



the finest in the world

The Clean Green Australian Southern Rocklobster Product Standard



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Introduction

Background

The Australian Southern Rocklobster (*Jasus edwardsii*) industry, through its peak body, Southern Rocklobster Limited (SRL), is committed to ecological sustainable development (ESD). It recognises the imperatives of delivering an exclusive and safe ('clean') food product of the highest quality to our customers through best practice in dealing with sustainability of the marine environment ('green') in its broadest context. It also values the delivery of a safe working environment for industry participants measurable in improved safety standards aboard its vessels.

The Australian Southern Rocklobster Industry is the rocklobster supplier of choice; recognised by customers as a world-class producer and marketer of desirable, ultra-premium quality lobster and lobster products for discerning niche markets. Its mission is to:

- have an industry culture that recognises providing customer value underpins success;
- provide a safe, secure, and productive working environment for its participants;
- maintain and continue to develop sound proactive environmental practices;
- be an internationally recognised brand that is renowned for its quality, taste and value;
- employ new processes and practices which enhance the development of a profitable industry for all members; and
- generate sufficient profit to add value to the whole industry.

As part of achieving its mission, the "Clean Green" strategy has been established to meet emerging market, community and government challenges at all levels of the supply chain. The strategy covers the following broad areas:

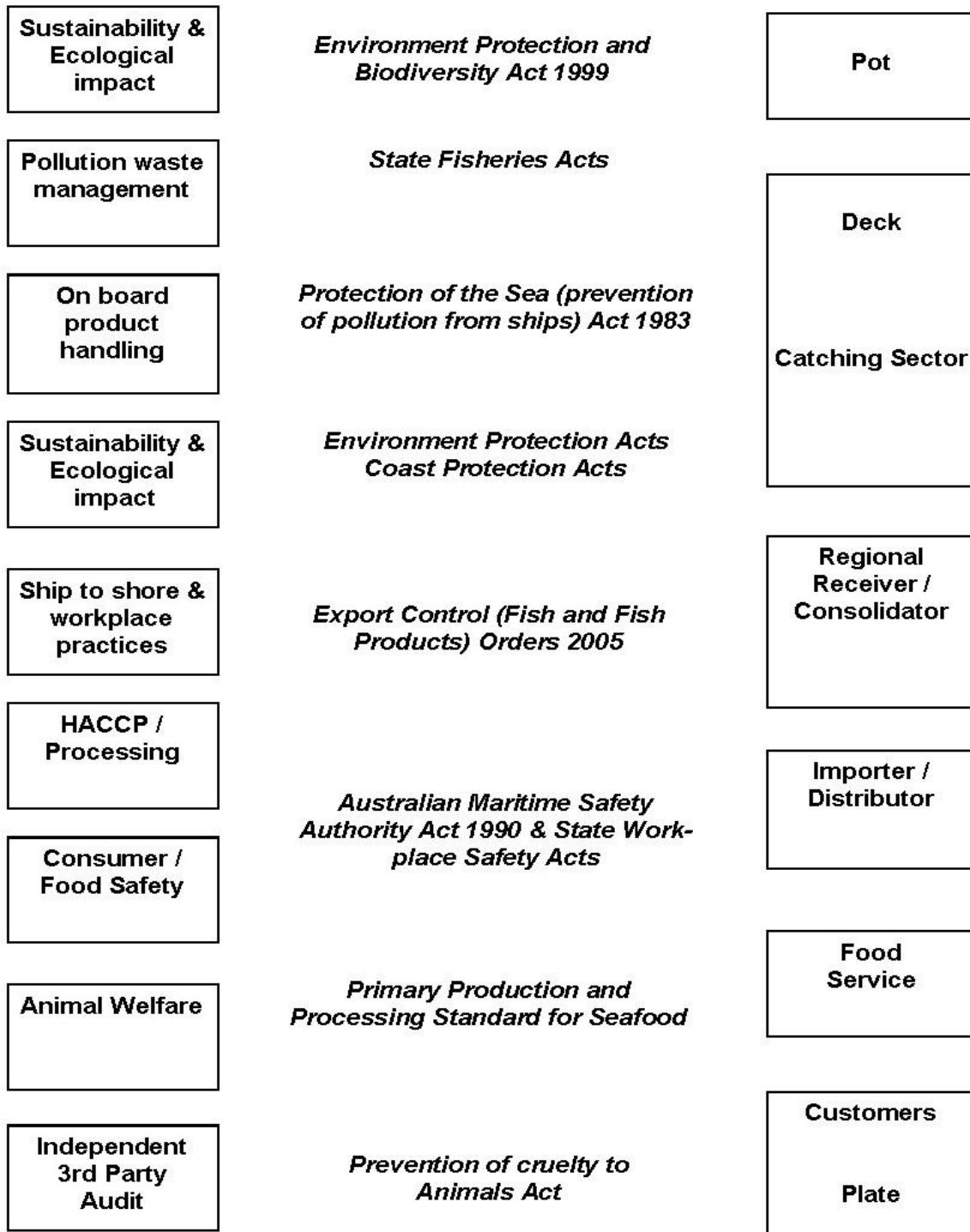
- the need to address current environmental legislation and policy;
- the need to address current workplace health and safety issues;
- harmonisation of food safety standards;
- the need to address food safety legislation;
- the need to build awareness of, and foster pride in, the Australian Southern Rocklobster industry;
- the opportunity to promote existing best practice in the industry to the wider community and
- the opportunity to build the Australian Southern Rocklobster brand, based on values that reflect world's best practice from the "pot to plate", delivering the ultimate offer and guarantee to the marketplace.



The key legislation governing the industry through the supply chain is shown below:

Governing Rules and Regulations

The chart below provides a guide to types of legislation relevant to the rocklobster supply chain and the areas of operational impact.





Under the terms of the legislation, industry participants (including licence holders, vessel crew, transporters, processors, distributors through to retailers), have obligations to take all reasonable precautions and exercise all due diligence in the avoidance of product and process “failure” in delivering the lobster food product to the consumer. Ignorance, lack of training and/or lack of commitment are not acceptable responses. This applies in the broadest context of environmental interactions, food safety and quality, work place safety and animal welfare. These areas can be shown as follows:

CATEGORIES	SUPPLY CHAIN	OBLIGATIONS
Clean Green Fishery	Pot	Sustainability
		Bycatch
		Environmental Interactions
		Animal welfare
Clean Green Fisher	Deck	Food Safety
		Food Quality
		Environmental Interactions
		Work Health and Safety
		Vessel Safety Management System
		Animal welfare
Clean Green Regional Receiver / Consolidator (Live and Processing)	Deck – Regional Receiver	Food Safety
		Food Quality
		Animal welfare
	Regional Receiver Regional Receiver – Consolidator Consolidator	Food Safety
		Food Quality
		Animal welfare
Clean Green Importer / Distributor (Live and Processing)	Consolidator – Importer / Distributor Importer / Distributor	Food Safety
		Food Quality
		Animal welfare
Clean Green Food Service Operation	Importer / Distributor – Food Service Sector	Food Safety
		Food Quality
		Animal welfare

Historically this industry has been segmented, and action within segments has been at the individual or business level. In particular, given the export focus of live rocklobster, reliance has been placed on the assurance given by meeting Australian Quarantine and



Inspection Service (AQIS) requirements. However meeting AQIS requirements alone will not ensure compliance with the range of legal, market and community imperatives of the industry. Indeed, in recent times, governments have moved to implement assessment, inspection and audit procedures in at least:

- Sustainability
- Environment
- Food Safety
- Work Place Safety (WH&S)
- Safe Vessel Operations

In some cases, responsibility through the supply chain is now spreading to all participants, particularly in the area of food safety. It can be anticipated that arrangements will need to be formalised in this area, for example between licence holders and processors. Another example is with export permits for Rocklobster being conditional on favourable ecological assessment of the fishery by DEH; the relationship between licence holder and exporter in this regard being totally symbiotic.

The development of integrated supply chain product standards and management systems, underpinned by independent third party certification, has emerged as a compelling and logical industry approach to cost effective and credible delivery of the industry's responsibilities.

Clean Green Strategy Scope

The “Clean Green” strategy provides:

- Pot to plate standards - environment¹ and product standards;
- Training materials aligned to the National Seafood Industry Training package;
- Industry training to meet the Standards;
- Best practice manual;
- Audit protocol developed with guidance from the Joint Accreditation System of Australia and New Zealand (JAS-ANZ) which is an internationally recognised accreditation body;
- Independent third party certification of the rocklobster supply from “pot” to “plate” chain in line with the requirements of this standard;
- Traceability;
- Product specifications; and
- Branding materials for those achieving certification.

¹ The environmental and OH&S standards do not go beyond the deck of the vessel



The Clean Green Product Standard

Southern Rocklobster Limited (SRL) has developed the product standard for those involved in catching, transporting, grading / handling, processing, distributing and retailing Australian Southern Rocklobster. The initial development of the product standard was undertaken with assistance from the Australian Maritime College (AMC), Seafood Services Australia (SSA) and guidance from JAS-ANZ. This update was undertaken with assistance from SAI-Global.

The Standard is complemented by a training program. The program has been developed specifically to provide an industry career path and to assist participants in the supply chain to fulfil their legal obligations in the areas described, through a consistent, informed and resourced scheme for the certification of compliance with the Standard.

Where possible, the Standard has incorporated best practice and, as a minimum, the legal requirements in the areas covered. It is important to note that the existence of the Standard is in no way intended to replace or avoid the obligations specified by any legislation. However, working to the Standard presents an opportunity to ensure legislative requirements are met in practice – a requirement often not met by industry Codes of Practice.

The Standard will be reviewed and updated on a regular basis by SRL and or a qualified body, identified by the stakeholders when appropriate. The review will consist of interested parties with no single interest predominating. Such updating may include legislative changes or Southern Rocklobster Limited’s changed requirements.

The Standard’s requirements:

- the application of Good Manufacturing Practice (GMP) on catching vessel
- compliance with MARPOL requirements
- the sustainable and ethical catching and handling of product
- the adoption and implementation of HACCP
- a documented and effective quality management system
- control of regional receiver / consolidator or distributor standards, products, processes and personnel
- a supply chain approach to management
- the adoption and implementation of work health and safety (WH&S) requirements and a documents vessel safety management system (SMS)

Pot level requires certification in the following areas:

Supply Chain	Obligations
Pot	Sustainability



	Bycatch
	Environmental Interactions
	Animal welfare
Deck	Food Safety
	Food Quality
	Environmental Interactions
	Workplace Health and Safety
	Vessel Safety management System
	Animal welfare
Deck – Regional Receiver	Food Safety
	Food Quality
	Animal welfare

Regional Receiver / Consolidator and Importer - Distributor level requires certification in the following areas:

Supply Chain	Obligations
Deck – Regional Receiver	Food Safety
	Food Quality
	Animal welfare
Regional Receiver	Food Safety
	Food Quality
Regional Receiver – Consolidator	Animal welfare
Consolidator Consolidator – Importer / Distributor	Food Safety
	Food Quality
	Animal welfare

Plate level requires certification in the following areas:

Importer / Distributor – Food Service Sector	Food Safety
	Food Quality
	Animal welfare
Plate	Food Safety
	Food Quality
	Animal welfare



The format of the Product Standard

The Standard is structured from pot to plate in line with the supply chain as shown above. Each section of the Standard begins with an issue and, in some cases, a statement of intent. Below the issue is the Standard or specific criteria which must be met in order to gain certification are listed.

The guidelines to be followed by the auditor are in column 2 and any references are documented in the footer.

All criterion specifics in column 2 must be complied with to gain certification at the respective Pot, Regional Receiver / Consolidator (live & processing), Importer Distributor (live and processed) and/or Food Service level. (The detailed standard is presented in Table 1).

