

## **Seaweed Processing Plant Requirements**

1. Floors, walls and ceilings shall be constructed in a manner, and of a material, that allows the floors, walls and ceiling to be maintained in a clean, safe and sanitary manner.
2. If drains are necessary, they shall be of a type and size sufficient to carry off process effluents and water from cleaning operations and shall be equipped with traps or other devices to preclude the entry of gases or vermin into the building through the drains.
3. Natural or mechanical ventilation systems shall provide clean air, remove undesirable odours, steam and smoke, and prevent condensation.
4. Sanitary toilet facilities must be readily available to staff.
5. Sanitary hand-washing facilities equipped with hot and cold running water, liquid or powdered soap, and air dryers or single service towels shall be provided.
6. Potable water must be used for processing and cleaning purposes.
7. All processing equipment shall be constructed in a manner, and of a material, that allows the equipment to be maintained in a clean, safe and sanitary manner.
8. Adequate lighting, with covers, shall be provided in the establishment.
9. Licensee must ensure product destined for human consumption is safe and wholesome.
10. All finished product, for human consumption, must be labeled (printed in letters not less than ¼ inch) to include the following:
  - Producer name and address
  - Marine Plant Processor Licence Number
  - Species name
  - Common name
  - Weight (in metric measure) of packaged product
  - Label must not be removed prior to final destination
11. All finished product, not for human consumption, must be labeled (printed in letters not less than ¼ inch) to include the following:
  - Producer name and address
  - Marine Plant Processor Licence Number
  - Species name
  - Common name

- Weight (in metric measure) of packaged product
- “Not for Human Consumption”
- Label must not be removed prior to final destination