is agreed with the competent authority, provided there is a clear physical separation between the units and a separate water distribution system as per 710/2009 Article 6b (2).
- 1.3.8 Organic stock shall be retained separate and identifiable from non-organic stock.
- 1.3.9 Where non organic stock is held on the same site as organic stock, the principles of organic management shall apply to both stocks.
- 1.3.10 For finfish facilities that cannot be drained, cleaned and disinfected, a conversion period of 24 months shall apply.
- 1.3.11 For finfish operations that have been drained or fallowed a conversion period of 12 months shall apply.
- 1.3.12 For finfish operations that have been drained, cleaned and disinfected a conversion period of six months shall apply.
- 1.3.13 For open water facilities, a three month conversion period shall apply.

Note: The competent authority may decide to recognize retroactively as being part of the conversion period any previously documented period in which the facilities were not treated or exposed to products not authorized for organic production.

2.0 Organic Farm Siting and Water Quality

- 2.1 Organic fish farms shall only be established in areas that meet the following conditions:
- 2.1.1 Site conditions shall meet the developmental, physiological, health and ethological needs and welfare of stock.
- 2.1.2 The design and construction of aquatic containment systems shall provide flow rates and physiochemical parameters that safeguard the animals' health and welfare and provide for their behavioural needs.
- 2.1.3 Organic and non-organic production units shall be separated adequately. Such separation measures shall be based on the natural situation, separate water distribution systems, distances, the tidal flow, the upstream and the downstream location of the organic production unit.
- 2.1.4 There shall be adequate exchange of oxygenated water at all states of the tide and season to ensure the welfare and health of stock held in organic salt water sites.

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- 2.1.5 The applicant shall define current speeds flowing through the site for both spring and neap tidal conditions and apply husbandry and feeding practices that protect the welfare and health of the stock.
- 2.1.6 Conditions shall be monitored, recorded and management practices put in place to manage welfare and health of stock in conditions of low flow and oxygen saturation.
- 2.1.7 Direct oxygenation and aeration by technical measures on finfish sea sites is only permitted when necessary in order to support fish welfare and health.
- 2.1.8 Organic mussel production shall take place within areas delimited by posts, floats or other clear markers and shall as appropriate, be restrained by net bags, cages or other man-made means and be clearly separated from conventional cultivation operations and wild shellfish stocks.
- 2.1.9 The site location shall ensure that the species specific needs are met and that they have sufficient space for their wellbeing be retained in water of good quality with sufficient oxygen levels, and be retained in temperature and light conditions in accordance with the requirements of the species and having regard to the geographic location.
- 2.1.10 The use of natural settlement of spat on collectors or seed mussel from sustainable sources is permitted where not prohibited by local legislation.
- 2.1.11 Records of how, where and when rock collected or wild seed collected at other locations shall be maintained.
- 2.1.12 An environmental assessment of dredging activity for wild seed and re-laying on sub-tidal licensed grounds for on-growing and later harvesting shall be carried out to confirm the sustainability of seed source and minimisation of environmental impact.
- 2.1.13 Stocking density of rope mussel sites shall not be in excess of non-organic shellfish in the location.
- 2.1.14 For mussel cultivation on rafts the number of drop-ropes shall not exceed one per square meter of surface area. The maximum drop-rope length shall not exceed 20 meters. Sub-division of drop-ropes shall not take place during the production cycle; however sub-division of drop ropes shall be permitted without increasing stocking density at the outset.

3.0 Sustainable Management - Fish Farms

Organic production shall ensure that biodiversity of aquatic ecosystems is maintained in aquaculture production.

- 3.1 The Organic Management System shall include measures to minimise the negative impacts on the surrounding aquatic and terrestrial environment in the form of a Sustainable Management Plan which shall include:
 - 3.1.1 Monitoring of nutrient discharges into the environment per production cycle, with clearly defined objectives and methods for their minimization;
 - 3.1.2 Implementation of a waste reduction, re-use and re-cycle plan for the monitoring, recording and control of inputs and outputs;
 - 3.1.3 Using re-cycled materials where possible;
 - 3.1.4 Reduction of visual, noise and odour impact;

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- 3.1.5 Investigation into conservation of energy and use of renewable energy where possible.
- 3.2 The Sustainable Management Plan shall be reviewed annually
- 3.3 Use of chemical anti-foulants are prohibited.
- 3.4 Defensive and preventive measures taken against predators under Council Directive 92/43/EEC and National Regulations shall be recorded.
- 3.5 The applicant shall co-ordinate with neighbouring operators in drawing up management plans, where appropriate.
- 3.6 If mussel farming operations are carried out in the same area of water as finfish operations as a polyculture system, this shall be documented in the sustainable management plan.
- 3.7 Bottom cultivation of mussels is only permitted where no significant environmental impact is caused at the collection and growing sites.
- 3.8 The evidence of minimal environmental impact shall be supported by a survey and report on the exploited area to be provided by the operator to the control body or control authority. The report shall be added as a separate chapter to the sustainable management plan.

4.0 Stock and Broodstock Selection and Treatment

- 4.1 Organic stock shall be chosen from strains for their suitability to adapt to local conditions.
- 4.2 The use of steroidal, hormone treatment (including methyl-testosterone) or any other synthetic treatment including triploidy to induce monosex stock is **prohibited**.
- 4.3 The use of genetically engineered propagation methods is **prohibited**.
- 4.4 The use of non-organic ova and juveniles is **prohibited** from 1st January 2016.
- 4.5 Purchase records shall clearly identify the date, origin, species, age quantity and history of organic stock and shall be clearly identified as 'organic' or for organic use.
- 4.6 The applicant shall ensure that there is a planned and appropriate finfish Broodstock Programme with defined breeding objectives that are consistent with the supply of healthy and genetically suitable stock for the intended growing locations.
- 4.7 For finfish breeding purposes or for improving genetic stock and when organic aquaculture animals are not available, wild caught or non-organic aquaculture animals may be brought into a holding. Such animals shall be kept under organic management for at least three months before they may be used for breeding
- 4.8 The use of vaccines certified by relevant bodies for the prevention of diseases of historical relevance is allowed under veterinary prescription.
- 4.9 Where permission is required for vaccination for specific diseases a letter of confirmation from the veterinary surgeon is required confirming that a known farm problem exists and detailing the proposed product/s to be used.