Recommendations on Good Practice

These criteria are recommended to all participants as being industry best practice, to which they should aspire. Where any of these recommendations are not met, it is still a requirement of the strategy that these areas of non-conformance are recorded within the auditor's evaluation report.

Benefits of the Product Standard

There are a number of benefits arising from the implementation of the Clean Green Standard:

- a single standard and protocol, allowing evaluation to be carried out by Conformity Assessment Bodies (CABs), who are accredited against ISO/IEC Guide 65:1996 and JAS-ANZ Procedure 15 - General requirements for bodies operating product certification systems;
- existing domestic and export standards are in harmony;
- the Standard is comprehensive in scope covering the main areas of product safety and legality;
- the Standard creates capacity for purchasers to be assured of supply quality and safety aspects; and
- the strategy is industry owned, managed and cost effective



The Clean Green Standard's Relationship with Other Standards

Compliance with existing standards, Codex Alimentarius CAC/RCP 24-1979, Chapter 3 of the Australia New Zealand Food Standards Code and AQIS Export Control (Fish and Fish Products) Orders 2005 (2001) is covered by the Standard.

Ownership and Usage of the Clean Green Certification Mark

The Clean Green Certification Mark is owned by Southern Rocklobster Limited (SRL). Usage of the Certification Mark is regulated and governed by the SRL and is permissible only within the terms of a licence agreement with SRL.

Conformity Assessment Bodies (CABs)

For the evaluation process to have credibility, evaluations for certification shall be undertaken by bodies that are both independent and competent. It is a requirement that evaluation against the Standard be carried out by bodies formally accredited by JAS-ANZ to ISO/IEC Guide 65:1996 (General requirements for bodies operating product certification systems). To comply with ISO/IEC Guide 65:1996 CABs must be independent of the organisations and activities that they are evaluating, and evaluators must have technical competence, including appropriate qualification, training and experience, for specific product categories. In addition, evaluations must be effectively supervised by competent staff following documented policies and procedures, and client confidentiality must be ensured.

Liability

Whilst SRL has endeavoured to ensure that the information in this publication is accurate, SRL shall not be liable for any damages (including without limitation, damage for loss of business or loss of profits) arising in contract, tort or otherwise from this publication or any information contained in it, or from any action or decision taken as a result of reading this publication or any such information.

Table 1 - Pot to Plate Standards and Audit Guidelines

Set out below is the Clean Green Pot to Plate standards and auditing guidelines. Additional information about the audit protocol can be obtained from Southern Rocklobster Limited. Reference documents are located on www.southernrocklobster.com.

STANDARD	AUDITING GUIDELINES
APPLICABLE TO ALL CATEGORIES	
1. MANAGE USE OF THE CLEAN GREEN TRADE MARK	
1.1 The certification mark must only be used in accordance with the Certification Mark and Participation Agreement – Terms and Conditions.	1.1 The mark is to be used only if the user is certified and in accordance with the Mark Use conditions – see audit protocol
CATEGORY: CLEAN GREEN FISHERY	
The entity to which this Category applies is Southern Rocklobster Limited and it applies to the whole of the fishery	
POT: 2. BIOMASS HARVESTED SUSTAINABLY	
<p>2.1 The <i>Jasus edwardsii</i> Rocklobster fishery shall undertake a stock assessment (minimum annually) in accordance with the State Fisheries Act and Regulations².</p> <p>2.2 The <i>Jasus edwardsii</i> Rocklobster fishery shall be certified by Department of Environment and Heritage (DEH) as an Ecologically Sustainably Managed Fishery, under Part 13 and 13(A) of the Environment Protection and Biodiversity Conservation Act 1999.</p> <p>2.3 The <i>Jasus edwardsii</i> Rocklobster fishery shall be managed in accordance to the fishery management plan performance indicators which shall include;</p> <p>a) Agreed exploitation³ rates</p> <p>b) Agreed egg production⁴ rates</p>	<p>2.1, 2.2 & 2.3) Check the Rocklobster fishery stock assessment against the Rocklobster Management Plan performance indicators. For example, SARDI prepares the stock assessment and PIRSA Fisheries prepares the Rocklobster Management Plan in South Australia. SRL will provide the stock assessment and Management Plan to the auditor.</p> <p>2.2) Check if the ecological assessment of the Rocklobster (<i>Jasus edwardsii</i>) Fishery Report is certified by DEH as a sustainable fishery (DEH conducts the EA assessment of each Southern Rocklobster fishery every 5 years). SRL will supply the EA assessment report.</p> <p>2.3) Review performance indicators documented in relevant fisheries Rocklobster Management Plans. The performance indicators are set by the appropriate set regulatory body.</p>

² For Example; SOUTH AUSTRALIAN Act and Regs- The Scheme of Management (Rock Lobster Fisheries) Regulations 1991 and the Fisheries (General) Regulations 2000, under the South Australian Fisheries Act 1982; TASMANIAN Act and Regs- Living Marine Resources Management Act 1995; and VICTORIAN Act & Regs-Fisheries Act 1985 and Fisheries Regulations 1995.

³ The exploitation rate reflects the fraction of the population (legal size) harvested by the fishery each year.

⁴ The total egg production reflects the reproductive capacity of the fishery by providing an estimation of the number of eggs produced by all mature females in the population, as a percentage of the virgin egg production.

STANDARD	AUDITING GUIDELINES
<p>c) Agreed catch rates⁵</p> <p>d) Agreed pre-recruit abundance⁶</p> <p>2.4 All fisheries shall have a management plan signed off by the relevant stakeholders in which the document will contain a list of these stakeholders.</p>	<p>2.4) SRL will provide a list of the relevant stakeholders required to develop the industry management plan.</p> <p>The individual vessel operator is not assessed against this section of the Standard. It is used to assess the whole Rocklobster Fishery. For example, SA Northern Zone, SA Southern Zone, Victorian Eastern Zone, Victorian Western Zone and Tasmanian Fisheries.</p>
3. GOVERNANCE OF THE FISHERIES AND FISHERS'	
<p>3.1 Southern Rocklobster Limited shall maintain an internal management system recording the relevant details of all the fishers/vessels that are in the program and when they have been audited for compliance against the Standard and the outcomes of those audits. This shall include:</p> <ul style="list-style-type: none"> a) Providing relevant documentation to the CAB to complete the fishery audit; b) Compliance checks to demonstrate that certified Australian Southern Rocklobster fishers' conformance with fishery & environmental state legislation; c) Waste management disposal records as required per region⁷; d) Conformance with product quality requirements from this Standard; e) Log of fisher incidents and corrective action taken; f) Maintain an up to date database of the operators that have completed Clean Green training; and g) Review the Standard, development of Policy and communication of decisions and inclusions to certified categories within the Standard. 	<p>3.1. a) SRL provides the CAB annually with relevant documentation listing of current operators/vessels participating in the program including a history of when audits were undertaken:</p> <p>b) Compliance checks for each fisher – SA (PIRSA), VIC (DPI) & TAS (POLICE) EPA Assessment checks for each fisher (Fishery section) - SA (EPA), VIC (DPI) & TAS (POLICE)</p> <p>Note: there can be some issues with privacy/confidentiality requirements in receiving this information.</p> <p>c) Waste management records – oil recycling numbers for both the Northern and Southern Zone (contractor) South Australia</p> <p>d) Summary report for individual fishers to verify conformance with product quality requirements and traceability system (only applicable to those selling their lobsters branded under the Clean Green Trade Mark).</p> <p>e) Log of fisher incidents and corrective action taken. Eg. ecological interactions (whale entanglement, seal protection), oil & fuel spills, OH&S accidents, bait picked up through the Regional Receiver / Consolidator audits)</p> <p>f) SRL maintains an up to date database of current skippers, crew, regional receivers, consolidators and importer / distributors that have completed Clean Green training and a register of all organisations that are certified against the standard.</p> <p>g) Undertakes review of the standard, audit protocol and creates relevant policy</p> <p>Please note: Document review and policy creation requires the SRL Board sign off on</p>

⁵ The catch rate reflects the catch (kg) per pot lift taken in the fishery, and is closely correlated with lobster abundance.

⁶ The pre-recruitment abundance provides an index of the pre-recruit (undersize) abundance, using the number of undersized lobster recorded in the commercial catch each year.

⁷ A region refers to a group of fishing ports within one state

STANDARD	AUDITING GUIDELINES
<p>3.2. A minimum target of 20% of the total number of Operators/Vessels participating in the program shall be audited annually and depending on numbers (<10) some Jurisdictions may only be audited alternative years.</p> <p>3.3. SRL will follow up on any CARS provided by the CAB at the completion of each year's audit schedule and work with the vessel operators to close out any items recoded in the assessment checklist within the timeframe set for that non-compliance in the Audit Protocol.</p>	<p>all management decisions – reviews & approves all policies, the audit protocol and the Standard.</p> <p>3.2. The Clean Green program manager shall provide the CAB with the annual operator/vessel audit schedule that aligns with the prearranged timetable.</p> <p>3.3 The CAB will provide a copy of every vessel audit checklist that will enable the Program manager to identify any CARs and arrange closure of these items</p> <p>Resolutions of the Board are to be formally documented and distributed to certified categories.</p>

CATEGORY: CLEAN GREEN FISHER

The entity to which this Category applies is the individual vessel operator

POT 4. BIOMASS HARVESTED SUSTAINABLY

<p>4.1 The vessel operator shall have a Rocklobster fishing licence (Appendix 1 – Rocklobster licences).</p> <p>4.2 All undersized and egg bearing females shall be returned to the sea (Appendix 2 – legal limits).</p> <p>4.3 All licence holders shall ensure that allocated quota is not exceeded. Catch & Disposal Records (CDR) must be accurately kept.</p> <p>4.4 Vessel operators shall ensure that fishing gear and practices comply with the States Fisheries Act and Regulations.</p> <p>4.5 The vessel operator shall ensure records are kept of catch and effort and voluntary catch data where applicable (Appendix 3 – voluntary catch data).</p> <p>4.6 Fishing shall only take place in those areas identified in the relevant State Fisheries legislation.</p> <p>4.7 Where restrictions to fishing apply in accordance (e.g. marine park, reserves and protected areas), these shall be complied with.</p>	<p>4.1) Check the vessel operator's fishing licence.</p> <p>4.2, 4.3, 4.4, 4.5, 4.6, 4.7) Examine Fish Watch (fisheries compliance) annual compliance report; or</p> <p>Fish Watch will advise the SRL of any offences committed by the Clean Green Fisher regarding 4.1, 4.2, 4.3, 4.6 & 4.7.</p> <p>4.5) Examine log books (voluntary catch sampling and/or catch and effort data records) and State Fishery management Agency reports (SRL will supply these reports) of participation.</p> <p>SRL will advise the CAB of any individual Clean Green Fishers not recording their catch and effort data.</p>
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STANDARD	AUDITING GUIDELINES
POT: 5 MINIMISE BYCATCH MORTALITIES	
<p>5.1 The vessel operator shall ensure that pots comply with minimum mesh size and escape gap requirements documented in the relevant State Fisheries legislation.</p> <p>5.2 Protected bycatch⁸ shall be carefully returned to the sea as soon as practicable in accordance to the 'Best Practice in the Australian Southern Rocklobster industry' video.</p>	<p>5.1) Examine Fish Watch (fisheries compliance) report to check conformance or Fish Watch will advise SRL who in turn will advise the CAB of any offences committed by the Clean Green Fisher regarding standard 3.1.</p> <p>5.2 Check that the licence holder has completed the Clean Green training (sight Clean Green certificate), which will provide training in best practice by-catch handling practices. Fish Watch to advise the CAB and SRL of any offences committed by a Clean Green Fisher against relevant state fishery acts and regulations.</p>
POT: 6. COMPLY WITH BY-PRODUCT REGULATIONS	
<p>6.1 By-product requirements are documented in the relevant State Fisheries legislation. The vessel operator shall ensure that these requirements are met on an ongoing basis.</p> <p>6.2 Records of the by-product⁹ species (eg. Giant Crab and Octopus) taken are documented in the relevant State Fisheries legislation. The vessel operator shall ensure that these requirements are met on an ongoing basis.</p>	<p>6.1 & 6.2) Examine Fish Watch (fisheries compliance) report for by-catch offences or Fish Watch to advise the CAB and SRL of any offences committed by a Clean Green Fisher regarding standard 6.1 & 6.2</p>
POT: 7. SEAL PROTECTION	
<p>7.1 The vessel operator shall ensure that seal protection devices are fitted to pots in accordance to the 'Best Practice in the Australian Southern Rocklobster industry's video to prevent any adverse interaction with seals. Seal protection devices are only required to be fitted when fishing in seal colonised areas.</p> <p>7.2 The vessel operator shall ensure that all stranded or injured mammals are reported to the appropriate environmental body.</p> <p>7.3 Records shall be kept in the Clean Green Record or ships log.</p> <p>7.4 Where standard 7.1 is not conformed to, an exemption may be given if there is adequate scientific evidence proving that the fishing operation does not have any adverse interaction with seals.</p>	<p>7.1) A list of seal colonised areas (SCA) where Rocklobster fishing occurs will be provided to the auditor by SRL. The auditor will check if a fisher operates in a SCA. If the fisher does operate in a SCA the auditor will check if seal protection devices are present on the vessel and whether the protection devices can be fitted to the pots.</p> <p>7.2) The appropriate environmental bodies for reporting environmental observations will be outlined in the Clean Green Training. Check the fisher has completed the Clean Green training.</p> <p>Check by asking the vessel operator who they would call to report a stranded or injured mammal.</p> <p>7.3) Check vessel's Clean Green Record for compliance.</p> <p>7.4) View scientific evidence</p>

