Friend of the Sea Standard

FOS-Aqua – *Rachycentron canadum* – Fish Welfare Standard for the certification of Cobia in aquaculture



Friend of the Sea

www.friendofthesea.org

REV	DATE	REASON	APPROVED	VALIDATED	RATIFIED
1	xxx	New standard			

Valid from: xxx

Compulsory from: xxx

FOS Rachycentron canadum Fish Welfare Aqua Requirements Standard Rev. 1, xxx

Foreword

Friend of the Sea is a non-governmental organisation established in 2008. Its objective is to safeguard the marine environment and its resources, encouraging a sustainable market and implementing specific conservation projects.

The Friend of the Sea certification program allows for the assessment of fisheries and aquaculture products according to sustainability criteria and requirements. The certification, granted following an audit by independent certification bodies, ensures that a product complies with the sustainability requirements.

Requirements are classified as Important, Important or Recommendations, according to their level of importance.

<u>Essential Requirements</u>: The unit of certification shall be 100% compliant with essential requirements to be recommended for certification by the Certification Body (CB). Failure to comply with essential requirements is a major non-conformity. To achieve certification, corrective actions shall be implemented within three months from the date of assessment of non-conformities. The unit of certification shall provide the CB with satisfactory evidence of correction of all major non-conformities, if necessary, with additional audits.

Important Requirements: Failure to comply with important requirements is a minor non-conformity. To achieve certification, the unit of certification shall first propose a corrective action plan within maximum three weeks from the date of assessment of the non-conformities - to the satisfaction of the CB. In the proposal, the unit of certification shall include the timeframe for the implementation of each corrective action, considering that all minor non-conformities must be closed before the surveillance audit. The proposal shall be analysed by the CB regarding its consistency and feasibility. If accepted, the certificate can be granted. Then, in the surveillance audit, the unit of certification shall be able to demonstrate that all minor non-conformities reported in the approved proposal were solved. If the approved proposal has not been fully implemented, the certificate is suspended until the resolution of any remaining minor non-conformities.

<u>Recommendations</u>: It is not compulsory for the unit of certification to comply with recommendations to achieve certification. Nonetheless, compliance with recommendations shall be verified during the audit and any non-conformities shall be highlighted in the audit report as a "recommendation". The unit of certification shall inform the CB, during the following audit, regarding any corrective measures implemented.

Requirements that are not applicable to the audited unit of certification will be marked with "N.A."

Description of t	the unit of	certification
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This document shall only be filled out by personnel of the CB in charge of the audit. It shall be filled out in English, if spoken fluently.

a) NAME OF THE UNIT OF CERTIFICATION TO BE AUDITED:
b) NAME OF THE UNIT OF CERTIFICATION THAT REQUESTED THE AUDIT:
c) IS THE UNIT OF CERTIFICATION TO BE AUDITED PART OF A GROUP?
d) ADDRESS OF THE UNIT OF CERTIFICATION TO BE AUDITED:
e) NAME AND CONTACTS OF THE PERSON RESPONSIBLE FOR THE UNIT OF
CERTIFICATION TO BE AUDITED:
f) SITES TO BE AUDITED:
(please list site names and locations)

g) SITES \	/ISITED BY THE AUDITOR:
n) DESCR	IPTION OF THE AQUACULTURE SYSTEM:
	bay, offshore, extensive, intensive, basin, tank, cage, nets, etc.
	ral extension, other. If available include a map)
зеоуг <i>арт</i> іс	al extension, other. If available include a map)
) DECCDI	PTION OF BREEDING TECHNIQUES:
	of breeding techniques from broodstock, to hatching, to the finished
product)	

) ACTIVITY OF THE UNIT OF CERTIFICATION TO BE AUDITED:	
breeding	
pre-transformation	
final transformation	
import	
export	
distribution	
) DESCRIPTION OF THE FINAL PRODUCT:	
e.g.: fresh, frozen, canned, other)	
A PRANCE OF FINISHED PRODUCT.	
) BRANDS OF FINISHED PRODUCT: List of brands under which the product is sold. If available include images of	f tha
rands)	ruie

m) DESCRIPTION	ON AND LOCATION OF	FREEZERS AND WAREH	OUSES, IF ANY:
(For product trac	eability purposes)		
n) TOTAL NUMI	BER OF EMPLOYEES:		
optional			
o) ENVIRONME	NTAL CERTIFICATIONS	S AND AWARDS:	
p) ADDITIONA	INFORMATION:		

The Friend of the Sea project was introduced (If not, the Auditor shall provide a short description)
The unit of certification were informed of the opportunity, in case of approval, of using the Friend of the Sea logo on the certified products
The unit of certification has a document qualifying and confirming the roles of the staff carrying out the audit
The duration of the Audit was agreed upon
The information included in the Preliminary Information Form (PIF) has been confirmed (in case of changes to the PIF, an updated version has to be promptly provided):

CERTIFICATION BODY:	AUDIT TEAM:	AUDIT START AND END DATE:
SIGNATURE OF AUDITOR:	NAME OF THE PERSON IN CHARGE OF THE UNIT OF CERTIFICATION AND ACCOMPANYING THE	AUDIT CODE:
	AUDITOR DURING THE AUDIT:	TYPE OF AUDIT:

NOTES TO THE AUDITOR

- 1) The Auditor shall fill out all fields in the checklist.
- 2) The Auditor shall provide an explanation when requirements are not applicable.
- 3) The Auditor shall write YES when the unit of certification complies with a requirement and NO when it does not.
- 4) The Auditor shall comment and explain the positive or negative answers. Simple "YES," "NO," or "N.A." are insufficient.
- 5) Each relevant document shall be added to the final Audit Report in a separate and numbered attachment.
- 6) Photographic explanations added to the checklist or attached are appreciated.
- 7) This checklist is divided in two main sections: Hatchery and On-growing. If the checklist must be applied to only one of the two sections, the auditor must specify it in the above section p) ADDITIONAL INFORMATION.