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- 4.10 The use of allopathic treatments is limited to two courses of treatment per year, with the exception of vaccinations and compulsory eradication schemes. However, in the cases of a production cycle of less than a year a limit of one allopathic treatment applies. If these limits for allopathic treatments are exceeded product cannot be sold as organic.
- 4.11 The applicant should not withhold medical treatment from stock if advised to treat by the veterinarian.
- 4.12 The applicant shall notify the **Certification Body** prior to administration of an allopathic treatment.
- 4.13 All appropriate action shall be taken to prevent suffering and restore stock back to a healthy status.
- 4.14 Accurate records of all treatments (medicinal or otherwise) shall be maintained.
- 4.15 Where veterinary medicines are administered to stock, the stock shall be clearly identified and records of treatment maintained.
- 4.16 Stock that has been treated with veterinary in-feed medicinal treatments shall not be sold, labelled or represented as organically produced subject to Clause 4.10 above.
- 4.17 The withdrawal period for allopathic veterinary treatments and parasite treatments including treatments under compulsory control and eradication schemes shall be twice the legal withdrawal period as referred to in Article 11 of Directive 2001/82/EC or in a case in which this period is not specified 48 hours.
- 4.18 Mussels may be treated once during the production cycle with a lime solution to control competing fouling organisms.
- 4.19 The following information shall be provided by the applicant in the form of a register which shall be retained up to date and made available for the Certification Body at all times at the site: the origin, date of arrival and conversion period of stock arriving at the site; the number of lots, the age, weight and destination of stock leaving the site; disease prevention measures giving details of fallowing, cleaning and water treatment.
- 4.20 For mussel cultivation on rafts the number of drop-ropes shall not exceed one per square meter of surface area. The maximum drop-rope length shall not exceed 20 meters. Sub-division of drop-ropes shall not take place during the production cycle; however sub-division of drop ropes shall be permitted without increasing stocking density at the outset.

5.0 Integrated Pest Management

Note: Storage of unauthorized products on site is prohibited. A list of authorized Cleaning products for use is found under Annex 1 of this standard.

- 5.1 An Integrated Pest Management (IPM) Plan for the control of sea lice infestations on salt water finfish farms shall be established and implemented.
- 5.2 This shall be developed in conjunction with the farm veterinarian and shall contain:
- 5.2.1 A fish stocking and lice management plan in consultation with other farms in the bay.
- 5.2.2 Monthly sea lice sampling and monitoring plan including classification by juvenile, adult and

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ovigerous females.

- 5.2.3 Measures taken to minimise the use of medicinal/chemical treatment.
- 5.2.4 Types of treatment and their administration to ensure effective clearance of lice.
- 5.2.5 Product rotation to minimise the risk of resistance in lice populations to active ingredients.
- 5.3 The use of biological controls of ectoparasites on finfish (*Lepeophtheruis Salmonis* and *Caligus Elongatus*) by the use of cleaner fish is **promoted**.
- 5.4 Where cleaner fish are used for such purposes, a cleaner fish management, and stocking plan shall be devised and implemented which addresses the welfare, health and stocking strategy of the cleaner fish.
- 5.5 Where there is a sea lice infestation that cannot be managed successfully using preventative, nutritional, biological or natural methods, and under the advice and direction of the farm veterinarian, the applicant may after **notifying the Certification Body**, administer conventional, licensed anti-parasitic agents to stock.
- 5.6 Accurate records of all prescribed anti-parasitic treatments shall be maintained.
- 5.7 All appropriate action shall be taken to prevent suffering and to restore stock back to a healthy status as quickly as possible.
- 5.8 The applicant shall not withhold parasitic treatment from stock suffering from heavy lice infestation in order to protect its organic status. Veterinarian visits and observations shall be made available, particularly in instances where decisions not to administer treatment are taken.
- 5.9 Bath treatments shall be administered according to manufacturer and veterinary instructions.
- 5.10 Withdrawal period for stock treated with animal remedies shall be at least twice that defined in the product license and confirmation of non-detectable residue of the active ingredient through flesh analysis of the treated stock shall be provided.
- 5.11 An integrated pest management (IPM) plan for the control of fungus and parasites on fresh water finfish farms shall be devised and implemented. This should include:
- A treatment plan;
 - Hygienic handling practices;
 - Instruction that use of parasitic Treatments is limited to twice per year except where compulsory eradication schemes exist.

6.0 Fish Welfare and Husbandry

- 6.1 Husbandry practices, including stocking, grading, crowding, towing, well boat movements) shall be managed so as to protect fish welfare, health and the organic status of stock.
- 6.2 A fish health and welfare plan shall be implemented which identifies all possible activities and conditions that may cause elevated stress, compromised welfare and suffering to stocks and the management measures that are in place to reduce these

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- situations to a minimum.
- 6.3 Farm management and staff shall possess adequate knowledge and competence as regards the specific welfare and husbandry needs of the species.
- 6.4 Training shall be provided to ensure that adequate knowledge and competence is achieved specific to the maintenance of fish welfare and husbandry under organic management practices.
- 6.5 If using artificial light for prolonging natural day-length it shall not exceed a maximum that respects the ethological needs, geographical conditions and general health of farmed animals, this maximum shall not exceed 16 hours per day, except for reproductive purposes.
- 6.6 Abrupt changes in light intensity shall be avoided at the changeover time by the use of dimmable lights or background lighting.
- 6.7 Aeration is permitted to ensure animal welfare and health, under the condition that mechanical aerators are preferably powered by renewable energy sources.
- 6.8 The use of oxygen is only permitted for uses linked to animal health requirements and critical periods of production or transport, in the following cases: (a) exceptional cases of temperature rise or drop in atmospheric pressure or accidental pollution, (b) occasional stock management procedures such as sampling and sorting, (c) in order to assure the survival of the farm stock.
- 6.9 Holding units for finfish in fresh water shall be designed so as to promote uniform flow and healthy growing conditions.
- 6.10 The stocking density shall not exceed the specified limits for each species as per Annex IIIa of Council regulation 710/2009.
- 6.11 Duration of transport of live finfish stock shall be retained to a minimum and recorded. The following conditions shall apply **(Restriction)**:
- 6.12 Live fish shall be transported in suitable tanks with clean water which meets their physiological needs in terms of temperature and dissolved oxygen.
- 6.13 Before transport of organic fish and fish products, tanks shall be thoroughly cleaned, disinfected and rinsed.
- 6.14 Precautions shall be taken to reduce stress. During transport, the density shall not reach a level which is detrimental to the health and welfare of the species.
- 6.15 Well boats shall be purpose designed, maintained in a hygienic and bio secure condition and allow for the transportation of stock under conditions that do not compromise health and cause minimal stress to fish.

