



Auditors check list for the Clean Green Southern Rocklobster Program

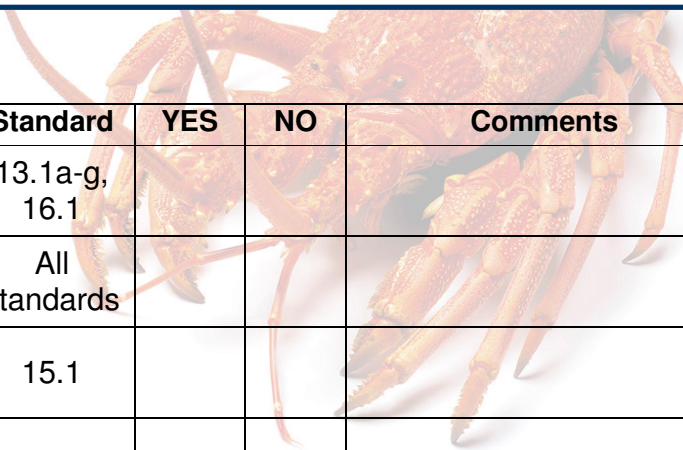
Company:			
License No:		Vessel:	
Entitlement No:		Skipper:	Phone No:
No pots/units		Crew:	
Contact details:			
Site Address:			
Audit type:	Initial/Surveillance	Date	
SCOPE OF AUDIT:			
Product Quality, Food Safety, Workplace Safety and Environmental Management of Rock Lobster fishing vessel operations.			
SUMMARY OF AUDIT:			
<p>An audit of the vessel was conducted on the above date by SAI Global in accordance with the requirements outlined in ISO/IEC Guide 65 The purpose of the audit was to verify compliance of the Clean Green Southern Rocklobster product certification.</p> <p>During the audit there was good demonstration of compliance to the Clean Green Southern Rock lobster Product Standard. Compliance to meeting requirements in relation to product quality, food safety, workplace safety and the environment were generally very well demonstrated. The Assessment Checklist provides a summary of compliance to the standard's requirements.</p> <p>The corrective action raised at the last audit has also been appropriately actioned. Objective evidence are stated below;</p> <p>Recommendation</p> <p>The recommendation from this audit is that your certification continues. Audit recommendations are always subject to ratification by SAI Global certification authority.</p>			
CERTIFICATION		RECOMMENDED	NOT RECOMMENDED
Audited by:		Signature:	Date:
RABQSA No 14725			
Reviewed and approved by:		Signature:	Date:

The following is the auditor's checklist for the Clean Green Southern Rocklobster Program

ASSESSMENT CHECK LIST

DOCUMENTATION (Fisher)

	Standard	YES	NO	Comments
Check that the Operator/vessel has the correct Version of the On-Boat Induction Manual that includes a Risk Register and a Vessel Safety Management System				
*Fishing license	4.1			.
Compliance report (<i>supplied by SRL</i>)	2.2-2.4, 2.6,2.7, 3.1, 4.1- 4.2			.
Catch and effort log book (on boat) and DPIWE report to check industry participation (<i>supplied by SRL</i>) or demonstrate electronic reporting with the IPAD Deckhand program	4.3			.
Voluntary pot data sampling participation report (<i>supplied by SRL</i>)	2.5			.
Check fishing area against Seal Colonized Areas (SCA) (<i>supplied by SRL</i>). If a fisher operates in SCA, check that seal protection devices are present and can be fitted to pots.	7.1			.
Environment protection authority report (<i>supplied by SRL</i>)	9.1			
Oil disposed correctly	9.1b			.
*Operator's certificate (Master 5 or Coxswain) & Marine Engines Drivers (MED) qualification	13.1a			
*Vessel's Survey certificate or provide evidence of having signed off on a current survey inspection report	14.2a			.
*Clean Green training certificate and/or annual refresher	13.1b, 14.2, ,			
*First Aid certificate (Provide Emergency Care & Manage injuries at an emergency incident)	14.2b			.
*Bait receipts referenced against approved bait list (view flip cards)	10.1			.