⁸ Bycatch- all marine species that are illegal to take from the resource for any purpose, under operation of the fishing licence.

⁹ By-product- all non-target marine species (not rocklobster) that can be legally taken from the resource, under operation of the fishing licence.

STANDARD	AUDITING GUIDELINES
POT: 8. WHALE AND TURTLE PROTECTION	
8.1 The vessel operator shall ensure that pot rope length correlates to water depth to minimise accidental entanglements of whales and turtles.	8.1) Simulation and demonstration are means of auditing this standard eg ask the vessel operator how they ensure that rope length correlates to water depth. Verify that fishers carry different lengths of rope or only fish in a constant depth of water.
POT: 9. ENVIRONMENT PROTECTION	
9.1 The vessel operator shall ensure that all environmental observations (oil spills, algal blooms, fish kills, etc) are reported. 9.2 The vessel operator shall ensure that all unusual marine species are reported and the deck and gear is cleaned and maintained in good condition free from fouling. 9.3 The vessel operator shall ensure that the hull and any intake pipes remain in good condition free from fouling. 9.4 Records shall be kept in the Clean Green Record or ships log.	9.1 & 9.2) Check by demonstration e.g. ask who they would call regarding 1) an oil spill, 2) other environmental observations, and 3) unusual marine species identification. This is outlined in the Clean Green training. Check that the vessel operator has completed the Clean Green Training program. 9.2 & 9.3) Ask the vessel operator how the vessel's hull, deck, gear and intake pipes remain clean and free from fouling and are maintained? e.g. report in maintenance plan – 'slipped and cleaned,'). 9.4) Check ship's Clean Green Record, log and/or maintenance plan.
POT: 10. SUSTAINABLE BAIT	
10.1 The vessel operator shall ensure that bait used for fishing operations is sourced from sustainable populations. Records of all bait purchased or otherwise acquired for use in fishing operations must be available.	10.1) Check the bait on hand and/or bait receipts and records and check if it is listed as sustainable bait (Appendix 4 – Clean Green sustainable bait sources)
DECK: 11. VESSEL WASTE MANAGEMENT	
11.1 The vessel operator shall have an industry waste management plan that ensures: <ul style="list-style-type: none"> a. disposal of all waste at sea is in accordance with MARPOL 73/78 convention and the State Environment Protection legislation¹⁰; b. there is no disposal of oil, oily bilge water, oil filters or plastic at sea; c. on board storage capacity for waste is sufficient for a fishing trip of 	11.1) Check the Environment Protection Authority report (supplied by SRL) to determine whether any Clean Green fishers have been prosecuted for illegal waste disposal or the EPA to advise the CAB if a Clean Green fisher has committed an offence regarding waste disposal. Check that the waste management plan is available and is adequate. a) Does the operator have the waste disposal document "MARPOL 73/78 convention" on board the vessel?

¹⁰ For example, the legislation in South Australia is the Environment Protection Act 1993.

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<p>typical maximum duration;</p> <p>d. the vessel is fitted with a bilge rat(s) to avoid leaking of oily bilge water;</p> <p>e. no plastic bait straps are taken to sea or the vessel operator can demonstrate that plastic bait straps can be contained on board the vessel and disposed on land.</p> <p>f. chemicals used are known to have negligible impact on the environment (biodegradable where possible) and limited to those on the approved chemical list issued by SRL (Appendix 5 – Clean Green Approved chemical list)</p>	<p>b) Is there a suitable container available (onboard or in the workshop) for transferring bilge rats/oil filters to the waste oil station?</p> <p>Check Transport SA oil recycle records from waste oil stations located in each port & cross reference to the average fleet size in the port to confirm that the local fleet comply with the Standard (South Australia only) (calculation completed by SRL).</p> <p>c) Is there adequate suitable on board storage for waste?</p> <p>d) Is there a bilge rat present or available? Is there a sealable storage container available for placing oil filters & bilge rats?</p> <p>e) Check the bait on hand and check for bait straps. If bait straps are present, ask the vessel operator to demonstrate how they ensure that no bait straps are taken to sea or how they are contained at sea and disposed of on land.</p> <p>f) Check that chemicals are approved by SRL and ask how they are used and for what purpose.</p> <p>Examine any available rubbish studies for the port as additional verification.</p>
DECK: 12. REFUELLING	
<p>12.1 All crew shall be trained and competent in safe refuelling procedures.</p> <p>12.2 Spill kits shall be available in each port or close to the refuelling vehicle and it is recommended that a minor spill kit be stored onboard the vessel. All crew shall be trained and be competent in their use.</p> <p>12.3 All vessel operators to record incidents in the Clean Green Record or management plan.</p>	<p>12.1) Ask the vessel operator to demonstrate their refuelling techniques and to describe the training methodology.</p> <p>12.2) Ask how the vessel operator would clean-up a oil or fuel spill (check if a spill kit is available for use, eg. spill kits are predominately kept at Waste Oil Stations in SA). The vessel operator to give a verbal description. Check if minor spill kit is kept on board.</p> <p>12.3) Examine the Clean Green Record or management plan.</p>
13. TRAINING	
<p>13.1 Fishers shall have the following minimum qualifications and/or induction: Skipper:</p>	<p>13.1) Check:</p>

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<p>a) the appropriate command ticket and marine engine driver's qualification documented under the relevant State Act and Regulations¹¹; and</p> <p>b) successful completion of the 2-day Clean Green training program, inductions and/or refresher (once every five years).</p> <p>Crew:</p> <p>c) successful induction against the Clean Green, GMP and workplace safety inductions.</p> <p>Visitors:</p> <p>d) workplace safety induction.</p> <p>13.2 Maintain a training and qualification register</p>	<p>a) that the vessel operators have completed the appropriate command ticket (e.g. Skipper 11, 111 or Master 5) and marine engine drivers (MED 11) qualification.</p> <p>b) that the vessel operator and crew has completed the 2-day Clean Green training program or annual refresher.</p> <p>c) if the workplace safety inductions (Skipper and crew), GMP inductions & training record has been completed.</p> <p>d) visitors (including auditors) receive workplace safety induction and it is recorded.</p> <p>e) the above information recorded in Log-book</p> <p>13.2 Check the training and qualification register (part 12D) has been completed</p>
DECK: 14. A SAFE WORKING ENVIRONMENT	
<p>14.1 All vessels shall be working from the 2014/15 edition of the On-Boat Induction Manual and have a documented analysis of hazards and tasks available for their vessel prior to the commencement of each season, that address all vessel and work place safety risks and hazards stated under the Industry WH&S Standard as per the relevant Work Health & Safety and Australian Maritime Safety Authority legislative requirements¹².</p> <p>14.2 The vessel shall have a documented industry management plan that details how identified hazards shall be controlled, in particular those that are assessed to be high risk. The management plan shall include:</p> <p>a. OH&S safety material for Duty of Care to staff and visitors</p> <p>b. The requirement for at least one crew member to complete the Clean Green or emergency first aid certificate, with a update completed every 3 years;</p> <p>c. Drug and alcohol policy;</p> <p>d. Personal hygiene requirements;</p>	<p>14.1) Check:</p> <p>a) that the industry analysis of workplace safety hazards for Rock Lobster vessels is available, a workplace safety hazard analysis (Part 9 On-Boat Induction Manual) has been completed, and all hazards have been identified and are controlled, i.e. Part 10 Vessel Safety Management System is completed the plan is adequate and has been implemented.</p> <p>b) that the training checklist for owners & skippers has been completed [Comment: there is no requirement for this checklist in the Standard and it is not mentioned elsewhere]</p> <p>14.2) Check that the vessel has documented crew and visitor safety induction plans that implemented and recorded as per the requirements of Part 12 On-Boat Induction Manual .</p> <p>a. Check the vessels survey certificate is available.</p> <p>b. Check that the vessel operator or at least one crew member has a current first aid certificate.</p> <p>c. Check that the vessel has a drug and alcohol policy and that it is known by crew.</p> <p>d. Check that management plan covers personal hygiene.</p>

¹¹ For Example, in South Australia the legislation applicable to this standard is the Harbors and Navigation Regulations 1994, under the Harbors and Navigation Act 1993.

¹² For Example, in South Australia the legislation applicable to this standard is the Occupational Health, Safety and Welfare Act 1996 and OHS & W Regulations 1995.

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<p>e. Safe Storage and use of chemicals</p> <p>f. A vessel safety checklist; and</p> <p>g. Clean Green refresher for all the above.</p> <p>14.3 Safety procedures for specific hazards shall be documented and clearly visible in locations where hazards may occur aboard each vessel.</p> <p>14.4. The Industry WH&S Standard is on board the vessel and procedures in the Safety Management systems (Part 10) are followed.</p> <p>14.5 All vessel operators to record accidents in the Clean Green Record, management plan or ships log.</p>	<p>e. Check chemicals are stored safety and Safety data Sheets (SDS) are available</p> <p>f. Check the following items are available and accessible:</p> <ul style="list-style-type: none"> • Life Jackets • Life raft • Flares • Fire extinguishers • EPIRB • Radio(s) (is operational) • First aid kit • Hat & sun screen lotion • Wet weather gear and gloves • RCD Protection for 240 Volt electrical systems <p>g. Check if crew have completed Clean Green training course and/or annual refresher (if available).</p> <p>14.3)</p> <p>a. Check the Management Plan and verify if documented high risk hazards have the appropriate signage detailing the safety procedures. Check for minimum of 1 sticker outlining high risk workplace safety hazards and the eye protection plate.</p> <p>b. Check daily checklist for is available and completed</p> <p>14.4) Check the Industry Standard is accessible and its use is evident (analysis of vessel procedures & safe working practices and documented Vessel Safety Management System)</p> <p>14.5) Check the Clean Green Record, management plan or ship's log for accident reports.</p>
15. MAXIMISE PRODUCT QUALITY	
<p>15.1 The vessel operator shall employ Good Manufacturing Practice (GMP)¹³ when handling product on the vessel. Practices shall include:</p>	<p>15.1) Audit the vessel against the requirements of the Primary Production and Processing Standard for Seafood, 4.2.1 Division 2 General Seafood Safety Requirements Clause 3,4, 6 (2), 7 (2), 8, 12,13, 14 and Export Control (Fish and Fish</p>

¹³ Good Manufacturing Practice (GMP) give guidance on how food safety and suitability management practices and procedures may be implemented by a Clean Green Category to achieve compliance with the Standard.