7.0 Feeding Practices and Nutrient Impact

Feeding regimes shall be designed with the following priorities: (a) animal health; (b) high product quality, including the nutritional composition which shall ensure high quality of the final edible product; (c) low environmental impact.

- 7.1 Organic stock shall be fed on feed certified for organic use. Feed shall be purchased from a licensed and reputable fish feed manufacturer who can attest to the Manufacturers

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Declaration contained in Annex C.

- 7.2 Organically certified feeds shall be clearly labelled, identified and retained separate from non-organic feeds.
- 7.3 Provisions to ensure that feed is ordered stored and delivered to the farm site and fed in a manner that avoids accidental spillage, pest infestation and deterioration in quality and disposal due to shelf life expiration or contamination.
- 7.4 Substantial quantities of feed spillage, subsequent loss and feed disposal shall be recorded and preventative actions taken to mitigate its reoccurrence.
- 7.5 A feeding strategy shall be devised in consultation with qualified technical staff to ensure the correct type and quantity of feed is fed to meet the physical and nutritional requirements of stocks at all times.
- 7.6 A feeding strategy that actively measures and sets as an objective, specific goals and targets for the reduction of the feed conversion ratio shall be maintained.
- 7.7 Accurate Records of the quantity of feed delivered, growth rate, stock biomass (less mortality) and Feed Conversion Ratio shall be maintained.
- 7.8 Feed management (ordering, storing, delivery and recording) shall be subject to periodic internal auditing, at least on an annual basis.
- 7.9 Feed and feeding practices shall be managed so as to minimise any negative impacts on the surrounding environment.
- 7.10 For sea sites an annual impact assessment on the benthic area beneath and adjacent to cages and pens during the period of peak biomass shall be carried out.
- 7.11 Where the results and the independent conclusions of benthic surveys indicate that there has been an unacceptable increase in benthic impact the applicant shall **inform the Certification Body** and adhere to directions set by the Competent Authority
- 7.12 Feeding practices shall ensure that feed is delivered in sufficient quantity so as to avoid overcrowding, aggressive behaviour, damage to stock and hierarchy development.
- 7.13 Dietary changes and pellet sizes shall be introduced carefully.
- 7.14 Regular observation of feeding behaviour shall be undertaken and recorded to assist assessment of feeding levels.
- 7.15 Feeding equipment used to hold non-organic feed shall be thoroughly cleaned before the placing of organic feed.

8.0 Traceability and Segregation

- 8.1 Each batch or organic stock shall be identified as ‘organic’ and retained separate from non-organic stock.
- 8.2 The applicant’s managing both organic and non-organic stocks, harvesting shall take place at separate times as the harvesting of non- organic stock unless at a separate location.

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9.0 Labelling of Organic Products for Sale

- 9.1 The applicant shall ensure that all product packaging and claims relating to these standards are in accordance with labelling requirements in Regulations 834/2007 and 271/2010.
- 9.2 Final product EU Logoed packaging approval will only be given where the label artwork/sample label has been submitted to and **approved by the Certification Body**.
- 9.3 The sales description and/or product name shall accurately describe the product.
- 9.4 The applicant shall **submit to the Certification Body** samples of all packaging and labelling with references to an organic claim.

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PART 1 B- Certified Quality Aquaculture; Additional Eco Requirements

1.0 Eco Requirements

1.1 Environmental Management and Commitment

- 1.1.1 The applicant shall be able to demonstrate a commitment to the reduction in environmental impact arising from activities under their direct control.

1.2 Environmental Management

- 1.2.1 Management commitment to the implementation, maintenance and operation of an Environmental Management System (EMS) shall be established.
- 1.2.2 Key components of the EMS shall include:
- Management commitment;
 - Staff involvement;
 - Baseline and periodic review;
 - Environmental policy;
 - Setting of environmental objectives and targets, usually in the form of an environmental management programme.
- 1.2.3 An understanding of and commitment to the principles of environmental management and sustainability.
- 1.2.4 Commitment to the enhancement of environmental awareness and knowledge throughout the applicant.

1.3 Staff Training and Involvement

- 1.3.1 Management shall designate a key member of staff with overall responsibility for the implementation of the eco-standard.
- 1.3.4 The designated member of staff must be able to demonstrate competence in the tasks required to implement this eco-standard through professional qualification or training.
- 1.3.5 Key staff shall be aware of the requirements of the Eco-standard and any relevant legislation involvement in the process of environmental management. Training shall be documented.
- 1.3.6 There shall be provision for staff information and training on environmental issues.

1.4 Environmental Reviews – Baseline and Periodic Baseline Review

- 1.4.1 Prior to establishing an EMS, a baseline review shall have been carried out and documented to identify all relevant environmental aspects of production and establish the current position with regard to the environment.
- 1.4.2 The review shall include the following areas:
- 1.4.2.1 Identification of environmental aspects, including those associated with normal operating conditions, abnormal conditions including start up and shut down, and emergency situations and accidents.
- 1.4.2.2 Identification of applicable legal requirements and other requirements to which the organisation subscribes and determines how they apply to environmental aspects.

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- 1.4.2.3 Examination of existing environmental management practices and procedures including those associated with procurement and contracting activities.
- 1.4.2.4 Evaluation of previous emergency situations and accidents.

Periodic Review

- 1.4.3 The review shall be carried out periodically (minimum annually) and contain details of the activities and operations under the control of the applicant related to the environmental aspects and against the requirements of this Eco-standard.
- 1.4.4 The review shall include a review of potential Environmental Impact arising from proposed new activities, products and processes in advance of commencement with respect to relevant environmental aspects.
- 1.4.5 Environmental Impacts shall be progressively addressed.