HATCHERY REQUIREMENTS

1 - CAPTIVE ENVIRONMENT

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
1.1	Production units should provide	Important	There must always		
	horizontal and vertical withdrawal		be horizontal and		
	space, optimizing fish welfare		vertical empty		
	conditions regarding spatial		space.		
	constraints.				
1.2	Production units must not have sharp	Important	Absence of		
	protrusions which may be injurious		dangerous		
	to the larvae and young.		protrusions.		
1.3	Back-up power generators must	Important	Records,		
	exist, must be functional and must		documents		
	be ready to support essential		generator test.		
	equipment in case of a power failure.				
	Generators should be tested and				
	maintained weekly.				
1.4	Production units and equipment must	Important	Good overall		
	be checked for holes, faults and		condition of tanks		
	fouling. All equipment must be		and equipment.		
	maintained regularly.		e.g. hand nets.		
1.5	Optimal photoperiod for fish welfare	Important	Facility allocated		
	must be determined on a site-by-site		within the natural		
	basis, matching natural limits and		photoperiod and		
	using practical experience, research		geographical range		
	and welfare specialist advice.		of the species.		
	Subtropical photoperiod max. range:				
	14L:10D-10L:14D.				
1.6	Additional lighting either fixed or	Important	Stock inspection all		
	portable must be available, but only		times.		
	should be switched to allow				
	examination of the animals and				
	equipment.				
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			-	
1.7	Any pest control substances or	Important	There must be a	
	equipment must be enclosed in a		system of regular	
	secure location, so there is no risk of		documented	
	water contamination or accidental		monitoring these	
	access by non-target species.		baits points and	
			recording results.	
1.8	Structural enrichment should be	Recommended	Presence of	
	provided. If deemed impossible or		enrichment – but	
	harmful, other type of enrichment		observing Section	
	should be implemented		1.2 Captive	
	(occupational, dietary, social,		Environment.	
	sensorial).			
1.9	The tanks should be located in a site	Recommended	Absence of noise,	
	protected from human induced noise.		recorded with a	
	The maximum sound pressure level		hydrophone and	
	should be under 128 dB re 1 µPa rms		analysed with	
	in the 0.1-3kHz frequency range in		appropriate	
	any point of the cage at all times.		software.	

Commentato [MP1]: Level changed based on what said during a call with some TC members.

<u> 2 – WATER</u>

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
2.1	A contingency plan must exist to	Important	Water		
	correct water quality parameters		transparency,		
	when they deviate from reference		absence of		
	values.		foam, food or		
			other items in		
			the surface or		
			in		
			suspension,		
			overall good		
			water quality.		
2.2	Temperature should be verifiable at	Important	Regular		
	all times, and must be between 17		records of		
	and 32° C.		temperature.		
2.3	Oxygen levels must be verifiable at	Important	Regular		
	all times and must be > 70%		records of		
	oxygen saturation.		oxygen.		

3 - ANIMAL HEALTH AND ANIMAL WELFARE

No.	Each site must either employ a qualified fish veterinarian or have access to one.	Level Important	Parameters and information Records, documents, contracts.	Y/ N	Comments
3.2	Each site must either employ a qualified fish welfare specialist or have access to one regularly.	Important	Records, documents.		
3.3	All sites must have a documented fish health and welfare plan.	Important	Records, documents.		
3.4	The documented fish health and welfare plan must be reviewed on at least an annual basis by an experienced fish veterinary and welfare specialist.	Important	Records, documents.		

4 - FEEDING

No.	Requirement	Level	Parameters and information	Y/ N	Comments
4.1	The farm must implement a system that ensures appropriate feed logistics (storage, transport, distribution, traceability), records, and contingency plan.		Records, documents.		

4.2	The farm must ensure that	Important	Records,	
7.2		Important	,	
	feeding regimes are according to		documents.	
	manufacturer's guidelines, farmer			
	experience, and feeding			
	behaviour. Adjustments of			
	feeding regimes should be based			
	on fish behaviour, appetite,			
	expected biomass, and			
	minimisation of feed waste.			
4.3	Feed must be dispensed and	Important	Records,	
	spread throughout the rearing		feeding	
	space to minimise the risk of		technique and	
	over- and under-feeding and to		protocol.	
	reduce feeding competition.			
4.4	Fish must be observed at least	Important	Records,	
	once per day during feeding and		documents.	
	feeding behaviour should be			
	registered. Records must be			
	available for inspection.			

