

Guidelines for the Sale of Fish

- 1. All fish vending areas must be clean and in a sanitary condition and must be free of refuse, flies, vermin and other pests.
- 2. All fish vendors must be clean and properly attired.
- 3. All fish vendors must be registered food handlers and must display valid food badges.
- 4. Food contact surfaces in stalls and or vehicles must be smooth, clean, well maintained and easily cleanable (free from cracks and crevices).
- 5. All vending units must be provided with a supply of potable water.
- 6. Fish vendors must have bins with tight fitting covers for the collection and storage of solid and liquid waste. The waste must be properly disposed of at a secured landfill or for further processing.
- 7. Fish offered for sale must be stored on ice and displayed for sale on ice.