1.5 Environmental Management System (EMS)

- 1.5.1 The applicant shall establish, document maintain and continually improve an EMS.
- 1.5.2 The performance of the EMS shall be periodically internally assessed and at least annually.
- 1.5.3 The applicant shall establish an internal audit procedure to carry out this periodic review of the EMS.
- 1.5.4 Records of internal audits and actions shall be maintained.
- 1.5.5 Key environmental objectives and targets shall be set within the context of the EMS.
- 1.5.6 The applicant shall be able to demonstrate how they maintain up-to-date on new farming methods, systems and biotechnology applications, which are proven to improve environmental performance associated with the environmental objectives of the applicant.

1.6 Environmental Policy

- 1.6.1 An environmental policy shall be established, documented, implemented and maintained.
- 1.6.2 The policy shall be appropriate to reflect the unique nature, scale and environmental aspects of the operation.
- 1.6.3 The policy shall be communicated to all persons working for or on behalf of the organisation ensuring that employees are aware of the applicant’s Environmental Policy and of their own responsibilities and given the support and training necessary.
- 1.6.4 The policy shall be publicly available.
- 1.6.5 The policy shall establish a framework/basis for setting and reviewing environmental objectives and targets that shall include as a minimum:
 - 1.6.5.1 Respect for the working environment, supporting sustainable development and environmentally sound business practices;
 - 1.6.5.2 Compliance with applicable legal requirements and any other requirements to which the organisation subscribes;

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- 1.6.5.3 Ensuring that employees are aware of the applicant’s environmental policy and of their own responsibilities and given the support and training necessary;
- 1.6.5.4 Working and liaising with government and non-government bodies towards the improvement of the local environment;
- 1.6.5.5 Engaging and listening to the concerns of customers, employees, neighbours and the wider community;
- 1.6.5.6 The provision of information to the public necessary to understand the commitment to environmental sustainable practices by the applicant;
- 1.6.5.7 Participation in local aquaculture management systems and/or single bay management plans where applicable;
- 1.6.5.8 The assessment of environmental impact of all new activities, products and processes in advance of their adoption;
- 1.6.5.9 The provision for the access to external information on environmental issues by the applicant;
- 1.6.5.10 Prevention of pollution;
- 1.6.5.11 Application of the best available technology and procedures in order to optimise both the farm husbandry and the interactions of the farm with the environment.

2.0 Site Selection and Management

The applicant shall ensure that land based and foreshore operations and surrounding areas are maintained in a neat and ordered manner. In order to do this, the following practices apply.

2.1 Site Selection and Maintenance

- 2.1.1 On choosing a site, in consultation with the equipment suppliers, technical experts and the farm’s insurance applicant (where applicable), the applicant shall determine the most appropriate equipment, mooring systems and structures to be used and their suitability for the specific location and purpose intended and with due consideration to prevailing weather conditions.
- 2.1.2 All aquaculture operations shall be easily identifiable and appropriate records maintained for each unit with regard to stock, movements, maintenance, repair and testing records.
- 2.1.3 The applicant shall ensure that operations are within relevant licensed area.
- 2.1.4 The applicant shall demonstrate commitment to the maintenance of clean and tidy pier facilities.
- 2.1.5 In cases where landing facilities are used for storage of equipment applicant shall maintain them neat and orderly and ensure that such storage does not obstruct other pier users.
- 2.1.6 The applicant shall produce site plans for all facilities including common facilities such as piers and slipways. These shall clearly mark, site boundaries, access points and where necessary, any hazards, obstacles to navigation and safe navigational routes for servicing sites. Clean and dirty areas, waste storage and collection areas shall also be identified.
- 2.1.7 An inventory of all stored equipment shall be maintained.

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- 2.1.8 The applicant shall promptly remove and repair damaged equipment and avoid the accumulation of disused and de-commissioned equipment.
- 2.1.9 The applicant shall organise or take part in periodic shore clean-up operations involving staff and the local community as appropriate.
- 2.1.10 All structures shall comply with any agreed engineering requirements regarding anchorage, stability, strength and buoyancy specified by the licensing authority.
- 2.1.11 All structures shall be properly installed serviced and maintained by competent personnel in compliance with the manufacturer's instructions and specifications.
- 2.1.12 The applicant shall keep an inventory of proper disposal of decommissioned and scrapped equipment.
- 2.1.13 The applicant shall provide clear separation of clean and dirty areas in a manner to discourage infestation by pests.
- 2.1.14 There shall be provisions for pest control at piers, slipways and any area which is used to receive, hold or handle fresh product and or feed.

2.2 Land use

To minimise visual impact of developments the applicant shall respect the character and diversity of their landscape setting and help sustain the qualities that lend a distinctive sense of place to coastal landscapes.

- 2.2.1 The applicant shall adhere to the following practices:
 - 2.2.1.1 Management of existing aquaculture operations according to planning consent conditions and best practice principle outlined in license conditions;
 - 2.2.1.2 Use dark subdued or neutral colours where possible with a matt surface;
 - 2.2.1.3 Ensure design and colour continuity between aquaculture operations in the same area;
 - 2.2.1.4 For new developments, assess potential visual impact according to the national and international guidelines;
 - 2.2.1.5 Consult with local co-operation groups and take part in any local area and single bay management initiatives in this regard.

3.0 Environmental Aspects

The applicant shall manage facilities to avoid and reduce the impact of operations on the natural environment from all activities – accidental leaks, spillages, wastes, visual and odour impacts.

3.1 Prevention of Spills, Taints and Odours

- 3.1.1 The applicant shall commit to choose, where appropriate, disinfectant, cleaning and other chemicals with an improved environmental profile.
- 3.1.2 Chemicals shall be managed to avoid accidental release into the environment and minimise impact from daily use and handling and ensure staff safety.
- 3.1.3 There shall be a minimisation of use of any chemical on site.

