【遠洋まぐろ延縄漁船】

(Distant water  tuna fishery(Longline fisheries））

船名(Name of the vessel)：

２５　衛生標準作業手順書(Sanitation Standard Operating Procedures)(SSOP)

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| 項目(Item) | | 関連する工程(Related work) | 作業手順書(Work procedures) | | | | |
| 何を(What)  （どこを）(Where) | どのように (How)  （ポイント）(Point) | いつ (When)  （頻度）（Frequency） | 誰が (Who) | |
| 記録担当者(Personel in charge of recording) | 記録点検者(Personel in charge of inspection) |
| 水産物が触れる物の清潔な管理(Hygienic control of objects where fishery products are in contact with) | 作業区画(Working space) | 取り込み(Landing on board)  •―  計量(Weighing) | 甲板(Deck) | 専用ブラシで汚れを除去し、清浄海水で流水洗浄  (Brushes for exclusive use should be used for removing dirty objects, then clean sea water should be used for cleaning by running water.) | 漁獲ごと(Every hauling) | 漁撈長(Fishing master) | 船長(Master of the vessel) |
| 器具  用具(Instruments) | のこぎり(Saw)  包丁(Knife)秤(Weigher) | 専用ブラシで汚れを除去し、清浄海水で流水洗浄(Brushes for exclusive use should be used for removing dirty objects, then clean sea water should be used for cleaning by running water.)  刃こぼれや破損が無いことを目視で確認(Visual check should be done to confirm no damage on cutter blade) | 漁獲ごと(Every hauling) | 漁撈長(Fishing master) | 船長(Master of the vessel) |
| シューター(chuter)  グレーズタンク(Glazing tank) | 専用ブラシで汚れを除去し、清浄海水で流水洗浄  (Brushes for exclusive use should be used for removing dirty objects, then clean sea water should be used for cleaning by running water.) | 漁獲ごと(Every hauling) | 漁撈長(Fishing master) | 船長(Master of the vessel) |
| ブラシ（内臓除去用）Brushes (for gutting) | 魚破片を除去し、清浄海水で流水洗浄後、吊るして乾燥  (Broken fish pieces should be removed and clean sea water should be used for cleaning by running water and  haul it up and dry.)  （使用前に清浄海水で流水洗浄(Before use, clean sea water should be used for cleaning by running water)） | 漁獲ごと(Every hauling) | 漁撈長(Fishing master) | 船長(Master of the vessel) |
| スポンジ（凍結前の魚体  表面水分ふき取り）  (Sponge (with which wipe upper water before freezing)) | 魚破片を除去し、清浄海水で流水洗浄後、専用棚で乾燥  (Broken fish pieces should be removed and clean sea water should be used for cleaning by running water and dry at shelves.)  （使用前に清浄海水で流水洗浄(Before use, clean sea water should be used for cleaning by running water)） | 漁獲ごと(Every hauling) | 漁撈長(Fishing master) | 船長(Master of the vessel) |
| 貯水槽の適切な管理  （水質検査含む）  Proper management of fresh water tank (including water quality analysis) | | 清水保管(Storing fresh water) | 清水タンク(Fresh water tank) | ドックでメンテナンス及び水質検査  ※検査項目ー飲料水11項目  (Maintenance of the tank and water quality analysis (11 items) should be done during lay-up.) | ドックごと(Every lay up) | 機関長(Chief Engineer) | 船長(Master of the vessel) |
| 塩素剤添加(Chlorine agent should be added) | 出港ごと造水ごと  (Every turn around and every making water) | 機関長(Chief Engineer) | 船長(Master of the vessel) |
| 凍結庫の  衛生的な管理Hygienic control of quick freezing facility | | 凍結(Freezing) | 凍結庫内(Inside the freezing facility) | 魚破片を除去、専用ブラシで汚れ（血液等）を落とし、清  浄海水で流水洗浄  (Broken fish pieces should be removed and brushes for exclusive use should be used for removing blood, etc. then clean sea water should be used for cleaning by running water.) | 漁獲ごと(Every hauling) | 機関長(Chief Engineer) | 船長(Master of the vessel) |
| 冷凍保管庫の  衛生的な管理(Hygienic control of fish hold) | | 冷凍保管(Storage of frozen products) | 冷凍保管庫内(Inside the freezing fish hold) | ほうきで魚破片を除去(Broken fish pieces should be removed by broom.) | 転載ごと  陸揚げごと(Every offloading) | 機関長(Chief Engineer) | 船長(Master of the vessel) |

備考：実際に船で行うことに基づいて作成してください。

署名(Signature) 作成日(Date of drawn up)　　　年 月 日

【遠洋まぐろ延縄漁船】

(Distant water  tuna fishery(Longline fisheries）

（ ）月分（month）

25 漁船の一般衛生管理記録簿(General hygienic control record for fishing vessel)

船名(Name of the vessel)：

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| 項目(Item) | 確認場所 | 確認日 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 |
| 作業区画(Work place) | 甲板  (Deck) | 清掃等  の  実施日(Date of cleaning) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 器具用具  (Instruments) | のこぎり(Saw)包丁(Knife)  秤(Weigher) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| シューター(chuter)  グレーズタンク(Glazing tank) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ブラシ(  Brushes)スポンジ(Sponge) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 清水タンク(Fresh water) | 水質検査(Water quality analysis) | 検査日(Date of checking) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 塩素剤添加(Adding chlorine agent) | 添加日(Date of adding) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 保管区画(Storage place) | 凍結庫(Freezing facility) | 操業直前( Immediately prior to the operation) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 冷凍保管庫(Freezing fish hold) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| その他(Others) | トイレ(Bathroom) | 清掃等  の  実施日(Date of cleaning) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 記録者サイン  (Recorder　signature) | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 点検者サイン  (Checker signature) | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

備考1 :実際に漁船で行うことに基づいて作成して下さい。

(Remark1：This sheet must be drawn up based on what actually should be done on the vessel.)

備考2:チェック項目は、実施日に○を記入して下さい。(Remark2：Mark〇 on the date when checking was done.)

備考3:国際航行する船舶については、船舶衛生管理免除証明書を所定の場所に保存して下さい。(Remark3：In case of a vessel engaged in international voyage, the certificate of vessel health supervisor should be kept in designated place.)