GMP may be define good management practices relating to:

- (a) particular food safety and suitability outcomes required under the standard
- (b) the harvesting or handling of *Jasus Edwardsii*
- (c) other activities relevant to seafood safety or suitability.

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<p>a. activities that don't induce chronic stress in the lobsters;</p> <p>b. maximum holding times¹⁴ in the vessels well or tanks:</p> <p style="padding-left: 20px;">a) < 18 days in Autumn, Winter & Spring</p> <p style="padding-left: 20px;">b) < 7 days in Summer;</p> <p>c. maximum holding times¹⁵ (fish quality may reduce maximum holding times) in corfs¹⁶:</p> <p style="padding-left: 20px;">a) < 5 days in Autumn, winter & spring</p> <p style="padding-left: 20px;">b) < 2 days in Summer;</p> <p>d. limiting product's time on deck to less than 10 minutes (during fishing operations);</p> <p>e. limiting trip duration in proportion to vessel carrying capacity (cc);</p> <p>f. cc & water flow factors must be adequate for summer temperature fluctuations;</p> <p>g. holding lobsters in a low light environment;</p> <p>h. not exposed to the direct wind or sunlight</p> <p>i. no possible contamination with harmful substances;</p> <p>j. correct handling practices to maximise quality;</p> <p>k. use of appropriate bins to avoid leg loss (e.g. fine mesh placed inside the fish bin);</p> <p>l. separation of large and small lobsters (e.g. different bays within the</p>	<p>Products) Orders 2005 Schedule 4 Part 2, 26.1, 26.2,26.3 Catcher Boats. This can be done using the following checklist;</p> <ul style="list-style-type: none"> • Hygiene & GMP (Supplied by SRL) <p>And examining the following procedures/documentation;</p> <ul style="list-style-type: none"> • On Board GMP induction • Waste Management Plan • Cleaning and Sanitation Plan • Maintenance Plan <p>Subsequent audits shall check for ongoing demonstration that the vessel operator is employing GMP on board the vessel.</p> <p>15.1) (a to q) Review evidence captured through the traceability system (eg. mortality details, rejected lobsters or verbal comments from the regional receivers regarding lobster quality on arrival at the Regional receiver) to confirm conformance.</p> <p>The auditor will be supplied with a checklist to confirm compliance of a Clean Green Fisher against the Standard.</p> <p>Review training records to establish mandatory GMP induction training has been completed.</p> <p>Conduct simulation/demonstration activities with crew on how to handle live lobsters. Handling techniques are outlined in the CG training. Check the vessel operator has completed the CG training certificate.</p>

¹⁴ Holding times may vary due to harvest depth (white verses red) & product quality (time harvested)

¹⁵ Holding times may vary due to harvest depth (white verses red) & product quality (time harvested)

¹⁶ Temporary structures used to hold live Southern Rocklobster in seawater

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<p>tank or well) if feasible;</p> <ul style="list-style-type: none"> m. comfortably (2/3 full) stacked into suitable holding bins to minimise excessive weight on the product when removed from the vessel; n. fully submerging in water while in the holding tanks prior to pack-out; o. minimal handling from the vessel to the Regional receiver is employed to reduce stress on the animals and minimise leg loss; p. wet hessian bags are placed on top of each bin if the temperature is above 27 °C (application from point of unloading to a temperature controlled environment); q. compliance with the principles of GMP – including minimising the use of exposed wood. 	
16. TRACEABILITY	
<p>16.1 The vessel operator shall comply with all SRL traceability requirements for product destined for a recognised¹⁷ market. Practices shall include:</p> <ul style="list-style-type: none"> a) Application of an approved horn tag¹⁸ to product meeting the market specification(s) and is harvested from a pot not containing octopus; b) The tag shall only be applied to Rocklobsters that meet the specifications; c) Tags shall be removed from Rocklobsters that no longer meet the specifications or are consigned to an uncertified Australian Southern Rocklobster Regional Receiver / Consolidator; and d) Damaged tags are not permitted. <p>16.2 The vessel operator must record all damaged tags by entering the unique tag number into the Southern Rocklobster website</p>	<p>16.1, 16.2 & 16.3) Check the vessel operator is using only approved tags and is applying them only to product meeting the specification. Check that the disposition of all tags is recorded.</p> <p>16.1c) Check traceability report.</p> <p>16.1d) Check for absence of damaged tags.</p>

¹⁷ A recognised market is one targeted by SRL e.g. USA

¹⁸ Scanned, certified and issued to a certified Clean Green fisher by SRL

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<p>(www.southernrocklobster.com.au) or call Southern Rocklobster on +61 8 8357 7569.</p> <p>16.3 In accordance with Primary Production and Processing Standard for Seafood, 4.2.1 Division 2 General Seafood Safety Requirements Clause 11, tags shall comply with Export Control (Fish and Fish Products) Orders 2005, Schedule 5, Part 4, 31.1 & 31.2 Packaging and Identification.</p>	
17. WATER QUALITY	
<p>17.1 The vessel operator shall ensure that the water in holding tanks meets the following specifications:</p> <ul style="list-style-type: none"> a. correct water flow rate per given Rocklobster density (check Catch Disposal Record to verify maximum stocking densities); b. greater than 70% oxygen in holding tank; and c. temperature is maintained at a level that will not induce stress. <p>17.2 A vessel operator with a wet well shall ensure that the well meets the following specifications:</p> <ul style="list-style-type: none"> a. auxiliary aeration / flow capacity can be added to the well in the event that oxygen requirements are not conformed to. b. adequate spacing between the well holes and floor to avoid any potential restrictions to flow at maximum stocking levels, unless the vessel catches small quantities or unloads on a daily basis. 	<p>17.1 a & b) Check live holding tank report completed by SRL</p> <p>(c) The auditor to ask where the vessel draws its water. Eg, 5 NM to sea is good; in Robe harbour is not suitable. Check with the Regional Receivers and traceability records to identify if live lobsters are landed in accordance with specifications.</p> <p>b) SRL to create a database to establish DO levels in wet wells and create a management plan.</p> <p>17.2) Check if the vessel can add auxiliary aeration / flow capacity if required, and the spacing between well holes and floor.</p>

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18. LIVE HOLDING SYSTEM	
18.1 The vessel operator shall ensure that water flow in live holding tanks is not restricted by poor flow design (dynamics) and or using bins in them that restrict the water flow.	18.1) Check the flow dynamics (water needs to flow through the lobsters – top to bottom or vice versa and bins used in the holding tanks must allow flow through them). Refer to “water quality, vessel hygiene & sanitation” flip card.
19. ON-BOARD MAINTENANCE & CLEANING SCHEDULE	
19.1 The vessel operator shall have a documented vessel cleaning, sanitation and maintenance plan or plans ¹⁹ . 19.2 The vessel operator shall ensure all plans are implemented and effective.	19.1) Check the cleaning & sanitation plan and maintenance plan are available. 19.2) a. Check for ongoing records that demonstrate the plans are implemented and effective. b. Check the above is recorded in the Vessel’s Log-book
20 LANDED PRODUCT	
20.1 Landed tagged lobsters shall be alive and comply with the product specification (Appendix 6).	20.1) Review evidence from the traceability system reports and Regional Receiver (eg. mortality details or verbal comments regarding lobster quality on arrival at the Regional receiver).
CATEGORY: CLEAN GREEN REGIONAL RECEIVER & CONSOLIDATOR - LIVE	
21. COMPLIANCE WITH THE PRIMARY PRODUCTION AND PROCESSING STANDARD FOR SEAFOOD AND/OR THE EXPORT CONTROL (FISH AND FISH PRODUCTS) ORDERS 2005	
21.1 Compliance with the relevant sections of the Primary Production and Processing Standard for Seafood and/or the Export Control (Fish and Fish Products) Orders 2005 pertaining to their business and scope of registration, is mandatory. 21.2 Authority shall be granted to AQIS and State auditing bodies, in writing if necessary, to allow the CAB auditor access to audit reports and to obtain clarification of audit findings.	21). Examine latest audit reports relating to the Primary Production and Processing Standard for Seafood and/or the Export Control (Fish and Fish Products) Orders 2005. Liaise with the State authority and/or AQIS if clarification is required.

¹⁹ Cleaning, sanitation and maintenance plan can be verified by checking the vessel hygiene certificate

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22. TRANSFERRING LIVE LOBSTER PRODUCT TO THE REGIONAL RECEIVER OR CONSOLIDATOR	
<p>22.1 Live transport vehicles shall comply with the Primary Production and Processing Standard for Seafood , Division 2 Seafood Safety Requirements Clause 7 (2) Seafood Transportation and Export Control (Fish and Fish Products) Orders 2005 Schedule 5, Part 6 Transport, 34.2.1 Live Fish Transport.</p> <p>22.2 Live lobster shall be transported in closed, dust proof trucks where transport exceeds 1 hour from the vessel holding tank. Transport conditions shall meet the following specifications:</p> <ul style="list-style-type: none"> a. lobsters shall be packed comfortably, so that the bins are no more than 2/3 full, in clean, impermeable containers; b. the storage temperature during transporting shall remain between 7°C and 12°C where transport exceeds 1 hour from the vessel holding tank; c. transportation time shall not exceed 6 hours (where this standard is not conformed to an exemption may be applied and approved by SRL for by the regional receivers / consolidators) when there is adequate scientific evidence proving that the quality and safety of the product meets the applicable standard and this shall be documented to demonstrate ongoing compliance with the product specification; d. a moist (cool humid) environment must be maintained; and e. any other GMP and/or personnel practices which may be applicable here, in addition to the above. 	<p>22.1) Check audit outcomes referred to 21 above.</p> <p>22.2) Check that the transport vehicle can be closed and is dust proof.</p> <ul style="list-style-type: none"> a) Check packing of bins at less than 2/3 full, eg. a 72litre bin will have between 27-34 kg per bin. The auditor will understand suitable packing techniques after completion of the Clean Green Training. b) Examine records (recorded through the traceability system) of temperatures in containers on receipt at the regional receiver. Examine records of continuous temperature logging instruments, if used. c) Determine transport times to the regional receivers from various pick-up points to confirm conformance. d) Physical checks of quality, temperature, etc e) Check compliance with general GMP (hygiene, cleanliness etc) <p>Where the temperature and/or transport time has been exceeded but quality has not been compromised, a corrective action shall be raised to ensure future transport temperatures and times conform to best practice standards.</p>
23. RECEPTION & GRADING	
23.1 The regional receiver / consolidator shall inspect all tagged lobsters on	23.1 & 23.3) Check lobster grading reports generated through the SRL traceability system. The report will provide information on rejects and mortalities of each vessel