5 - HANDLING AND MANIPULATION PROCEDURES

No.	Requirement	Level	Parameters and information	Y/N	Comments
5.1	Fish must be protected at all times from avoidable injuries, pain and stress. Farm operators must be able to demonstrate awareness at inspection.	Important	Records, documents, SOP, on-site observation, training.		
5.2	Cleaning and maintenance operations must be carried out with minimal impact on fish welfare and health.	Important	Records, documents, on-site observation, training.		

5.3	Live fish must only be	Important	Records,	
	removed from water and		documents,	
	handled when absolutely		on-site	
	necessary. The maximum		observation,	
	emersion time without		training.	
	anesthesia is 15 seconds.			
5.4	When fish are handled,	Important	Records,	
	adequate support must be		documents,	
	given to the body: live fish		videos or on-	
	should never be held by the		site	
	gills, tail only or/and		observation.	
	thrown.			
5.5	Handling nets must be of a	Important	Net design,	
	suitable size and ideally		size and	
	knotless. They must be kept		condition.	
	clean, disinfected upon each			
	use and replaced when			
	damaged. Their design must			
	not risk injuring the fish. In			
	case other equipment apart			
	from nets is used, they			
	must be in good conditions			
	and without protrusions.			

Commentato [MP2]: Added following a stakeholder

6 - VACCINATION

No.	Requirement	Level	Parameters	Υ/	Comments
			and	N	
			information		
6.1	The use of vaccines is encouraged	Important	Records,		
	for the prevention of disease, rather		documents,		
	than relying on treatment.		SOP, on-site		
			observation.		
6.2	All vaccination procedures must be	Important	Records,		
	conducted with care and with the		documents,		
	minimum possible distress caused		SOP, on-site		
	to the fish.		observation.		

6.3	All fish must be sedated before	Important	Records,	
	being injected, unless there are		documents, on-	
	clear health and welfare reasons not		site	
	to.		observation.	
6.4	Vaccines and anesthetics must be	Important	Records,	
0.1	used according to the	important	documents, on-	
	-			
	manufacturer's data sheet, unless		site	
	otherwise specified by a vet.		observation.	
	Vaccine use must be recorded in the			
	Veterinary Health and Welfare Plan.			
6.5	There must be back-up systems and	Important	Records,	
	contingency plans in place in order		documents.	
	to deal with vaccination system			
	malfunctions and breakdowns in			
	order to safeguard the welfare of			
	the fish.			

<u> 7 - GRADING</u>

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
7.1	Grading must be minimised	Important	Records,		
	and only be performed when		documents,		
	absolutely necessary e.g.		SOP, on-site		
	before vaccination, to avoid		observation.		
	cannibalism, before		(grading		
	slaughtering.		system).		
7.2	All grading equipment must be	Important	Records,		
	designed and maintained in order		documents,		
	to prevent damage or causing		on-site		
	stress to the fish (e.g. absence of		observation.		
	protrusions to avoid injuries, fish		(grading		
	should be kept submerged at all		system).		
	times).				
7.3	A written protocol/working	Important	Records, SOP,		
	procedure for grading must be in		documents.		
	place and carried out at all times.				

Commentato [MP3]: Added following a wise suggestion from a stakeholder)

7.4	Fish must be monitored throughout	Important	Records,	
	the operation by a designated		documents.	
	person who is responsible for			
	identifying welfare issues and			
	taking appropriate action if			
	necessary.			
7.5	If passive grading is used, the size	Important	Records,	
	and design of the grading panels		documents,	
	and design of the grading panels must be appropriate for the size of		documents, observation	
	3 3 3 .		,	
	must be appropriate for the size of		observation	
	must be appropriate for the size of fish that are to be graded, and the		observation on site	

8 - TRANSPORTATION

No.	Requirement	Level	Parameters .	Y/N	Comments
			and information		
8.1	Transport must be planned in	Important	Records,		
	order to minimise possible adverse		documents.		
	effects on fish welfare. Transport				
	on land: max 8h.				
0.2	Webs. and the second	Torrandont	December		
8.2	Water quality parameters	Important	Records,		
	(oxygenation, ammonia levels, pH,		documents.		
	temperature) must be monitored				
	during transport and match with				
	arrival tanks. A surface skimmer				
	must be present in all transport				
	containers.				
8.3	Biosecurity and fish welfare should	Important	Records,		
	be considered before transporting		documents.		
	fish populations.				
8.4	All equipment that the fish rely on	Important	Records,		
	for life support must be constantly		documents,		
	monitored throughout the journey.		on-site		
	Absence of protrusions (to avoid		observation.		
	injuries) in the equipment is				
	requested.				
8.5	Woton quality page at one	Toon out out	Dagarda		
8.5	Water quality parameters must	Important	Records, documents.		
	always comply with those		documents.		
	described in the requirement FOS				
	Aqua-inland rev 3 (requirements				
	8.1.1 to 8.1.11) and FOS Aqua				
	Inland-Marine Rev. 4				
	(requirements 8.1.1 to 8.1.7)				
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Commentato [MP4]: Added following a wise suggestion from a stakeholder

8.6	Supplementary oxygen or air supply must be sufficient to last 50% longer than the anticipated length of the journey (see Section 8.1 Transportation).	Important	Records, documents.	
8.7	Excessive or rapid changes in water temperature or pH during transport must be avoided, unless there are clear health and welfare reasons to do it.	Important	Records, documents.	
8.8	Any fish that die during transportation must be separated from live fish as soon as possible after arrival. The cause of death must be determined by a competent person.	Important	Records, documents.	
8.9	Records of any deaths or injuries that occur during transportation must be kept.	Important	Records, documents.	
8.10	Contingency plans must exist for all frequent transport problems.	Important	Records, documents.	