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- 3.1.4 The applicant shall be aware of the associated risks for all chemicals and chemical substances shall be managed accordingly.
- 3.1.5 An up-to-date copy of the Material Safety Data Sheet (MSDS) shall be made available to relevant staff and a copy retained in the same storage place as the chemical and on file for reference.
- 3.1.6 Responsibility shall be assigned for chemical storage and stock control systems.
- 3.1.7 Accurate records of incoming and outgoing stock shall be maintained.
- 3.1.8 A thorough regular inspection of chemical storage shall be carried out and documented.
- 3.1.9 All chemicals shall be securely and safely stored, excessive stocks shall not be held on site.
- 3.1.10 All containers used to hold chemicals shall be leak-proof, of suitable design and material for intended use and clearly labelled. They shall be stored according to instructions where given.
- 3.1.11 The applicant shall provide appropriate personal protective equipment as itemised in MSDS for the handling of hazardous materials.
- 3.1.12 Any chemical stock that shows signs of deterioration or has lost its label shall be disposed of in a legal manner (transported by licensed contractor and licensed waste disposal method, appropriate to the classification of the waste so as to avoid Environmental Impact).
- 3.1.13 A record shall be maintained of all chemical and hazardous waste disposal.
- 3.1.14 The applicant shall provide appropriate bunded storage of at least 110% of volume for fuels and chemicals and provision for draining in a manner not to cause Environmental Impact.
- 3.1.15 Bunding shall include a method to remove contained spillages without causing risk of contamination.
- 3.1.16 Biodegradable hydraulic fluid shall be used where feasible.

3.2 Leaks, Spills from Internal and External Sources

- 3.2.1 Preventative maintenance of equipment shall be in place for the avoidance of fuel spills from vehicles, winches, cranes, and mechanical equipment on land and water.
- 3.2.2 All machinery, vehicles and vessels shall be operated by appropriately qualified and trained staff in a safe and professional manner to avoid collision and contamination of the environment.
- 3.2.3 There shall be mitigation of and contingency plans for spills from internal or external sources. This shall include:
 - 3.2.3.1 An emergency spill response plan which shall detail proper procedures, responsibilities and the availability of appropriate equipment to ensure rapid containment and clean-up of spillages;
 - 3.2.3.2 Provision for **notification of the Certification Body** and any relevant authorities of any potential threat of pollution that the applicant observes and taking samples where necessary;
 - 3.2.3.3 An up-to-date contact list of all the relevant organisations as part of the emergency spill response;
 - 3.2.3.4 Provision for the rapid contact and deployment of staff and appropriate technical personnel (on and off site) in the event of a potential threat of pollution.

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3.3 Protection from Oil Contamination

In the event of an oil spillage every effort to protect the local environment and reduce the potential stock contamination shall be taken.

- 3.3.1 In the event of an oil spillage that cannot be contained by on site equipment such as spill kits, the applicant shall immediately inform the coast guard and other relevant authorities.
- 3.3.2 Emergency spill response plans shall address how to deal with larger scale contamination incidents, (including access to deflective and containment booms, chemical dispersion, beach cleanup operations) in order to limit potential impact on and conserve the local environment. The plan shall include provisions for **notifying the Certification Body of any incidents within 24hrs from incident.**
- 3.3.3 Consideration shall be given to the health and welfare of stock including movement of stock to unaffected sites and emergency harvesting of unaffected stock that is of market size.
- 3.3.4 Stock shall not be sold as certified product until it is established that it is free from taints, off-odours and residues as a consequence of chemical/oil spillage.
- 3.3.5 A sampling programme including analytical and organoleptic tests shall be carried out to ascertain the nature and extent of any stocks affected by the absorption and tainting of spill before the commencement of harvesting.
- 3.3.6 Sale of stock that may be injurious to health is illegal and is prohibited.

3.4 Visual Impact Reduction

The applicant shall manage facilities to reduce the visual impact of aquaculture operations

- 3.4.1 Farming systems, facilities and gear shall be of a design and colour that minimises the visual impact of the farming activity.
- 3.4.2 Lights and bright coloured buoys shall be minimised to those required for navigational safety.
- 3.4.3 Land based and foreshore facilities shall adhere to license or other regulatory requirements that specify conditions relating to preservation of visual amenity of the area.
- 3.4.4 There shall be minimisation of the use of lights on site without compromising safe navigation and health and safety.
- 3.4.5 The applicant shall avoid shining bright light seawards to minimise navigation hazards.
- 3.4.6 The applicant shall position spotlights directly above the work area to maximise specific illumination and minimise reflection.
- 3.4.7 The applicant shall inform neighbours where navigational lighting failures are observed on their sites.
- 3.4.8 For long-line mussel culture, operators are required to have 100% grey floats apart from those used to mark site as necessary for navigation.
- 3.4.9 For long-line mussel culture, lines must be deployed in neat, straight lines with similar separation distances between lines to facilitate access.

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3.5 Noise Impact Reduction

Aquaculture operations can create incidental noise that can impact on the surrounding environment especially through the use of motorised equipment. Noise travels particularly well across water and during the night. To minimise noise pollution and protect staff, residents, other marine users and wildlife from noise impact.

- 3.5.1. The applicant shall adhere to planning permission for conditions on noise levels, where defined.
- 3.5.2 The applicant shall establish arrangements to reduce the impact of noise, particularly for night time operations.
- 3.5.3 Ongoing and thorough maintenance of all machinery, vessels and other marine equipment including adequate lubrication of all rotating parts and the fitting of sound suppression devices e.g. mufflers/silencers, barriers and baffles shall be carried out.
- 3.5.4 Vessel speed close to the shore shall be reduced.
- 3.5.5 All noise shall be kept to an absolute minimum when working at night.
- 3.5.6 Recreational sound systems shall be avoided unless using headphones.

3.6 Odour Impact Reduction

Aquaculture products, by-products and various substances used in daily operations have the potential to create odours. To avoid odour nuisance outside the operational area companies shall adhere to the following practices.

- 3.6.1 The applicant shall adhere to conditions of planning permission regarding odour levels where applicable.
- 3.6.2 There shall be designation of storage areas and containers for materials that may create odour.
- 3.6.3 There shall be proper storage and maintenance of facilities and equipment at all times.
- 3.6.4 The build-up of harvest by-product material shall be avoided. Mortalities, fouled nets or equipment shall not be stored on or near public access areas. Materials that may emit odours shall be removed or correctly disposed of before an odour problem can develop.
- 3.6.5 Boats and machinery in contact with product shall be washed, cleaned and where applicable disinfected on a regular basis to avoid the buildup of organic material that may cause odour or a risk to product.