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<p>receival at the factory against the product specification(s).</p> <p>23.2 Where practical, handling of the product shall be minimised by using reverse weighing²⁰.</p> <p>23.3 Receival and grading practices shall also comply with Primary Production and Processing Standard for Seafood, Division 2 clause 10 sub clauses 1 & 3 and Export Control (Fish and Fish Products) Orders 2005 Schedule 8 Part 2, 4.1 Sourcing Fish and Fish Products.</p> <p>23.4 Segregate and / or dispose of rejected product.</p>	<p>operator's product.</p> <p>23.2) Check weighing system</p> <p>23.4) Check procedure for segregating and / or disposal of rejected product.</p>
24. PRODUCT HANDLING	
<p>24.1 To avoid loss of appendages, best practice product handling techniques shall be used (e.g. by using lifting gear & baskets to avoid leg loss).</p>	<p>24.1) Check practices to ensure leg loss is minimised. (Eg. avoiding use of dip nets where possible, and instead using lifting gear or carrying baskets.)</p>
25. WATER QUALITY STANDARD	
<p>25.1 Where product is held at the regional receiver / consolidator, the water in holding tanks shall meet the following specifications:</p> <ul style="list-style-type: none"> a. temperature 9°C-13°C – optimum 10-12°C; b. oxygen concentration greater than 70%; c. ammonia concentration less than 0.5 mg/L; d. nitrite concentration less than 1 mg/L; e. nitrate concentration between 100 and 140 mg/L; f. alkalinity concentration between 100mg/L and 200 mg/L; g. pH between 7.8 and 8.2; h. ORP between 300 – 400; and 	<p>25.1) Observe water testing and check water quality parameters conform to the Standard.</p> <p>25.2, 25.4) Review water quality reports (established through the traceability system). Request operator to describe remedial or product relocation practices. Check traceability records.</p> <p>25.3) Check that the holding tanks are free from waste and the traceability records show that dead lobsters have been continually removed from the system.</p> <p>25.5) Check that there is an appropriate back-up system to deal with pump or power failures.</p>

²⁰ Reverse weighing is a process whereby weight is measured by taking the difference between the initial weight and remaining weight after a portion of weight has been removed removed from the initial weight.

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<p>i. salinity between 30 and 38 ppt – optimum (35-36ppt)</p> <p>25.2 Where these specifications have not been met there shall be documented procedures for remedial action (Appendix 10 & 11) or re-direction of product to another holding tank. Records shall be kept to provide evidence of remedial actions.</p> <p>25.3 The regional receiver / consolidator shall remove any waste material / dead lobsters from the tanking system on a daily basis.</p> <p>25.4 Water quality records shall be entered into the traceability system in accordance to the monitoring system.</p> <p>25.5 The regional receiver / consolidator shall have appropriate back-up systems (e.g. generators, pumps and oxygen) to comply with the water quality specifications.</p>	
26. LICENSING	
<p>26.1 The regional receiver / consolidator shall have a licence to process fish in accordance with the State Fisheries Act and Regulations.</p> <p>26.2 The consolidator shall operate within certified premises, in accordance with:</p> <ol style="list-style-type: none"> a. Export Control (Fish and Fish Products) Orders 2005 Part 4, Division III Export Standards, 45 Premises, equipment and vehicles as specified in Schedule 3 Part 1, Division 1, 2,3,4 and b. Primary Production and Processing Standard for Seafood Division 2, Clause 14 Seafood Premises and Equipment (1) a, b, (2) a, b. c. Importing country requirements (e.g. USFDA). <p>The Regional Receiver shall operate within certified premises, in accordance with:</p> <ol style="list-style-type: none"> d. Export Control (Fish and Fish Products) Orders 2005 Part 	<p>26.1 & 26.2) Check if the regional receiver / consolidator has a licence to process fish and is certified by the following, as appropriate:</p> <ul style="list-style-type: none"> • AQIS; and/or • State health certification • USFDA certification <p>Check that any AQIS certification or State Health certification covers the scope of the processes carried out by the regional receiver / consolidator. Check that the factory has the required AQIS Approved Arrangement and meets requirements of the PP&P Standard (www.foodstandards.gov.au). If this evidence is not available a detailed compliance audit will be required – this will require completion of a GMP checklist</p> <p>26.3) Check if there is adequate scientific evidence available to determine whether an exemption is appropriate.</p> <p>26.4) The auditor to report all contraventions to SRL</p>

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<p>4, Division III Export Standards, 45 Premises, equipment and vehicles as specified in Schedule 3 Part 1, Division 1, 2,3,4 and/or</p> <p>e. Primary Production and Processing Standard for Seafood Division 2, Clause 14 Seafood Premises and Equipment (1) a, b, (2) a, b.</p> <p>26.3 Where a standard(s) is not conformed to an exemption may be applied for, and approved by SRL, when there is adequate scientific evidence that proves that the quality and safety of the product is equivalent or above the applicable standard and is formally documented to demonstrate ongoing compliance to the Standard.</p> <p>26.4 Any contraventions of State/AQIS or other legal requirements are to be reported to SRL for urgent correction. Copies of these reports shall be held on the relevant premises together with a record of any remedial actions.</p>	
27. IDENTIFICATION AND TRACEABILITY	
<p>27.1 The regional receiver / consolidator shall comply with all traceability requirements for product destined for a recognised market. Practices shall include:</p> <p>a) Electronic scanning of tagged lobster on entry and exit of the factory to:</p> <ul style="list-style-type: none"> • confirm and comply with the market specification(s) required for a particular marketplace; and • down / up - grading of lobsters against the product specifications. <p>b) Removal of the tag if:</p> <ul style="list-style-type: none"> • product quality doesn't meet the product specification(s); and • the tag is damaged. <p>c) The regional receiver / consolidator shall log all records into the traceability system e.g. removal of tags, up/down-grading.</p>	<p>27.1) The auditor to check conformance by viewing the traceability reports provided by SRL.</p> <p>27.2) Check that labelled food products comply with the Food Standards Code (Reference - Guide to the labelling of packaged food) (develop the checklist) for labelling.</p> <p>27.3) Labelling guide is documented in the factories approved arrangement (check the labeling requirements for the USA.</p> <p>27.2) Check that live and processed (if applicable) is labelled correctly. Check if lobsters have a tag – this confirms conformance to the standard.</p> <p>27.3) Refer to the requirements in the food standards code and AQIS requirements.</p>

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<p>d) Exporting / transferring to a Clean Green certified category.</p> <p>27.2 Packaged seafood shall be labelled in accordance with the requirements of Standard 3.2.3 of the Food Standards Code and include (food premises and equipment):</p> <ul style="list-style-type: none"> a. the name of the food, supplier details / immediate recipient details in accordance with Standard 1.2.2 of the Food Standards Code; b. statement of ingredients in accordance with 1.2.4 of the Food Standards Code; and c. use by date in accordance with 1.2.5 of the Food Standards Code; directions for use and storage in accordance with 1.2.6 of the Food Standards Code. <p>27.3 Labelling and packaging shall comply with the regulatory requirements of the export markets and other seafood labelling laws. (e.g. Code of Federal Regulations – USFDA)</p> <p>27.4 Packaged seafood must be true to weight as listed on the package and provide information about the weight of the product in accordance with relevant export, country and state legislation (e.g. Australian trade practices legislation).</p> <p>27.5 The regional receiver / consolidator shall maintain calibrated scales in accordance with the manufacturer’s recommendations and any legislative, regulatory or market requirements.</p> <p>27.6 The regional receiver / consolidator shall comply with the export, importing country and state traceability requirements for all products intended to be sold under the Clean Green brand.</p>	<p>27.4 & 27.5) Auditor to check SOP (GMP procedures) for calibration of scales and confirm 3rd certification of the scales.</p>
28 FOOD SAFETY AND GMP	
<p>28.1 The regional receiver / consolidator shall employ Good Manufacturing Practice (GMP)²¹ and have the SRL Food Safety Plan for live holding tanks,</p>	<p>28.1) Review the GMP procedures and records to confirm conformance</p>

²¹ Good Manufacturing Practice (GMP) gives guidance on how food safety and suitability management practices and procedures may be implemented by a Clean Green Category to achieve compliance with the Standard.

GMP may be defined as good management practices relating to:

(d) particular food safety and suitability outcomes required under the Standard

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<p>the general area associated with live holding facilities and the packing area as a minimum.</p> <p>28.2 The consolidator shall have an AQIS Approved Arrangement which incorporates the requirements of SRL Food Safety Plan and GMP.</p> <p>28.3 The regional receiver /consolidator shall maintain records to demonstrate that all Critical Control Points (CCP) are being monitored and controlled and that there are appropriate corrective and preventative actions.</p>	<p>28.2) Check that the consolidator has an Approved Arrangement which incorporates the requirements of the SRL Food Safety Plan and GMP.</p> <p>28.3) Check the records of monitoring of Critical Control Points (identified through the facility risk assessment) and subsequent actions.</p>
29. PACKING FOR EXPORT - LIVE	
<p>29.1 The regional receiver / consolidator shall comply with Export Control (Fish and Fish Products) Orders 2005 Schedule 4, Part 6, Live Fish, and the following:</p> <p>Regional Receiver:</p> <p>a) Live animals shall be tested 15 minutes prior to packing to ship to the consolidator to ensure conformance with the product specifications, including;</p> <ul style="list-style-type: none"> • Liveliness / tail strength • All appendages intact • No damage • Tail shape • Shell hardness • Correct weight <p>b) Live product shall be chilled to 7°C - 9°C and maintained at this temperature for a minimum of 40 minutes prior to being packed to the transport specifications (Appendix 12)</p> <p>Consolidator:</p>	<p>29.1) Check records and audit against Export Control (Fish and Fish Products) Orders 2005 Schedule 4, Part 6, Live Fish.</p> <p>a – d) Observe pre-pack-out / pack-out checks, and check traceability reports to confirm compliance with the product specifications.</p> <p>e) Check traceability report to confirm data loggers are used and that data logger information is downloaded to the traceability database.</p> <p>f) Check if product is being packed into AVs on site.</p>

- (e) the harvesting or handling of *Jasus Edwardsii*
(f) other activities relevant to seafood safety or suitability.