8.11	Starvation prior to transport should	Important	Records,		
	not be longer than 50-degree days		documents.		
	and preferably just enough to				
	achieve gut clearance (see Section				
	9 Starvation).				

9 - STARVATION

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
9.1	Starvation periods must be	Important	Records,		
	justified.		documents.		
9.2	The period during which fish are	Important	Records,		
	deprived of food to achieve gut		documents, on-		
	clearance prior to certain		site		
	procedures or harvesting must be		observation.		
	appropriate and as minimal as				
	possible. Unless justified, must				
	always be < 50 degree days.				
9.3	Feed withdrawal may form part of	Important	Records,		
	the response to the onset of	,	documents.		
	adverse environmental conditions				
	and in the treatment of certain				
	diseases. Veterinary and welfare				
	specialist advice should be sought				
	and appropriate, feed withdrawal				
	protocols should be included if				
	deviation periods from above.				
	deviation perious from above.				

10 - CROWDING

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
10.1	A written procedure for fish	Important	SOP		
	crowding must be validated by a				
	welfare specialist and carried out				
	every time.				
10.2	Operators must be trained in the	Important	SOP		
10.2	·	Important	30P		
	appropriate crowding techniques.				
10.3	The frequency and duration of	Important	Records, SOP,		
	crowding should be kept to the		videos, on-site		
	minimum and clearly justified.		observation.		
	The period for fish crowding on				
	any occasion must not exceed 1.5				
	hour for grading or treatments				
	and 2 hours for harvest.				

10.4	Operators must monitor fish	Important	Crowd intensity	
	behaviour during crowding and		scale: A simple	
	take actions if fish show signs of		fish behaviour	
	stress or damage. Surface		scale from 1-5	
	activity should never reach stage		may be used as	
	4 on the crowd intensity scale.		a guide to	
			managing acute	
			stress, i.e.:	
			1(optimum).	
			Importantly no	
			fins breaking the	
			surface of the	
			water. 2	
			(Acceptable).	
			Fins above the	
			water over a	
			small part of the	
			surface of the	
			crowd. 3	
			(Undesirable).	
			Fins and part of	
			the fish above	
			the water over	
			the whole	
			surface of the	
			crowd. Some	
			burrowing,	
			gasping and	
			vigorous activity	
			in parts of the	
			crowd. 4	
			(Unacceptable).	
			The whole	
			surface of the	
			crowd vigorously	
			burrowing,	
			gasping and	
			splashing. 5.	
			Whole surface of	
			the pen boiling	
			with violent	
			splashing.	

10.5	Oxygen levels during crowding	Important	Records,		
	must be monitored and corrective		documents,		
	action must be taken if levels fall		videos, on-site		
	below a critical point.		measurements.		
	Recommended oxygen saturation				
	for Cobia: > 70%.				

11 - CULLING

No.	Requirement	Level	Parameters and information	Y/N	Comments
11.1	Any seriously sick or injured fish, or fish found not to be recovering, must be immediately removed and humanely killed without delay.	Important	Records, documents.		
11.2	Fish must only be culled using overdose of anesthetic.	Important	Documents, on-site observations.		
11.3	Culling of any fish must only be conducted by suitably trained and competent people.	Important	Documents.		

12- WELFARE ASSESSMENT

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
12.1	Appropriate systems for on-site or	Important	Documents,		
	remote behavioural observations		videos, on-site		
	must be implemented: fixed or		observation of		
	mobile live cameras underwater		major		
	(preferred), live surface		behaviour		
	observations (if the previous is not		patterns:		
	possible), surface windows, or		swimming		
	others. Behavioural observations		behaviour		
	should be regularly recorded during		should be calm		
	routine procedures or any other		schooling, no		
	action which can cause stress or		panic reactions,		
	discomfort to fish, in order to		no isolated		
	identify caveats and improve		individuals, no		
	protocols.		aggression, no		
			abnormal		
			behaviour (see		
			points below).		
			,		
12.2	Fish must be inspected on a daily	Important	Documents,		
	basis and dead or moribund fish		videos, on-site		
	should be removed, minimising		observation.		
	handling to avoid stress to the live				
	fish within the enclosure (see				
	Section 11 Culling).				
12.3	Abnormal behaviour must be	Important	on-site		
_	investigated in order to identify the		observation.		
	cause of the issue and prevent				
	reocccurence by implementing				
	effective prevention strategies.				
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12.4	Fish should be shoaling or schooling	Important	on-site	
	(i.e. group swimming with polarized orientation)		observation.	
12.5	Aggression events should be absent in 5 consecutive mins. of	Important	on-site	
	observation (minimum).			
12.6	Abnormal, vacuum or stereotypical	Important	on-site	
	behaviour should be absent in 5 consecutive mins. of observation (minimum).		observation.	
12.7	Anticipatory behaviour must be apparent prior to feeding routines.	Important	on-site observation.	
12.8	If individual observation is possible	Important	on-site	
	in detail, ventilatory activity should be normal (50-70 opercular beats per min. (bpm)); hyperventilation (>90 bpm) should be absent at all times. Abnormal values must be reported to the welfare specialist.		observation.	
12.9	Swimming activity should be regular, without major or sudden changes.	Important	on-site observation.	