3.7 Feed Management and Nutrient Impact Reduction (Finfish)

- 3.7.1 There shall be a feed management system in place for its economic and sustainable use.
- 3.7.2 Provisions to ensure that feed is ordered, stored and delivered to the aquaculture operation and fed in a manner that avoids accidental spillage, losses through pest and predator activity, deterioration in quality, disposal due to shelf life expiration or through accidental contamination.
- 3.7.3 Substantial quantities of feed spillage, subsequent loss and feed disposal shall be recorded and preventative actions taken to mitigate its reoccurrence.
- 3.7.4 A feeding strategy shall be devised in consultation with qualified technical staff to ensure the correct type and quantity of feed is fed to meet the physical and nutritional requirements of stocks at all times.

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- 3.7.5 A feeding strategy shall be devised that actively measures and sets as an objective, specific goals and targets for the reduction of the feed conversion ratio.
- 3.7.6 Accurate records of the quantity of feed delivered, growth rate, stock biomass (less mortality) and feed conversion ratio shall be maintained.
- 3.7.7 Feed management (ordering, storing, delivery and recording) shall be subject to periodic internal auditing, at least on an annual basis.
- 3.7.8 For sea sites an annual impact assessment on the benthic area beneath and adjacent to cages and pens during the period of peak biomass shall be carried out.
- 3.7.9 This assessment shall satisfy the conditions set out in the regulators monitoring protocol for offshore finfish operations or equivalent national protocol.
- 3.7.10 Where the results and the independent conclusions of benthic surveys indicate that there has been an unsustainable increase in benthic impact the applicant shall implement measures to reduce nutrient impact to sustainable levels.
- 3.7.11 The applicant shall ensure that fresh water aquaculture operations adhere to the relevant authority abstraction and discharge consents.
- 3.7.12 The applicant shall ensure that for fresh water aquaculture operations the deviation of effluent water from influent is assessed and reviewed to ascertain the impact on the local water course, particularly during periods of peak biomass.
- 3.7.13 For fresh water aquaculture operations the applicant that shall include the following water quality parameters in this assessment:
- Biological Oxygen Demand (BOD);
 - Suspended Solids;
 - Nitrates, Nitrite and Total Nitrogen (N);
 - Orthophosphates and Total Phosphates (P).

4.0 Nature and Biodiversity

Impacts on habitats and species within the production area shall be minimised. The applicant shall adhere to the following.

4.1 Nature and Conservation Designation

- 4.1.1 The applicant shall be aware of and maintain documentation of any nature conservation designations in and around their licensed area. There shall also be an awareness of the features of the designation and the sensitivities of the habitats / species for which the designation was made.
- 4.1.2 The applicant shall ensure that their operations do not damage (or impact) the long term conservation and biodiversity of species and habitats.
- 4.1.3 Only non-harmful predator deterrents shall be employed, used appropriately and deployed according to manufacturer instructions.
- 4.1.4 The use of Genetically Modified Aquaculture Organisms is prohibited.
- 4.1.5 Hormone treatment of stocks sold for human consumption is prohibited.

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- 4.1.6 The design and specification of any farming gear must exceed the tolerances predicted by the wave climate analysis provided within the Environmental Impact Statement for the site.
- 4.1.7 All treatments used for the purposes of fish health shall be administered according to authorisation and/or manufacturer instructions, under veterinary guidance where applicable and in a manner that causes minimal impact on the biodiversity and conservation of the local environment.
- 4.1.8 Culture density must be managed based on best practice and knowledge of the local ecosystem's carrying capacity.
- 4.1.9 The applicant must maintain a wildlife log to record any unusual sightings.
- 4.1.10 The applicant must provide contact details for local NPWS (National Parks and Wildlife) ranger and any other relevant local experts.
- 4.1.11 The applicant must commit to take part in environmental surveys/ monitoring as required.

4.2 Prevention of Farm Escapees (Finfish)

- 4.2.1 The applicant shall implement procedures and practices that prevent farmed fish from escaping.
- 4.2.2 The applicant shall consult and implement any national codes of practice for the prevention of farmed escapes and adhere to conditions set out by the regulator for prevention, reporting and recording of escape occurrences.
- 4.2.3 The design of any farming gear shall account for extreme weather conditions likely to be encountered at the site and due consideration given to its ability to withstand such conditions without losing stock.
- 4.2.4 The applicant shall be able to demonstrate a rationale to the choice of equipment, mooring systems, structures, nets used and their suitability for the specific location and purpose intended to avoid loss of fish.
- 4.2.5 Operational procedures such as net changes, treatments, boat transfers, grading and handling operations must be assessed and carried out so as to avoid fish escape.
- 4.2.6 Farmed escapes shall be recorded and reported to the regulator within 24 hours of discovery and for all escapes, **an incident report must be forwarded to the Certification Body within 24 hours** with details of the suspected cause of the escape and immediate corrective actions implemented.
- 4.2.7 Net design shall ensure that under pressure, stresses are directed into reinforced areas of the net specifically designed to deal with this, such as reinforced panels, anti-chafe and higher specification reinforcements and not into the main body of the net.
- 4.2.8 Nets shall be replaced with new nets after 2 full cycles of fish rearing and always visually inspected as soon as practical after extreme weather conditions. Where net strength testing indicates that nets are within design specifications, nets may be used for longer than 2 full cycles.
- 4.2.9 All pen nets shall be treated with a UV-inhibitor if stored outside in order to prevent deterioration from exposure to ultraviolet light.
- 4.2.10 Finfish operations shall have enough spare nets of usable condition available at all times to replace damaged nets.

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- 4.2.11 A system of net labelling and tracing shall be established to support the correct management of nets.
- 4.2.12 Moorings shall be compatible with the farming system installed. Installation shall be carried out to ensure that all loads or stresses imposed on the unit are distributed in accordance with its design, and that the unit has adequate movement and flexibility.
- 4.2.13 Moorings and farming systems shall be installed by competent personnel experienced in the correct deployment and mooring of gear and where relevant, in consultation with the manufacturers.

4.3 Sustainable Sources of Seed Mussel

- 4.3.1 The applicant must ensure that mussel seed comes from ecological sustainable sources.
- 4.3.2 Rock sourced seed must be sourced sustainably over extensive areas of the shore allowing the majority of stock to remain.
- 4.3.3 Eco-certified mussels must not come from seed derived from dredging activities.

5.0 Cultural Heritage

To respect and protect the maritime and cultural communities, landscapes and archaeological heritage of the coastline.