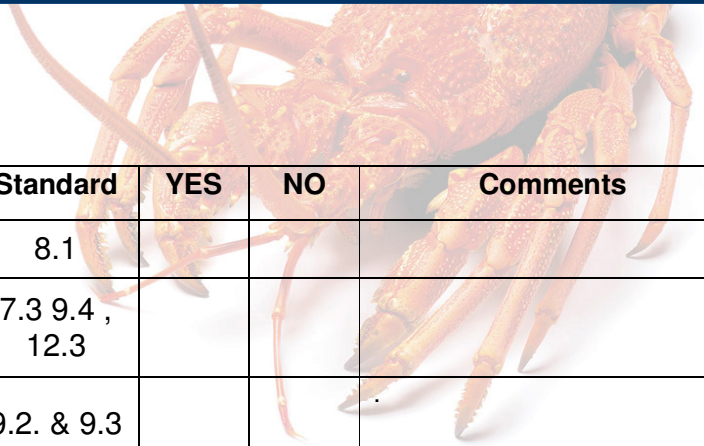


	Standard	YES	NO	Comments
Check fish buyers mortality records or view *fishers payment details (mortalities)	13.1a-g, 16.1			
*Clean Green flip cards	All standards			
*General Hygiene & Good Manufacturing Practices (GMP) check list	15.1			
*Induction: On board GMP	15.1			
*Waste Management Plan	11.1			
*Cleaning and Sanitation Plan	15.1			
*MSDS are available for chemicals stored on the vessel	142			
*Maintenance Plan	15.1			
*SRL Work Place Safety Code (including the drug and alcohol policy) is accessible and in use	14.1, 14.2			
*Vessel specific safe working practices in place and followed	14.1			
*Vessel's hazard analysis	14.1			
*Industry work place hazard assessment analysis	14.1			
*Hazard management plan for high risk hazard areas	14.1			
*Workplace safety checklist for owners and skippers	14.1b			
Fit for purpose / person PFDs are issued and worn by all person participating in fishing related activities	14.1c			
*Check workplace safety induction documentation (Skipper, crew & visitor induction sheet(s))	14.1b, 14.2			
*Skipper and crew daily work place safety checks	14.3			

	Standard	YES	NO	Comments
*Training register completed	13.2			

ON BOAT CHECKS- PHYSICAL ITEMS

	Standard	YES	NO	Comments
*Clean Green record or ships log	7.3, 9.4, 13.1, 14.5 19.2			
Check on boat stickers <ul style="list-style-type: none"> MARPOL Waste disposal sticker Safety sticker for high risk tasks- ropes, hatches, winches and pot handling Safety sticker for hearing protection required outside of the engine room 	11.1a 14.3			
*Bilge Rat	11.1d			Bilge Rat in bilge
*Bilge rat storage container is available and can demonstrate the capacity to use the container.	11.1b			
*Rubbish storage device	11.1c			
*Check bait on hand for plastic straps (refer to standard)	, 11.1e			
*Work place safety general check; <ul style="list-style-type: none"> Life Jackets are accessible Life raft is accessible Flares are accessible Fire extinguishers are accessible EPIRB is accessible Radio(s) is operational First aid kit is accessible Hat & sun screen lotion available Wet weather gear and gloves are available RCD Protection for 240 Volt Systems 	14.1-12.4			
*	12.1-12.4			



ON BOAT CHECKS- DEMONSTRATION

	Standard	YES	NO	Comments
*Rope Length correlates to water depth	8.1			
*Method for recording environmental observations- oil spill, marine pest identification etc (e.g. log-book)	7.3 9.4 , 12.3			
*Ask the vessel operator how the vessels hull and intake pipes remain free from fouling?	9.2. & 9.3			
*Ask how chemicals are used?	11.1f			
*Demonstrate refueling techniques	12.1			
*Demonstrate method for cleaning up an oil or fuel spill	12.2			
*Ask the vessel operator how the water temperature in the live holding tanks is adequate?	15.1c			

LIVE HOLDING TANKS

	Standard	Calculation		Comments
Check tank Volume (area depth)	17.2-18.1			
*Check tank water flow (Calculate the volume of the tank). Then calculate the flow based on the time to refill the tank	18.1-14.2			
*Estimate maximum tank holding capacity (kg)-view CDR records	17.1-17.2			
*Verify that the flow rate meets the standard flow rate requirements documented in a "Guide for the Rock Lobster Industry No. 1"	17.1-18.1			
*Do they have adequate water and oxygen exchange for live product?	17.2	YES	NO	

* All checks marked with a star are the direct responsibility of the vessel operator.



Good Manufacturing Practices (GMP) & vessel hygiene check list for Clean Green Southern Rocklobster Program

To receive certification for GMP and vessel hygiene the vessel must pass each the criteria on this checklist.

ASSESSMENT CHECK LIST

OVERALL

✓	YES	NO	Comments
Does the overall appearance of the vessel appear to be hygienic and well maintained including the accommodation and galley areas of the vessel?			
Does the overall appearance of the shuttle vessel (dinghy) appear to be hygienic and well maintained? (Note: if used to transport live fish)			
Does the vessel have adequate and accessible hand washing facilities for crew?			

DECK / WORK AREA

	YES	NO	Comments
Are surfaces free from rust and flaking paint?			
Are surfaces easily cleaned ie. No cracks and crevasses?			
Is product contact with exposed wooden surfaces avoided?			

CHEMICAL STORAGE

	YES	NO	Comments
Is there an area dedicated to storage of chemicals?			
Is the chemical storage area significantly separated form product handling area?			

BAIT STORAGE

	YES	NO	Comments
Is there an area for bait storage?			
Is the bait storage area separated from areas in contact with product?			

LIVE HOLDING TANKS

	YES	NO	Comments
Are the live holding tanks easily cleaned? (Free from cracks and crevasses)			

If the answer to any of the above questions is no, the vessel will not receive certification by the Southern Rocklobster Limited as a hygienic vessel displaying GMP.