12.10	Before transfer to on-growing sites,	Important	on-site		
	a sample of ca. 100 fish must be		observation		
	examined at the point of weight				
	sampling for the following				
	outcomes: a) fin damage,				
	b) opercular damage, c) eye				
	damage, d) spine or jaw				
	deformities, e) poor skin condition.				
12.11	Farmers should be aware of, and	Recommended			
	consider the use of, new technology				
	that improves the welfare of fish.				
12.12	Farmers should have access to	Recommended			
	reliable and relevant information on				
	fish welfare.				
12.13	Farmers must implement a protocol	Important	On-site		
	to perform routine monitoring and		observation		
	assessments of fish welfare status in				
	their facilities, i.e. an internal				
	evaluation based on welfare				
	indicators.				

13- STOCKING AND MORTALITY

No.	Requirement Fish stock numbers, average weight	Level Important	Parameters and information	Y/N	Comments
	and total biomass must be monitored weekly. Records for monitoring and documentation must be available for inspection.		documents.		
13.2	Stocking density should be monitored in relation to fish health and behaviour indicators (see Section 3 Animal Health and Welfare and Section 12 Welfare Assessment). Water quality must be monitored frequently and on demand (see Aqua-inland point 8 and Section 2 Water).	Important	Records, documents.		
13.3	Mortality must be checked daily and dead fish should be removed from the water immediately. Mortality records must be available at inspection.	Important	Monthly mortality rate >1%.		
13.4	Deviation from expected mortalities (included in the Veterinary Health Plan) must be discussed with a Veterinary and a Welfare specialist.	Important			

13.5	Records for mortality causes must	Important		
	be in place per production unit.			
	Operators must show awareness for			
	mortality causes at inspection.			
	mortancy causes at inspection.			
13.6	When unexplained mortalities	Important		
	exceed ≥0.5% per day, samples are			
	submitted for analysis by a			
	veterinarian.			
13.7	Managers must:	Important		
	a) ensure that all staff working with			
	stock are trained and competent in			
	aspects of fish husbandry and			
	welfare, relevant to their duties			
	b) ensure that staff working with			
	stock must have attended a			
	recognised fish welfare course.			
13.8	Operators must be able to	Important		
	demonstrate their proficiency in			
	procedures that have the potential			
	to cause pain or distress including,			
	handling, crowding and culling.			
13.9	Stock-keepers must be able to	Important		
	recognise indicators of poor welfare			
	in fish including abnormal			
	behaviour, physical injury and			
	symptoms of disease.			
	-,			

14- BROODSTOCK AND EGGS

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
14.1	Stocking of broodstock should	Important	Dogordo		
14.1	match the natural sex ratio of the	Important	Records, documents.		
			documents.		
	species (1M: 1-2.5F).				
14.2	Density of spawners must be kept	Important			
	<2kg/m3 for spawning.				
14.3	Tank sizes must be > 5m³ and > 5m	Important			
	deep, rounded or avoiding angles				
	and contain structural enrichment,				
	provided that it does not hinder fish				
	swimming activities or tank cleaning				
	operations.				
14.4	Environmental parameters	Important	Records,		
	(temperature and photoperiod) of		documents.		
	broodstock tanks should follow the				
	natural rhythms for overwintering.				
14.5	Natural spawning methods, i.e.	Important	Records,		
	without handling or manipulation,		documents.		
	should be implemented. In the				
	absence of such, all handling				
	procedures (e.g. stripping) must be				
	performed under anesthesia by a				
	trained staff member or team.				
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ſ	14.6	Developing eggs may be maintained	Important	Records,		
		in dim light or darkness to reduce		documents.		
		mortality and must not be handled				
		after placement for 40-45 degree				
		days (about 2 days at 19-20°C).				

ON-GROWING REQUIREMENTS

1 - CAPTIVE ENVIRONMENT

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
1.1	Production units should provide	Important	There must always		
	horizontal and vertical withdrawal		be horizontal and		
	space, optimising fish welfare		vertical empty		
	conditions regarding spatial		space.		
	constraints.				
1.2	Production units must not have sharp	Important	Absence of		
	protrusions which may be injurious		dangerous		
	to the fish.		protrusions.		
1.3	Production units and equipment must	Important	Good overall		
	be checked for holes, faults and		condition of nets		
	fouling. All equipment must be		and infrastructures.		
	maintained regularly and records		Records of		
	must be ready for inspection.		periodicity and		
			methods as		
			assessment.		
1.4	Farm design should be such that	Important	Water visibility,		
	inspection of all stock is possible.		ROVs, divers,		
			cameras etc.		
			1		

1.5	Optimal photoperiod for fish welfare	Important	Facility allocated	
	must be determined on a site-by-site		within the natural	
	basis, matching natural limits and		photoperiod and	
	using practical experience, research		geographical range	
	and welfare specialist advice.		of the species.	
	Subtropical photoperiod max. range:			
	14L:10D-10L:14D.			
1.6	Production units must be of adequate	Important	Depth of net-pen.	
	depth to prevent damage from			
	ultraviolet radiation or shade must be			
	provided if considered appropriate.			
1.7	Additional lighting, either fixed or	Important	Stock inspection at	
	portable, must be available, but only		all times.	
	should be switched on to allow			
	examination of the animals and			
	equipment.			
1.8	Structural enrichment should be	Recommended	Presence of	
	provided. If deemed impossible or		enrichment - but	
	harmful, other type of enrichment		observing Section	
	should be implemented		1.2 Captive	
	(occupational, dietary, social,		Environment.	
	sensorial).			
1.9	The cages should be located in a site	Recommended	Absence of noise,	
	protected from human induced noise.		recorded with a	
	The maximum sound pressure level		hydrophone and	
	should be under 128 dB re 1 µPa rms		analysed with	
	in the 0.1-3kHz frequency range in		appropriate	
	any point of the cage at all times.		software.	