5.1 Conservation of Heritage

- 5.1.1 The applicant shall report potential archaeological features so that they can be investigated in an appropriate manner either insitu, removed or preserved by record.
- 5.1.2 The applicant shall not undertake developments or operations until it is established that they will not affect sites of archaeological designation or interest.
- 5.1.3 Where appropriate, the applicant shall retain evidence of investigations and assessments that establish and verify the conditions of clause 5.1.2.

6.0 Waste Management and Reduction

To minimise the amount of waste produced by farming operations and to manage all unavoidable waste in an environmentally sound manner.

The applicant shall adhere to the following practices.

6.1 Waste Management Plan

- 6.1.1 Implement a waste management plan according to the principles of prevention, reduction, reuse, recycling and recovery.
- 6.1.2 Demonstrate commitment to seeking alternative recycling and re-use methods of disused equipment.
- 6.1.3 Complete a waste audit on an annual basis. Record all waste arising according to waste type, quantity and disposal destination.

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6.2 Waste Reduction and Recycling

- 6.2.1 The applicant shall purchase materials with a long lifespan and/or made from recycled and/or recyclable materials, e.g. recycled paper/plastics, rechargeable batteries, long life light bulbs, refillable print cartridges.
- 6.2.2 Materials that cannot be readily recycled shall be avoided, this includes plastic mussel mesh.
- 6.2.3 The applicant shall utilise recycling programmes, where feasible for decommissioned floats, buoys, plastics, glass, aluminum, metal and paper.
- 6.2.4 Where legally feasible and practical, the applicant shall compost organic matter such as reject product, paper and cardboard.
- 6.2.5 All mussel long-line floats must be recyclable.

6.3 Waste Disposal

- 6.3.1 The applicant shall ensure prompt disposal of disused equipment and waste, including hazardous waste from the site according to legislation.
- 6.3.2 The applicant shall ensure separation and segregation of waste into appropriate re-cycling and non re-cycling categories for all organic and non-organic waste to eliminate cross contamination and avoid offensive odour and pest hazards.
- 6.3.3 Waste shall be disposed at approved facilities appropriate to the risk category.
- 6.3.4 Effluent discharge shall meet the discharge consents of the relevant authority.
- 6.3.5 The applicant shall establish an emergency plan to deal with unexpected large volumes of mortalities.
- 6.3.6 The applicant shall adhere to regulatory conditions for the discharge of waste water effluent.
- 6.3.7 Wastewater treatment processes shall be managed and monitored to ensure that they are operating at optimum conditions.
- 6.3.8 Discharge of toxic, noxious and dangerous substances is prohibited.
- 6.3.9 The applicant shall ensure that a waste container or refuse bag is secured on all vessels and vehicles, for domestic waste.

7.0 Resource Management and Conservation

The applicant shall use only those sites that are compatible with long-term sustainable operations and acceptable ecological effects.

7.1 Co-ordination of Activities

- 7.1.1 The applicant shall coordinate with other water users to develop and foster equitable use of the resource and mutual understanding.

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7.2 Energy Conservation

All installations shall be designed, developed and managed with a view to the equitable and efficient use of energy resources.

- 7.2.1 The applicant shall monitor and record the energy consumption with respect to fuel and electricity on an annual basis and implement measures as part of the EMS for its efficient use.
- 7.2.2 Energy consumption per unit production shall be established and monitored.
- 7.2.3 Method and targets to reduce energy consumption and utilise renewable energy shall be investigated.
- 7.2.4 Consideration to the recovery of heat from processing operations for re-use in office heating, systems or otherwise shall be demonstrated.
- 7.2.5 Equipment with a high-energy consumption shall be identified and methods employed to ensure that energy is conserved and where possible, reduced.
- 7.2.6 All cooling equipment such as blast freezers, cold stores and chillers shall be maintained in good working order, according to manufacturer's instructions, properly insulated, and operated according to standard operating procedures for loading/unloading and defrosting to ensure energy conservation.
- 7.2.7 All boiling/cooking equipment such as steam cookers shall be maintained in good working order, according to manufacturer's instructions for their operation.
- 7.2.8 The applicant shall, where possible, source their electricity from a supplier who is committed to a programme of renewable energy.

7.3 Sustainability of Raw Materials used in finfish Feed

- 7.3.1 All raw materials and feed additives used in the manufacture of finfish feed shall conform to the national feed regulations.
- 7.3.2 Marine raw materials shall be sourced from fisheries having a defined total allowable catch (TAC) and quota based on a government recognised scientific evaluation and employing legal and responsible fishing practices.
- 7.3.3 Feed shall be purchased from a licensed and reputable fish feed manufacturer who can attest to the Manufacturers Declaration contained in Annex D.

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Annex A: Permitted Cleaning Products

(Annex VII Section A of Council Regulation 889/2008)

The following products are permitted for cleaning and disinfection of buildings and installations for **Organic production:**

Note: Authorised Cleaning Products cannot be used as fish therapeutants.

- Potassium and sodium soap
- Water and steam
- Milk of lime
- Lime
- Quicklime
- Sodium hypochlorite (e.g. as liquid bleach)
- Caustic soda
- Caustic potash
- Hydrogen peroxide
- Natural essences of plants
- Citric, peracetic acid, formic, lactic, oxalic and acetic acid
- Alcohol
- Nitric acid (dairy equipment)
- Phosphoric acid (dairy equipment)
- Formaldehyde
- Cleaning and disinfection products for teats and milking facilities
- Sodium carbonate
- ozone
- sodium hypochlorite
- calcium hypochlorite
- calcium hydroxide
- calcium oxide
- caustic soda
- alcohol
- copper sulphate: only until 31 December 2015
- potassium permanganate
- tea seed cake made of natural camelia seed (use restricted to shrimp production)
- mixtures of potassium peroxomonosulphate and sodium chloride producing hypochlorous acid.

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The following products are permitted for cleaning and disinfection of equipment and facilities, in the absence of product;

- ozone
- sodium chloride
- sodium hypochlorite
- calcium hypochlorite
- lime (CaO, calcium oxide)
- caustic soda
- alcohol
- hydrogen peroxide
- organic acids (acetic acid, lactic acid, citric acid)
- humic acid
- peroxyacetic acids
- iodophores
- copper sulphate: only until 31 December 2015
- potassium permanganate
- peracetic and peroctanoic acids
- limestone (calcium carbonate) for pH control
- dolomite for pH correction (use restricted to shrimp production)
- sodium chloride
- hydrogen peroxide
- sodium percarbonate
- organic acids (acetic acid, lactic acid, citric acid)
- humic acid
- peroxyacetic acids
- peracetic and peroctanoic acids
- iodophores (only in the presence of eggs).