STANDARD	AUDITING GUIDELINES
<p>c) Live animals shall be tested 15 minutes prior to packing for export to ensure conformance with the product specifications, including;</p> <ul style="list-style-type: none"> • Liveliness / tail strength • All appendages intact • No damage • Tail shape • Shell hardness • Correct weight <p>d) Live product shall be chilled to 7°C -9°C and maintained at this temperature for a minimum of 40 minutes prior to being packed to export specifications (Appendix 13).</p> <p>e) one temperature logging device shall be placed in each AV (780kg) shipment of Clean Green lobsters.</p> <p>f) lobsters shall be packed into the AV on site where possible.</p>	
30. TIME MANAGEMENT IN DISTRIBUTION TO THE CONSOLIDATOR OR FOOD SERVICE SECTOR - LIVE	
<p>30.1. The time and temperature of product storage and transportation to the food service sector shall be controlled and recorded, and shall not exceed the following specifications:</p> <p>a) <u>live²²: < 36 hours @ between 5°C (~41 °F) & 10°C (~50 °F);</u></p> <p>30.2. Live lobsters shall be held in a holding tank for the following minimum time periods:</p> <p>a) Prior to exporting > 48 hours</p> <p>b) Delivery to the domestic Food Service sector > 24 hours</p> <p>c) Transportation for re-tanking within Australia > 12 hours if the transit time does not exceed 10 hours.</p>	<p>30.1) Check traceability report to confirm conformance of time and temperature.</p> <p>30.2) Check traceability reports to confirm time spent in the tank.</p>

²² Live means living (undertaking all normal functions)

STANDARD	AUDITING GUIDELINES
CATEGORY: CLEAN GREEN REGIONAL RECEIVER & CONSOLIDATOR - PROCESSING	
31. HACCP SYSTEM	
<p>31.1 The regional receiver / consolidator shall have a HACCP plan based on the codex Alimentarius principles and reference shall be made to relevant legislation, codes of practice or guidelines covering:</p> <ul style="list-style-type: none"> a) Slaughter, cooking, chilling, draining & freezing b) GMP including; <ul style="list-style-type: none"> a. Pest Control; b. Hygiene and Sanitation; c. Preventative maintenance program; d. Calibration of scales and equipment used to measure water quality; e. Chemicals and MSDS; f. Glass Policy; and g. Staff training in a – f. c) Records of conformance and corrective action resulting from non-conforming product. 	<p>31.1)</p> <ul style="list-style-type: none"> a) Check the regional receiver / consolidator's has a HACCP plan covering Slaughter, cooking, chilling, draining and freezing. b. Check that staff are trained in GMP. c) Check the records of monitoring of Critical Control Points (identified through the facility risk assessment) and subsequent actions
32. SLAUGHTER PROCEDURE	
<p>32.1 The regional receiver / consolidator shall have a documented lobster killing procedure in accordance to the industry best practice for humane killing of lobster (Appendix 7 – Clean Green Humane Killing Procedure).</p>	<p>32.1 Check that the facility has a documented humane killing procedure. Observe the slaughter procedure.</p>

STANDARD	AUDITING GUIDELINES
33. COOKING, CHILLING AND DRAINING PROCEDURES	
<p>33.1 The regional receiver / consolidator shall have a documented procedure for cooking, chilling and draining product to ensure that the following specifications are met:</p> <ul style="list-style-type: none"> a. product is cooked to a core temperature of 72°C for a minimum of 2 minutes. (eg. approximately 1 minute cooking per 100 grams for up to 2kg and slightly less for animals over 2 kg – see Appendix 8); b. product is cooled to 20°C within 30 mins of removal from the cooker, and to between -1°C and 4°C within 2 hours of removal from the cooker; c. product (live, green, and cooked) is drained for a minimum of 5 minutes before packing. d. Where a standard(s) is not conformed to an exemption may be applied for, and approved by SRL, by the regional receiver / consolidator when there is adequate scientific evidence that proves that the quality and safety of the product is equivalent or above the applicable standard and this shall be documented to demonstrate ongoing compliance to the Clean Green Standard. <p>33.2 Temperature records shall be kept to demonstrate compliance with 33.1 a & b).</p>	<p>33.1 a., b. & c. Check that the factory has documented cooking, chilling and draining procedure; this will be incorporated in the SRL or AQIS food safety plan.</p> <p>Each regional receiver / consolidator will need to validate that they comply with 33.1 a & b. The validation requires the operator to monitor temperature / time during the cooking and cooling procedure to confirm compliance with the standard. This type of validation is not generic and needs to be done for each site as the cooking / cooling equipment and procedures varies from site to site.</p> <p>The auditor to observe a demonstration of cooking, chilling and draining operations or request a verbal description.</p> <p>33.2 Check temperature records</p> <p>33.3 Check that a HACCP plan for cooking and processing</p>
34. FREEZING	
<p>34.1 Where product is to be frozen the chamber temperature must be minus 18°C or lower before the product is placed in the freezer.</p> <p>34.2 Temperature records shall be kept to demonstrate compliance with 34.1.</p>	<p>34.1 & 34.2 Check freezer temperature and temperature log.</p>
35. PACKING FOR EXPORT – PROCESSED	
<p>35.2 The Facility shall comply with Export Control (Fish and Fish Products) Orders 2005, Schedule 4, Part 7, Uncooked Fish.</p> <p>35.3 The Facility shall comply with Export Control (Fish and Fish Products) Orders 2005, Schedule 4, Part 8, Cooked Fish, and;</p>	<p>35.2) Check records and audit against Export Control (Fish and Fish Products) Orders 2005 Schedule 4, Part 7, Uncooked Fish.</p> <p>35.3) Check records and audit against Export Control (Fish and Fish Products) Orders 2005 Schedule 4, Part 8, Cooked Fish</p>

STANDARD	AUDITING GUIDELINES
a) Frozen or chilled tails shall be individually wrapped and packed into food grade packaging material.	a) Check that frozen and chilled tails are individually wrapped in food grade packaging.
36. TIME MANAGEMENT IN DISTRIBUTION TO THE CONSOLIDATOR, DISTRIBUTOR AND FOOD SERVICE SECTOR - PROCESSED	
<p>36.1. The time and temperature of product storage and transportation to the wholesaler or retailer shall be controlled and recorded, and shall not exceed the following specifications:</p> <p>a) frozen²³: < 6 months @ <-18°C (~0 °F); b) fresh green²⁴: < 24 hours @ between 1°C (~34 °F) & 4°C (~39 °F); and c) fresh cooked²⁵: < 3 days @ between 1°C (~34 °F) & 4°C (~39 °F).</p>	36.1) Check traceability report to confirm conformance of time and temperature.
CATEGORY: CLEAN GREEN IMPORTER / DISTRIBUTOR - LIVE	
37 FOOD SAFETY AND GMP	
<p>37.1 The distributor shall employ Good Manufacturing Practice (GMP)²⁶ and the SRL Food Safety Plan for live holding tanks, the general area associated with live holding facilities and the packing area. The GMP requirements shall comply with USFDA regulations: CFR 21 Parts 110 and 123.</p> <p>37.2 The distributor shall have either the SRL Food Safety Plan and GMP, or equivalent.</p> <p>37.3 The distributor shall maintain records to demonstrate that all Critical Control Points (CCP) are being monitored and controlled and that there are appropriate</p>	<p>37.3) Check that GMP is implemented in the facility</p> <p>37.2) Check the distributor has a food safety plan and the plan contains a risk assessment – contained in SRL’s Food Safety Plan or equivalent.</p> <p>37.3) Check the records of monitoring of Critical Control Points (identified through the facility risk assessment) and subsequent actions.</p>

²³ Frozen means preserved by freezing.

²⁴ Green means dead (not undertaking normal functions), but not cooked.

²⁵ Cooked means dead (not undertaking normal functions), but cooked.

²⁶ Good Manufacturing Practice (GMP) give guidance on how food safety and suitability management practices and procedures may be implemented by a Clean Green Category to achieve compliance with the Standard.

GMP may define good management practices relating to:

- (g) particular food safety and suitability outcomes required under the standard
- (h) the harvesting or handling of *Jasus edwardsii*
- (i) other activities relevant to seafood safety or suitability.

STANDARD	AUDITING GUIDELINES
corrective and preventative actions.	
38 TRANSIT TIME	
<p>38.1 The distributor shall retrieve and tank lobsters within 4 hours of customs clearance at the airport.</p> <p>38.2 All lobsters shall be in transit for less than 3 hours from pick-up at the airport and their temperature during transporting shall remain between 7°C (48 °F) and 12°C (54 °F).</p>	<p>38.1) Review flight arrival, pick-up and scanning times in the traceability system.</p> <p>38.2) Check downloads from tag loggers and temperature records at the distributor's receival site.</p>
39. RECEPTION & GRADING	
<p>39.1 The distributor shall grade and inspect all tagged animals on receival at the facility against the product specification(s).</p> <p>39.2 Where practical handling of the product to be minimised by using reverse weighing.</p> <p>39.3 The ambient temperature inside the shipping box shall be taken on arrival at the distributor's premises and the temperature data logger uploaded into the traceability system.</p>	<p>39.1 & 3) Check traceability records provided by SRL.</p> <p>39.2) Observe product handling or request verbal description.</p> <p>39.3) Where the temperature and/or transport time has been exceeded but quality has not been compromised, a corrective action shall be raised to ensure future transport temperatures and times conform to best practice standards.</p>
40. TRACEABILITY	
<p>40.1 The distributor shall comply with all traceability requirements for product destined for a recognised market. Practices shall include:</p> <p>a) Electronic scanning of tagged lobster on entry and exit of the distributor's facility to:</p> <ul style="list-style-type: none"> • confirm the product complies to the market specification(s) required for a particular marketplace; and • down / up - grading of lobsters against the product specifications. <p>b) Removal of the tag if:</p> <ul style="list-style-type: none"> • product quality doesn't meet the product specification(s); and • the tag is damaged. 	<p>40.1) Check conformance by viewing the traceability reports provided by SRL.</p> <p>40.2) Check the lobster traceability system meets USFDA and/or any other applicable requirements.</p>

STANDARD	AUDITING GUIDELINES
<p>c) Scanning all box barcodes and or lobster tags on entry and exit of the distributors premises.</p> <p>d) The distributor must log all records into the traceability system e.g. removal of tags, mortalities, up/down-grading and box scanning upon delivery to the marketplace.</p> <p>40.2The distributor shall comply with USFDA and any other state and local regulations for traceability of all Clean Green processed lobster products, when applicable.</p>	
41. PACKAGING AND LABELLING	
<p>41.1 Packaged seafood shall be labelled in accordance with the requirements of USFDA regulations and any other state and local regulations, when applicable.</p> <p>41.2 Packaged seafood must be true to weight as listed on the package and provide information about the weight of the product in accordance with relevant US FDA regulations and any applicable state and local regulations.</p> <p>41.3 The distributor shall maintain calibrated scales, which include third party certification.</p>	<p>41.1) Confirm compliance with USFDA and other requirements regarding packaging and labelling, this is required when exporting the product</p> <p>41.2 & 3) Check that the scales have been calibrated and have received 3rd party certification.</p>
42. WATER QUALITY STANDARDS	
<p>42.1 Where product is held at the distributor the water in holding tanks shall meet the following specifications:</p> <ul style="list-style-type: none"> a. temperature 9°C (~48 °F) - 13°C (~55 °F) – optimum 10°C (50 °F) - 12°C (54 °F); b. oxygen concentration greater than 70%; c. ammonia concentration less than 0.5 mg/L; d. nitrite concentration less than 1 mg/L; e. nitrate concentration between 100 and 140 mg/L; f. alkalinity concentration between 100mg/L and 200 mg/L; 	<p>42.1) Observe water testing and check water quality parameters conform to the Standard.</p> <p>42.2) Check records of test results and remedial actions. Request operator to describe remedial or product relocation practices.</p> <p>42.3) Check traceability records.</p> <p>42.4) Check for compliance with SRL guidelines for maximum holding capacity for live lobster. Check shipment quantities through the traceability system.</p> <p>42.5) Check there is an appropriate back-up water quality system.</p>

STANDARD	AUDITING GUIDELINES
<p>g. pH between 7.8 and 8.2; and</p> <p>h. ORP between 300 – 400; and</p> <p>i. salinity between 30 and 38 ppt – optimum (35 – 36ppt).</p> <p>42.2 Where these specifications have not been met there shall be documented procedures for remedial action (Appendix 10 & 11) or re-direction of product to another holding tank. Records shall be kept to provide evidence of remedial actions.</p> <p>42.3 Water quality records shall be entered into the traceability system.</p> <p>42.4 The distributor shall not exceed the maximum holding capacity of the live holding system and only hold <i>Jasus edwardsii</i>.</p> <p>42.5 The distributor shall have a back-up system (e.g. generators, extra pumps and oxygen) to ensure compliance with the water quality specifications.</p>	
43. LICENSING	
<p>43.1 All distributors shall have a license to process fish in accordance with the USFDA regulations 21 CFR Part 123 as well as any applicable state and local regulations.</p> <p>43.2 The distributor shall use safe handling practices, in accordance with those regulations.</p> <p>43.3 The facility shall undertake all processing in certified premises, in accordance with;</p> <p>a. US FDA regulations 21 CFR Parts 110 and 123 and</p> <p>b. applicable State Regulations and</p> <p>c. any applicable county and/or city regulations</p> <p>43.4 Where a standard(s) is not conformed to an exemption may be applied for, and approved by SRL, by the distributor when there is adequate scientific evidence proving that the quality and safety of the product is equivalent or above the applicable standard and this shall be documented to demonstrate ongoing</p>	<p>43.1 & 43.2) Check if the Facility Food Safety plan complies with the following;</p> <ul style="list-style-type: none"> • 21 CFR 110 – GMP Standards for food plants • 21 CFR 123 – Seafoods HACCP as well as Applicable State and local regulations(which vary with each state) <p>43.3) Review the past FDA or State inspection reports. If this evidence is not available a full compliance audit will be required. SRL will make a checklist available if this case arises.</p> <p>43.4) Check if there is adequate scientific evidence available to determine if an exemption is appropriate.</p>