Commentato [MP5]: Level changed based on what said during a call with some TC members.

2- WATER

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		

2.1	A continuous sur plan parat or total	Important	Makay	
2.1	A contingency plan must exist to	Important	Water	
	correct water quality parameters		transparency,	
	when they deviate from reference		absence of	
	values.		foam, food or	
			other items in	
			the surface or	
			in	
			suspension,	
			overall good	
			water quality.	
2.2	To a control of the late.	Important	Regular	
2.2	Temperature should be	Important	_	
	verifiable at all times, and must		records of	
	h . h . t		temperature.	
	be between 17 and 32º C			
2.3	Oxygen levels must be verifiable	Important	Regular	
	at all times and mount has 700/		records of	
	at all times, and must be > 70%		oxygen.	
	oxygen saturation.			

3 - ANIMAL HEALTH AND ANIMAL WELFARE

No.	Requirement	Level	Parameters and information	Y/N	Comments
3.1	Each site must either employ a qualified fish vet or have access to one.	Important	Records, documents, contracts.		
3.2	Each site must either employ a qualified fish welfare specialist or have regular access to one.		Records, documents.		
3.3	All sites must have a documented fish health and welfare plan.	Important	Records, documents.		
3.4	The documented fish health and welfare plan must be reviewed on at least an annual basis by an experienced fish veterinary and welfare specialist.	Important	Records, documents.		

4 - FEEDING

No.	Requirement	Level	Parameters and information	Y/N	Comments
4.1	The farm must implement a system that ensures appropriate feed logistics (storage, transport, distribution, traceability), records, and contingency plans.	Important	Records, documents.		

4.2	The farm must ensure that	Important	Docordo	
4.2		Important	Records,	
	feeding regimes are carried out		documents.	
	according to manufacturer's			
	guidelines, farmer experience,			
	and feeding behaviour.			
	Adjustments to feeding regimes			
	should be based on fish			
	behaviour, appetite, expected			
	biomass, and minimisation of			
	feed waste.			
4.3	Feed must be dispensed and	Important	Records,	
	spread throughout the rearing		feeding	
	space to minimise the risk of		technique and	
	over- and under-feeding and to		protocol.	
	reduce feeding competition.			
4.4	Fish must be observed at least	Important	Records,	
	once per day during feeding and		documents.	
	feeding behaviour should be			
	registered. Records must be			
	available for inspection.			

5 - HANDLING AND MANIPULATION PROCEDURES

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
5.1	Fish must be protected at all times from avoidable injuries, pain and stress. Farm operators must be able to demonstrate awareness at inspection.	Important	Records, documents, SOP, on-site observation, training.		
5.2	Cleaning and maintenance operations must be carried out with minimal impact to fish welfare and health.	Important	Records, documents, on-site observation, training.		

5.3	Live fish must only be	Important	Records,	
	removed from water and		documents,	
	handled when absolutely		on-site	
	necessary. The maximum		observation,	
	emersion time without		training.	
	anesthesia is 15 seconds.			
5.4	When fish are handled,	Important	Records,	
	adequate support must be		documents,	
	given to the body: live fish		videos, on-site	
	should never be held by the		observation.	
	gills, tail only and/or			
	thrown.			
5.5	Handling nets must be of a	Important	Net design,	
	suitable size and ideally		size and	
	knotless. They must be kept		condition.	
	clean, disinfected after use			
	and replaced when			
	damaged. Their design must			
	be as to not risk injuring the			
	fish. In case other			
	equipment apart from nets			
	is used, they must be in			
	good conditions and without			
	protrusions.			

Commentato [MP6]: Added following a stakeholder comment.

6 - VACCINATION

No.	Requirement	Level	Parameters and	Y/N	Comments
			information		
6.1	All vaccination procedures must be conducted with care and with the minimum possible distress caused to the fish.	Important	Records, documents, SOP, on-site observation.		
6.2	All fish must be sedated before being injected, unless there are clear health and welfare reasons not to.	Important	Records, documents, on- site observation.		

6.3	Vaccines and anesthetics must be	Important	Records,	
	used according to the		documents, on-	
	manufacturer's data sheet, unless		site	
	otherwise specified by a vet.		observation.	
	Vaccine use must be recorded in the			
	Veterinary Health and Welfare Plan.			
6.4	There must be back-up systems and	Important	Records,	
	contingency plans in place to deal		documents.	
	with vaccination system			
	malfunctions and breakdowns in			
	order to safeguard the welfare of			
	the fish.			