Note: Limestone (calcium carbonate) for pH control is permitted for use in the presence of product.

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Annex B: Quality Feed Manufacturers Declaration

Applicant: _____
Applicant Address: _____
Key Contact Name: _____
Tel Number: _____
Email: _____

We declare that:

1. All sites owned and operated adhere to all current Feedingstuffs Regulations.
2. We will undertake and provide evidence that the feeds supplied meet the legal requirements of following specification:
 - Feed shall not be derived from Genetically Modified Organisms
 - Feed shall exclude all animal products with the exception of fish products
 - All fish products shall come from sustainable sources.
 - The use of ingredients derived from any material likely to cause taint in the flesh of the fish and of growth promoters is prohibited
3. We will list, in descending order of inclusion on the bag ticket, or in writing when requested, ingredient groups for all products as covered by the Feedingstuffs Regulations.
4. We operate a HACCP based feed safety system to keep the risk of biological, chemical and physical contamination of feed as low as reasonably achievable according to REGULATION (EC) No 183/2005.
5. We have written procedures on traceability of raw material of all raw materials used in feed manufacture, which with reasonable notice, relevant individuals can request to be shown the procedure.
6. We will ensure all buildings, facilities and manufacturing equipment are constructed and maintained to suit feeding stuffs manufactured and stored on site.
7. We will ensure site is clean and tidy and free from accumulated waste with relevant cleaning records retained.
8. Suitable pest control procedures are in place
9. We will operate and communicate evidence of an Open Mill/Site Policy whereby, with reasonable notice, relevant individuals can be shown around the feed/mill store.

Signed: _____ **Position:** _____

Date: _____

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Annex C: Organic Feed Manufacturer Declaration

Applicant: _____
Applicant Address: _____
Key Contact Name: _____
Tel Number: _____
Email: _____

We declare that:

- 1 All marine raw materials are sourced from sustainably managed fisheries having a defined Total Allowable Catch (TAC) and Quota based on a government recognised scientific evaluation and employing legal and responsible fishing practices.
- 2 Only natural forms of astaxanthin carotenoid pigment are used.
- 3 Genetically modified organisms, ingredients, derivatives and processes are not used in the manufacture of organic diets.
 - a. Wherever possible, ingredients used in the manufacture of organic finfish feed are from an organically certified source, traceable to EC Regulation 834/2007 or if not available, from Annex V of Council Regulation 889/2008.
- 4 Ingredients of terrestrial animal origin, the use of growth promoters and synthetic amino acids are not used in the manufacture of organic diets.
- 5 Any plant fraction of feed shall originate from Organic Production.
- 6 Fish coming from a species shall not be fed to the same species.
- 7 Feed shall be sourced with the following priorities:
 - (a) organic feed products of aquaculture origin;
 - (b) fish meal and fish oil from organic aquaculture trimmings;
 - (c) fish meal and fish oil and ingredients of fish origin derived from trimmings of fish already caught for human consumption in sustainable fisheries;
 - (d) organic feed materials of plant origin and of animal origin as listed in Annex V and the restriction laid down therein are complied with;
 - (e) feed products derived from whole fish caught in fisheries certified as sustainable under a scheme recognised by the competent authority in line with the principles laid down in Regulation (EU) No 1380/2013 of the European Parliament and of the Council (*). * Regulation (EU) No 1380/2013 of the European Parliament and of the Council of 11 December 2013 on the Common Fisheries Policy, amending Council Regulations (EC) No 1954/2003 and (EC) No 1224/2009 and repealing Council Regulations (EC) No 2371/2002 and (EC) No 639/2004 and Council Decision 2004/585/EC (OJ L 354, 28.12.2013, p. 22).
- 8 The feed ration may comprise a maximum of 60 % organic plant products.
- 9 Histidine produced through fermentation may be used in the feed ration for salmonid fish when the feed sources listed in paragraph point 7 do not provide a sufficient amount of histidine to meet the dietary needs of the fish and prevent the formation of cataracts.'

Signed: _____ **Position:** _____

Date: _____

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Annex D: Feed Manufacturer Raw Material Sustainable Sources Declaration

Applicant: _____
Applicant Address: _____
Key Contact Name: _____
Tel Number: _____
Email: _____

We declare that marine raw materials (fish meal, fish oil and marine origin based products) used in the manufacture of diets conforms to the following criteria:

1. That they are derived from a fishery managed on the basis of sustainability and conservation brought about through regular scientific and technical evaluation of its biological health and abundance in order to determine effort and total allowable catch.
2. Management of the fishery includes continuous monitoring of catch and as appropriate measures to manage fishing effort such as, restricted access to fishing areas (closed areas or seasons), restricted or selective gear and measures to conserve undersized catch and non-target species.
3. Vessels in the fishery are registered and are permitted to fish in that fishery by the relevant authority.
4. Management and vessels in the fishery are committed through Authority Regulation to responsible fishing practices as described in the FAO Code of Conduct for Responsible Fisheries including:
 - a. Engaging in only legal fishing activities and supplying only legally landed fish
 - b. Conservation of fishery resources and fisheries biodiversity
 - c. Conservation and protection of non- target living aquatic resources, their environments and their biodiversity
5. The Management and Control of the Fishery is recognised and acceptable by the wider International Community; e.g. FAO (Food and Agriculture Organisation),

We declare that all raw materials used in the manufacture of diets conforms to the following criteria:

1. It does not contain residues of any pesticides and/or herbicides and environmental contaminants and toxins above the legal limits.
2. All ingredients meet the relevant Feed Regulations requirements.
3. Are traceable to the country of origin and/or manufacture.
4. Are sourced from responsible producers or traders, appropriately registered or licensed.

N.B. All fishmeal and fish oil used in the manufacture of finfish diets must be sourced from certified suppliers of the IFFO Code of Responsible Practice for Fishmeal and Fish Oil.

Signed: _____ **Position:** _____

Date: _____

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