STANDARD	AUDITING GUIDELINES
compliance with the product specification.	
44. PACKING FOR DISTRIBUTION - LIVE	
<p>44.1 Live lobsters shall be checked 15 minutes prior to packing for shipping to the food service sector to ensure conformance with the product specifications, including;</p> <ul style="list-style-type: none"> • Liveliness / tail strength • All appendages intact • No damage • Tail shape • Shell hardness • Correct weight <p>a) Live product shall be chilled to 7°C (44°F) -9°C (48°F) and maintained at this temperature for a minimum of 40 minutes prior to being packed to food service specifications (Appendix 14).</p>	<p>44.1 Check traceability system reports to confirm distributors are packing to the product specifications.</p> <p>a) Observe a pack-out and check if product is being packed to the product specifications.</p> <p>Observe pack-out operation to confirm conformance with standards</p>
45. TIME MANAGEMENT IN DISTRIBUTION TO THE FOOD SERVICE SECTOR - LIVE	
<p>45.1 The time and temperature of product storage and transportation to the food service sector shall be controlled and recorded, and shall not exceed the following specifications:</p> <p>a) live²⁷: < 36 hours @ between 5°C (41°F) & 10°C (50°F)</p> <p>45.2 Live lobsters shall be held in a holding tank for a minimum of 24 hours and maximum of 3 weeks prior to being transported live.</p>	<p>45.1) Check the traceability report which will clearly show when the product was in and out of the facility. Check destinations and transportation times.</p> <p>45.2) Temperature to be confirmed by data logging and temperatures log.</p>
CATEGORY: CLEAN GREEN IMPORTER / DISTRIBUTOR - PROCESSING	
46. HACCP	
<p>46.1 The distributor shall have a HACCP plan based on the codex Alimentarius principles and reference shall be made to relevant legislation, codes of practice or</p>	<p>46.1)</p> <p>a) Check the distributor has a HACCP plan covering slaughter, cooking,</p>

²⁷ Live means that the lobster is living (undertaking all normal functions)

STANDARD	AUDITING GUIDELINES
<p>guidelines covering:</p> <ol style="list-style-type: none"> 1. Slaughter, cooking, chilling, draining & freezing 2. GMP including; <ol style="list-style-type: none"> a. Pest Control; b. Hygiene and Sanitation; c. Preventative maintenance program; d. Calibration of scales and equipment used to measure water quality; e. Chemicals and MSDS; f. Glass Policy; and g. Staff training in a – f. 3. Records of conformance and corrective action resulting from non-conforming product. 	<p>chilling, draining and freezing.</p> <ol style="list-style-type: none"> b) Check that staff have been training in GMP. c) Check the records of monitoring of Critical Control Points (identified through the facility risk assessment) and subsequent actions
47. SLAUGHTER PROCEDURE	
<p>47.1 The distributor shall have a documented lobster killing procedure in accordance to the industry best practice for humane killing of lobster (Appendix 7 – Clean Green Humane Killing Procedure).</p>	<p>47.1 Check that the facility has a documented humane killing procedure. Observe the slaughter procedure to confirm compliance with the standard</p>
48. COOKING, CHILLING AND DRAINING PROCEDURES	
<p>48.1 The regional distributor shall have a documented procedure for cooking, chilling and draining product to ensure that the following specifications are met:</p> <ol style="list-style-type: none"> e. product is cooked to a core temperature of 72°C (162° F) for a minimum of 2 minutes. (eg. approximately 1 minute cooking per 100 grams for up to 2kg and slightly less for animals over 2 kg – see Appendix 8); f. product is cooled to 20°C within 30 mins of removal from the cooker, and to 	<p>48.1 a., b. & c. Check that the factory has documented cooking, chilling and draining procedure; this will be incorporated in the SRL or AQIS food safety plan.</p> <p>Each regional receiver / consolidator will need to validate that they comply with 48.1 a & b. The validation requires the operator to monitor temperature / time during the cooking and cooling procedure to confirm compliance with the standard. This type of validation is not generic and needs to be done for each</p>

STANDARD	AUDITING GUIDELINES
<p>between -1°C and 4°C within 2 hours of removal from the cooker;</p> <p>g. product (live, green, and cooked) is drained for a minimum of 5 minutes before packing.</p> <p>h. Where a standard(s) is not conformed to an exemption may be applied for by the regional receiver / consolidator (and approved by SRL) when there is adequate scientific evidence that proves that the quality and safety of the product is equivalent or above the applicable standard and this shall be documented to demonstrate ongoing compliance to the Clean Green Standard.</p> <p>48.2 Temperature records shall be kept to demonstrate compliance with 48.1 a & b).</p>	<p>site as the cooking / cooling equipment and procedures varies from site to site.</p> <p>The auditor to observe a demonstration of cooking, chilling and draining operations or request a verbal description.</p> <p>48.2 Check temperature records</p> <p>48.3 Check that a HACCP plan for cooking and processing</p>
49. FREEZING	
<p>49.1 Where product is to be frozen the chamber temperature must be minus 18°C (~0 °F) or lower before the product is placed in the freezer.</p> <p>49.2 Temperature records shall be kept to demonstrate compliance with 49.1.</p>	<p>49.1 & 49.2 Check freezer temperature and temperature log.</p>
50. TIME MANAGEMENT IN DISTRIBUTION TO THE FOOD SERVICE SECTOR - PROCESSED	
<p>50.1. The time and temperature of product storage and transportation to the Food service sector shall be controlled and recorded, and shall not exceed the following specifications:</p> <p>a) frozen²⁸: < 6 months @ <-18°C (~0 °F);</p> <p>b) fresh green²⁹: < 24 hours @ between 1°C (~34 °F) & 4°C (~39 °F); and</p> <p>c) fresh cooked³⁰: < 3 days @ between 1°C (~34 °F) & 4°C (~39 °F).</p>	<p>50.1 Check traceability report to confirm conformance of time and temperature.</p>

²⁸ Frozen means preserved by freezing.

²⁹ Green means dead (not undertaking normal functions), but not cooked.

³⁰ Cooked means dead (not undertaking normal functions), but cooked.

STANDARD	AUDITING GUIDELINES
CATEGORY: CLEAN GREEN FOOD SERVICE	
51. CONFORMANCE TO THE CLEAN GREEN STANDARD	
<p>51.1 The food service operator shall maintain the following documentation:</p> <ul style="list-style-type: none"> a. a current Clean Green standards manual for Trade Mark use on site; b. purchase records of Clean Green product kept for a minimum of 3 years (SRL invoices); c. authenticating documentation supporting product being dispatched as Clean Green and visual evidence (eg. the tag) and menu explanation. <p>51.2 The food service operator shall ensure product integrity by:</p> <ul style="list-style-type: none"> a. clear identification of Clean Green product; b. clear segregation of Clean Green & non-Clean Green product; c. staff training in handling of Clean Green product. 	<p>51.1) Refer to the audit checklist provided by SRL</p>
52. FOOD SAFETY, PREMISES / EQUIPMENT AND HYGIENE	
<p>52.1 The food service operator shall demonstrate compliance with applicable state and country legislation for food safety and hygiene in the market of sale.</p>	<p>52.1) Check that the food service operator is licensed to sell food and process on their premises.</p> <p>Auditor to check the check GMP.</p>
53. STORAGE	
<p>53.1 The food service operator shall comply with requirements for storage of live lobsters:</p> <ul style="list-style-type: none"> a. storage for a maximum of 60 hours in accordance to the following conditions: <ul style="list-style-type: none"> a. between 1 °C (~34 °F) and 4 °C (~39 °F); b. in the original packaging, e.g. polystyrene box; c. covered with a damp towel and not under direct air-flow; d. in a single layer. b. not to be stored if; <ul style="list-style-type: none"> a. badly damaged; b. weak (i.e. limp legs and tail); or 	<p>53.1 & 53.5) Check that lobsters on site are being stored in accordance to the standard.</p> <p>53.1b & 53.2) Refer to food service audit checklist and SRL complaints monitoring procedures.</p> <p>53.3) Observe water testing to check water quality parameters are conforming to the Standard.</p> <p>54.5) Check delivery date of live lobsters held in the tank – enter tag number in the website – www.cglob.com</p>

STANDARD	AUDITING GUIDELINES
<p>c. dead or recently moulted (that is, if the shell flexes easily when pressed).</p> <p>53.2 Dead lobsters (i.e. natural mortalities) shall not be used for human consumption.</p> <p>53.3 Where lobsters are held in tanks the water quality shall meet the following specifications:</p> <ul style="list-style-type: none"> a. temperature 9°C (~48 °F) - 13°C (~55 °F) - 10°C (50 °F) - 12°C (54 °F); b. oxygen concentration greater than 70%; c. ammonia concentration less than 0.5 mg/L; d. nitrite concentration less than 1 mg/L; e. nitrate concentration between 100 and 140 mg/L; f. alkalinity concentration between 100mg/L and 200 mg/l; g. pH between 7.8 and 8.2; and h. ORP between 300 – 400; and i. salinity between 30 and 38 ppt – optimum (35 – 36ppt) <p>53.4 Where these specifications have not been met there shall be documented procedures for remedial action or re-direction of product to another holding tank.</p> <p>53.5 Lobsters must not be stored in tanks for longer than 7 days.</p>	
54. HANDLING	
<p>54.1 The food service operator shall employ Good Manufacturing Practice (GMP)³¹ when handling and holding live product (Appendix 15) and comply with state and federal food safety regulations. Practices shall include:</p>	<p>54.1 & 54.2 Refer to food service checklist</p> <p>54.3 Observe demonstration of their humane killing procedure</p>

³¹ Good Manufacturing Practice (GMP) give guidance on how food safety and suitability management practices and procedures may be implemented by a Clean Green Category to achieve compliance with the Standard.

GMP may define good management practices relating to:

(j) particular food safety and suitability outcomes required under the standard

STANDARD	AUDITING GUIDELINES
<p>a. No cross contamination</p> <p>b. Not storing near strong scented food</p> <p>c. Maintaining clean and hygienic facilities and a high standard of personal hygiene.</p> <p>d. Handling live lobsters by holding securely at the base of the antennae or taking a firm grip of the carapace –not applying excessive force to the sides of the carapace as this leads to structural damage and bleeding of the gills.</p> <p>e. Handling the product with care (e.g. not dropping or crushing the lobster)</p> <p>54.2 Where these specifications have not been met there shall be documented procedures for remedial action or re-direction of product (e.g. disposal).</p> <p>54.3 The food service organization must kill lobsters humanely (Appendix 7).</p>	
55. TRACEABILITY	
<p>55.1 The food service operator shall provide feed-back on unsatisfactory Clean Green product or service by entering the unique product identification number in the SRL website (www.southernrocklobster.com.au) or contact SRL if the quality or service is not adequate.</p>	<p>55.1 The auditor to review complaints and seek a demonstration from the food sector how to provide feed-back to SRL regarding the product.</p>

- (k) the harvesting or handling of *Jasus Edwardsii*
(l) other activities relevant to seafood safety or suitability.

