

SEAFOOD INDUSTRY VICTORIA

FACT SHEET TO INDUSTRY



Transport Requirements for Seafood

- All seafood must be transported and delivered in compliance with the temperature requirements of the Australian Standard (AS4696:2007) and the Australia New Zealand Food Standards Code (FSC).
- All seafood from any PrimeSafe licensed facility must be delivered at 5°C or below in a PrimeSafe Licensed Meat Transport Vehicle (MTV).
- Live seafood does not need to be delivered in an MTV. However, seafood that is no longer live (i.e. fresh or frozen) must be transported and delivered in a MTV. If the MTV only ever transports seafood, refrigeration is not required if the seafood is in ice and its temperature is maintained at 5°C or below.
- As required by VFA, seafood delivered to a retail customer from any food business, must have traceability records on the product label or in the form of an invoice or docket accompanying the product. This ensures the identity and traceability of the product in the event of a recall.
 - Name of the product (including the species and description).
 - Date of dispatch; and
 - Name of the PrimeSafe Licensed business.
- Delivery of seafood products with ingredients added that are known allergens, must have information about the allergen on the label or must have allergen information available to customers on request.
- Seafood delivered in a retail ready package (i.e. a robust leak-proof container) must be labelled in accordance with the FSC.

For additional fact sheets visit the SIV Website – www.siv.com.au