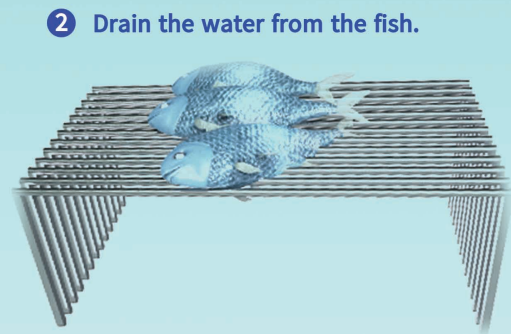


Fish for Livelihoods

Good fresh fish handling practices



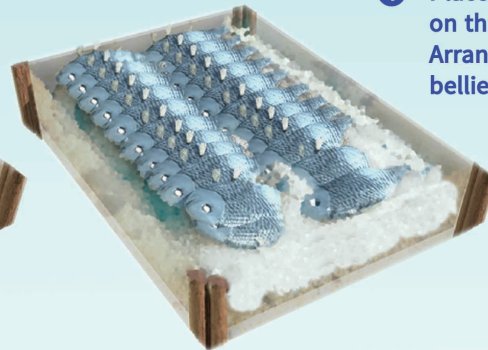
1 Wash the fish with clean water immediately after harvest.



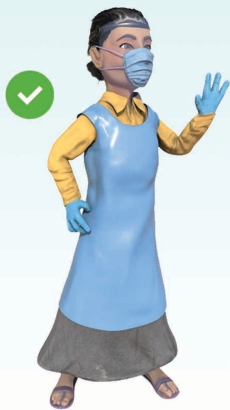
2 Drain the water from the fish.

**Proper icing of fish --- one layer of ice then one layer of fish.
Use clean crushed ice.**

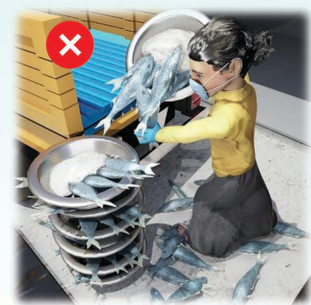
3 Place 5 centimeters thick of ice at bottom of the container.



4 Place a layer of fish on the ice. Arrange fish with bellies down.



Wear face mask, tie your hair and cover with hair net, wear gloves and apron or working clothes.



Do not throw or/and step on the fish.

Illustrated by: Esteban Idrovo

Remember to do the important things!



Thoroughly clean the container.



Shelter fresh fish from direct sun.



Drain melwater. Remove ice discolored by blood or product fluids.



Wash your hands properly with soap.