APPENDIX 1 – DIFFERENCES IN ROCKLOBSTER LICENCES BETWEEN STATES

APPENDIX 2 – SOUTHERN ROCKLOBSTER MINIMUM LEGAL LIMITS

Fishery	Minimum Carapace Length (CL)
South Australian Northern Zone	98.5 mm
South Australian Southern Zone	105 mm
Victorian Western Zone	105 mm for females / 110mm for males
Victoria Eastern Zone	105 mm for females / 110mm for males
Tasmania	105 mm for females / 110mm for males

APPENDIX 3 – VOLUNTARY CATCH DATA

Fishery		
South Australian Northern Zone	Information recorded in the fish returns log regarding by-product / by-catch.	Voluntary Catch sampling (3 pots) – escape gaps closed
South Australian Southern Zone	Information recorded in the fish returns log regarding by-product / by-catch.	Voluntary Catch sampling (3 pots) – escape gaps closed
Victorian Western Zone	Information recorded in the fish returns log regarding by-product / by-catch.	Not Applicable
Victoria Eastern Zone	Information recorded in the fish returns log regarding by-product / by-catch.	Not Applicable
Tasmania	Information recorded in the fish returns log regarding by-product / by-catch.	Some individuals tender to do the Rocklobster surveys.

APPENDIX 4 - CLEAN GREEN SUSTAINABLE BAIT SOURCES

- European carp (introduced pest)
- Bony Bream (introduced pest)
- Australian Salmon (quota managed fishery)
- New Zealand Mackerel (quota managed fishery)
- Barracouta Heads (quota managed fishery)
- Pilchards (quota managed fishery)
- Tuna heads (processed whole tuna)
- Fish waste (heads, skeletons etc)

APPENDIX 5 - CLEAN GREEN APPROVED CHEMICALS

MOST DESIRABLE:

- Chlorine (Sodium Hypo Chlorite)
- Hydrogen peroxide
- Citrus 8000
- Citra-Force (citrus base cleaner and degreaser)
- Diesel
- Oil
- Coolant

LEAST DESIRABLE:

- Marine Clean
- Ali Brite
- Gel Coat Restorer

APPENDIX 6 – CLEAN GREEN PRODUCT SPECIFICATION - FISHER

Flip card in the on boat induction manual

APPENDIX 7 – CLEAN GREEN HUMANE KILLING PROCEDURE

Regional Receiver / Consolidator / Importer:

Drown lobsters in an fresh water (0‰) ice slurry (until mouth is motionless) 20-40 mins

Food Service sector:

To avoid stress on the rocklobster and achieve the best eating qualities (e.g. sweetness and soft flesh) humanely kill the rocklobster, as follows:

STEP 1:

The most humane way to achieve insensibility³² is by chilling the animal, either by air or using an ice slurry. Chilling reduces the body temperature of the animals, producing insensibility.

Chill the rocklobster (in a refrigerator³³ or freezer³⁴) at a temperature below 39°F (4°C) for approximately 30 minutes or until rendered insensible

STEP 2:

After chilling, the insensible crustacean should be killed immediately. This is most easily achieved by cutting through the centerline of the head and abdomen (splitting the lobster in half) or inserting a knife into the head of the animal (spiking).

³² As a general guide, if the abdomen or tail can be easily extended or manipulated without resistance, and the outer mouthparts can be moved without resistance, then the animal may be considered insensible.

³³ Air - When chilling by air, use a fridge or freezer at a temperature of below 4°C (39°F)

³⁴ Freezer - Chilling in air at deep freeze temperatures of -15°C (5°F) for longer periods will result in the eventual death of the animal.

APPENDIX 8 - CLEAN GREEN COOKING PROCEDURE FOR AUSTRALIAN SOUTHERN ROCKLOBSTER

STEP 1: Drown lobster in large bucket of fresh water (with lid) until mouth is motionless 20-40mins.

STEP 2: In a large cooking pot, bring fresh water to boil, simmer, add salt to ensure 36ppt, bring back to boil (3 tbsp salt per 1 gallon (4 litres) of water).

Please note: Vegetables and white wine can be added for extra flavor.

STEP 3: When water is boiling add lobster.

STEP 4: When water returns to gentle boil start timing.

Weight range - lbs	Weight range - grams	Cooking time (minutes)
1.32 - 1.76	600 –800	9 to 10 minutes
1.76 – 2.2	800 - 1000	11 to 12 minutes
2.2	1000	12 minutes
For every 0.22 lb over 2.2 lbs	For every 100 grams over 1000 grams	Add another minute
4.4 lb	2kg+	22 minutes
For every 0.22lb over 4.4lb	For every 100 grams over 2 kgs grams	Add another 0.75 minutes

STEP 5: After cooking for required time place lobster in ice salt water to cool (to prevent further cooking) - approx 20 mins

STEP 6: After cooling place lobster on its back cover & place in refrigerator (or on ice).

STEP 7: Shelf life is 3 days or wrap in newspaper & plastic and freeze for up to 3 months.

APPENDIX 9 - CLEAN GREEN PRODUCT SPECIFICATION – REGIONAL RECEIVER / CONSOLIDATOR / IMPORTER - DISTRIBUTOR

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APPENDIX 10 – WATER QUALITY TESTING FREQUENCY TABLE

WATER QUALITY PARAMETER	UNITS	RANGE	OPTIMUM	TESTING INSTRUMENT	FREQUENCY
Temperature (°F)	°C / °F	9°C (~48 °F) - 13°C (~55 °F)	(52 f)	Fixed digital thermometer	Daily
Oxygen concentration (%)	% saturation	> 70%	> 80%	Dissolved oxygen probe	Daily
ORP	mV	300 - 400	350	ORP meter	
Ammonia concentration (mg/L)	mg/L	< 0.5 mg/L	0	Ammonia test kit	Daily
pH	units	between 7.8 and 8.2	7.8	Ph probe	Daily
Salinity (ppt)	ppt	30 and 38 ppt	35 – 38ppt	Refractometer / Salinity probe	Monthly
Nitrite concentration (mg/L)	mg/L	> 1 mg/L	0.25	Nitrite Test Kit	Fortnightly
Nitrate concentration (mg/L)	mg/L	between 100 and 140 mg/L	<100	Nitrate Test Kit	Weekly
Alkalinity concentration (mg/L)	mg/L	between 100mg/L and 200 mg/L	160 mg/L	Alkalinity Test Kit	Weekly

Note: The testing frequency may change depending on different operations (water exchange, system change, change in water sources etc) and once a database has been established and the system is operating appropriately.

APPENDIX 11 – MANAGEMENT OF THE RECIRCULATION TANK SYSTEM BASED ON OBSERVATIONS OF THE ROCKLOBSTER

OBSERVATION	POSSIBLE CAUSE	POSSIBLE MANAGEMENT
Crowding around water inflow/aerators	<ul style="list-style-type: none"> low oxygen parasite/disease high ammonia or nitrite 	<ul style="list-style-type: none"> check dissolved oxygen in tank examine fish with symptoms check ammonia and nitrite concentrations
Excitable erratic movement	<ul style="list-style-type: none"> Temperature above 60°F excess or intense sounds light parasite high ammonia and deterioration in other water quality parameters 	<ul style="list-style-type: none"> reduce sound level/pad side of tank/light intensity examine fish with symptoms check ammonia concentration and other parameters (temperature, oxygen concentration, gas saturation, hardness, pH, heavy metals, alkalinity)
Discolored tail (underside)	<ul style="list-style-type: none"> high nitrite 	<ul style="list-style-type: none"> examine fish with symptom; add 5 to 6 ppm chloride for each 1 ppm nitrite
Tail blisters	<ul style="list-style-type: none"> high / low salinity Bacterial build - up 	<ul style="list-style-type: none"> check salinity level tank contamination, water quality, husbandry problems
Leg loss	<ul style="list-style-type: none"> high / low salinity High ammonia and or nitrite 	<ul style="list-style-type: none"> Remove dead lobsters or legs from the tank Conduct a 20% water exchange and repeat water quality testing 2 hours after the water exchange
Lobster death	<ul style="list-style-type: none"> High Ozone levels 	<ul style="list-style-type: none"> Turn off ozone Conduct a 20% water exchange and repeat water quality testing 2 hours after the water exchange

POSSIBLE MANAGEMENT OPTIONS BASED ON WATER QUALITY PARAMETERS

WATER QUALITY ISSUE	POSSIBLE MANAGEMENT
Low dissolved oxygen (less than 70%)	<ul style="list-style-type: none"> Increase aeration Check the blower, which is mounted on the wall Check diffuser efficiency, water flow rates, stocking density, water circulation to remove dead spots, water temperature (oxygen solubility decreases with increasing temperature)
High carbon dioxide (above 20 ppm)	<ul style="list-style-type: none"> Add air stripping column Increase aeration
Low pH (less than 7.5)	<ul style="list-style-type: none"> Add alkaline buffers (sodium bicarbonate, baking soda) ~ ¼ pound which is pre-mixed in salt water from the mixing tank.

	<ul style="list-style-type: none"> • Check ammonia and nitrite concentrations
High pH (greater than 8.3)	<ul style="list-style-type: none"> • Conduct a 20% water exchange and re-measure the pH level 2 hours after the water exchange.
High ammonia (above 0.75 mg / l)	<ul style="list-style-type: none"> • Exchange 20% of the systems water. • Remove all dead lobsters or broken legs and waste from the tanking system. • Check biofilter. • Check biofilter, pH, alkalinity, hardness and dissolved oxygen in the biofilter • Watch for symptoms of new parasite/disease
High nitrite (above 0.5 mg/l)	<ul style="list-style-type: none"> • Exchange 20% of the systems water • Add 5 to 6 ppm chloride per 1 ppm nitrite • Check biofilter, pH, alkalinity, hardness and dissolved oxygen in the biofilter • Watch for symptoms of new parasite/disease
Low alkalinity	<ul style="list-style-type: none"> • Add alkaline buffers (Calcium carbonate)
Low hardness	<ul style="list-style-type: none"> • Add sodium bicarbonate, calcium carbonate, or calcium chloride.
High bacterial build-up	<ul style="list-style-type: none"> • Cleaning procedure to prevent microbial problems: • Step 1: Wash down with strong detergent + elbow grease • Step 2: Rinse • Step 3: Fill with fresh water and add sodium hypochlorite disinfectant at 10ppm for overnight treatment, or 50 ppm for 4 hrs, or 200 ppm for almost instantaneous effect

References:

Crear, B and Allen, G (2002) *Guide For The Rock Lobster Industry No. 1 – Optimising Water Quality*, Tasmanian Aquaculture & Fisheries Institute, University of Tasmania

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Stephens, F., Fotedar, S. and Evans, L. (2003) *Rock Lobster Health and Diseases: A Guide for the Lobster industry*, Curtin University of Technology

APPENDIX 12 – PACKAGING, HANDLING & DISTRIBUTION SPECIFICATIONS - REGIONAL RECEIVER TO CONSOLIDATOR

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APPENDIX 13 – PACKAGING, HANDLING & DISTRIBUTION SPECIFICATIONS - CONSOLIDATOR - IMPORTER

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APPENDIX 14 – PACKAGING, HANDLING & DISTRIBUTION SPECIFICATIONS – REGIONAL RECEIVER, CONSOLIDATOR & DISTRIBUTOR TO FOOD SERVICE SECTOR

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APPENDIX 15 – STORAGE, KILLING AND HANDLING SPECIFICATIONS - PLATE

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