7 - GRADING

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
7.1	Grading must be minimised	Important	Records,		
	and only be performed when		documents,		
	absolutely necessary, e.g.		SOP, on-site		
	before vaccination, to avoid		observation		
	cannibalism or before		(grading		
	slaughtering.		system).		
7.2	All grading equipment must be	Important	Records,		
	designed and maintained in order		documents,		
	to prevent damage or cause stress		on-site		
	to the fish (e.g. absence of		observation		
	protrusions to avoid injuries, fish		(grading		
	should be kept submerged at all		system).		
	times).				
7.3	A written protocol/working	Important	Records, SOP,		
	procedure for grading must be in		documents.		
	place and carried out at all time.				
7.4	Fish must be monitored throughout	Important	Records,		
	the operation by a designated		documents.		
	person who is responsible for				
	identifying welfare issues and				
	taking appropriate action if				
	necessary.				

Commentato [MP7]: Added following a wise suggestion from a stakeholder)

7.5	If passive grading is used, the size	Important	Records,	
	and design of the grading panel		documents,	
	must be appropriate for the size of		on-site	
	fish that are to be graded, and the		observation	
	enclosure they are contained		(grading	
	within.		system).	

8 - TRANSPORTATION

No.	Requirement	Level	Parameters and information	Y/N	Comments
8.1	Transport must be planned in order to minimise possible adverse effects on fish welfare. Transport on land: max. 8h.	Important	Records, documents.		
8.2	Water quality parameters (oxygenation, ammonia levels, pH, temperature) must be monitored during transport and match with arrival tanks. A surface skimmer must be present in all transport containers.	Important	Records, documents.		
8.3	Biosecurity and fish welfare should be considered before transporting fish populations.	Important	Records, documents.		
8.4	All equipment that the fish rely on for life support must be constantly monitored throughout the journey. Absence of protrusions (to avoid injuries) in the equipment is requested.	Important	Records, documents, on-site observation.		
8.5	Water quality parameters must always comply with those described in the requirement FOS Aqua-inland rev 3 (requirements 8.1.1 to 8.1.11) and FOS Aqua Inland-Marine Rev. 4 (requirements 8.1.1 to 8.1.7)	Important	Records, documents.		
8.6	Supplementary oxygen or air supply must be sufficient to last 50% longer than the anticipated length of the journey (see Section 8.1 Transportation).	Important	Records, documents.		

Commentato [MP8]: Added following a wise suggestion from a stakeholder

8.7	Excessive or rapid changes in water temperature or pH during	Important	Records, documents.		
	transport must be avoided unless there are clear health and welfare reasons to do it.				
8.8	Any fish that die during transportation must be separated from live fish as soon as possible	Important	Records, documents.		
	after arrival. The cause of death must be determined by a competent person.				
8.9	Records of any deaths or injuries that occur during transportation must be kept.	Important	Records, documents.		
	must be kept.				
8.10	Contingency plans must exist for	Important	Records,		
0.10	all frequent transport problems	Important	documents.		
8.11	Starvation prior to transport should not be longer than 50-degree days and preferably just enough to		Records, documents.		
	achieve gut clearance (see Section 9 Starvation).				

9 - STARVATION

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
9.1	Starvation periods must be	Important	Records,		
	justified.		documents.		
9.2	The period during which fish are	Important	Records,		
	deprived of food to achieve gut		documents, on-		
	clearance prior to certain		site		
	procedures or harvesting must be		observation.		
	appropriate and as minimal as				
	possible. Unless justified, must				
	always be < 50-degree days.				
9.3	Feed withdrawal may form part of	Important	Records,		
	the response to the onset of		documents.		
	adverse environmental conditions				
	and in the treatment of certain				
	diseases. Veterinary and welfare				
	specialist advice should be sought				
	and appropriate feed withdrawal				
	protocols should be included if				
	deviation periods from above.				

10 - CROWDING

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
10.1	A written procedure for fish	Important	SOP		
	crowding must be validated by a				
	welfare specialist and carried out				
	every time.				
10.2	Operators must be trained in the	Important	SOP		
	appropriate crowding techniques.				
	appropriate an arrange account description				
10.3	The frequency and duration of	Important	Records, SOP,		
	crowding should be kept to the		videos,		
	minimum and clearly justified.		observation on		
	The period for fish crowding on		site.		
	any occasion must not exceed 1.5				
	hour for grading or treatments				
	and 2 hours for harvest.				

10.4	Operators must monitor fish	Important	Crowd intensity		
	behaviour during crowding and		scale: A simple		
	take actions if fish show signs of		fish behaviour		
	stress or damage. Surface		scale from 1-5		
	activity should never reach stage		may be used as		
	4 on the crowd intensity scale		a guide to		
			managing acute		
			stress, i.e.:		
			1(optimum).		
			Importantly no		
			fins breaking the		
			surface of the		
			water. 2		
			(Acceptable).		
			Fins above the		
			water over a		
			small part of the		
			surface of the		
			crowd. 3		
			(Undesirable).		
			Fins and part of		
			the fish above		
			the water over		
			the whole		
			surface of the		
			crowd. Some		
			burrowing,		
			gasping and		
			vigorous activity		
			in parts of the		
			crowd. 4		
			(Unacceptable).		
			The whole		
			surface of the		
			crowd vigorously		
			burrowing,		
			gasping and splashing. 5.		
			Whole surface of		
			the pen boiling		
			with violent		
			splashing.		
1		1		1	

10.5	Oxygen levels during crowding	Important	Records,		
	must be monitored and corrective		documents,		
	action must be taken if levels fall		videos, on-site		
	below a critical point (the critical		measurements.		
	point will vary between species				
	and with environmental factors).				
	Critical level for Cobia: > 6 mg/L.				

11 - CULLING

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
11.1	Any seriously sick or injured fish,	Important	Records,		
	or fish found not to be recovering,		documents.		
	must be immediately removed and				
	humanely killed without delay.				
	,				
11.2	Fish must only be culled using an	Important	Documents,		
	overdose of anesthetic.	Important	on-site		
	overdose of affestifetic.				
			observation.		
11.3	Culling of any fish must only be	Important	Records,		
	conducted by suitably trained and		documents,		
	competent people.		on-site		
			observation,		
			training.		
			1		

12- WELFARE ASSESSMENT

No.	Requirement	Level	Parameters and information	Y/N	Comments
12.1	Appropriate systems for on-site or	Important	Documents,		
12.1	remote behavioural observations	Important	videos, on-site		
			•		
	must be implemented: fixed or		observation of		
	mobile live cameras underwater		major		
	(preferred), live surface		behaviour		
	observations (if the previous is not		patterns:		
	possible), surface windows, or		swimming		
	others. Behavioural observations		behaviour		
	should be regularly recorded during		should be calm,		
	routine procedures or any other		schooling, no		
	action which can cause stress or		panic reactions,		
	discomfort to fish, in order to		no isolated		
	identify caveats and improve		individuals, no		
	protocols.		aggression, no		
			abnormal		
			behaviours (see		
			points below).		
12.2	Fish must be inspected on a daily	Important	Documents,		
	basis and dead or moribund fish		videos, on-site		
	should be removed, minimising		observation.		
	handling to avoid stress to the live				
	fish within the enclosure (see				
	Section 13 Culling).				
12.3	Abnormal behaviour must be	Important	On-site		
	investigated to identify the cause of		observation.		
	the issue and be prevented from				
	reoccuring by implementing				
	effective prevention strategies.				
		1	1		1

12.4	Fish should be shoaling or schooling	Important	On-site	
	(i.e. group swimming with polarized orientation)		observation.	
12.5	Aggression events should be absent in 5 consecutive mins of observation (minimum).	Important	On-site observation.	
12.6	Abnormal, vacuum or stereotypical behaviours should be absent in 5 consecutive mins of observation (minimum).	Important	On-site observation.	
12.7	Anticipatory behaviour must appear prior to feeding routines.	Important	On-site observation.	
12.8	Swimming activity should be regular, without major or sudden changes.	Important	On-site observation.	

12.9	Before transfer to on-growing sites,	Recommended			
	a sample of ca. 100 fish must be				
	examined at the point of weight				
	sampling for the following				
	outcomes: a) fin damage,				
	b) opercular damage, c) eye				
	damage, d) spine or jaw				
	deformities, e) poor skin condition.				
	deformates, e, poor skin condition.				
12.10	Farmers should be aware of, and	Recommended			
	consider, the use of new technology				
	that improves the welfare of fish.				
	·				
12.11	Farmers should have access to	Tonon automat	On site		
12.11		Important	On-site		
	reliable and relevant information on		observation.		
	fish welfare.				
12.12	Farmers must implement a protocol	Important	On-site		
	to perform routine monitoring and		observation.		
	assessments of fish welfare status in				
	their facilities, i.e. an internal				
	evaluation based on welfare				
	indicators.				

13- STOCKING AND MORTALITY

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
13.1	Fish stock numbers, average weight	Important	Records,		
13.1		Important			
	and total biomass must be		documents.		
	monitored weekly. Records for				
	monitoring and documentation must				
	be available for inspection.				
13.2	Stocking density should be	Important	Records,		
	monitored in relation to fish health		documents.		
	and behaviour indicators. Limit				
	stocking to 10 - 15 kg/m³ max.				
	Water quality must be monitored				
	frequently and on demand (see				
	Aqua-inland point 8 and Section 2				
	Water).				
13.3	Mortality must be checked daily and	Important	Monthly		
	dead fish should be removed from		mortality rate		
	the production units. Mortality		>1%.		
	records must be available at				
	inspection.				
	·				
13.4	Deviation from expected mortalities	Important			
	(included in the Veterinary Health				
	Plan) must be discussed with a				
	Veterinary and a Welfare specialist.				
	,				

13.5	Records for mortality causes must be in place per production unit. Operators must show awareness for mortality causes at inspection.	Important		
13.6	When unexplained mortalities exceed ≥0.5% per day, samples are submitted for analysis by a veterinarian.	Important		
13.7	Managers must: a) ensure that all staff working with stock are trained and competent in aspects of fish husbandry and welfare, relevant to their duties b) ensure that staff working with stock must have attended a recognised fish welfare course.	Important		
13.8	Operators must be able to demonstrate that they received training and that they are proficient in procedures that have the potential to cause pain or distress including, handling, crowding and culling.	Important		
13.9	Stock-keepers must be able to recognise indicators of poor welfare in fish including abnormal behaviour, physical injury and symptoms of disease (see Section 12 Welfare Assessment).	Important		

14- HARVESTING, STUNNING AND SLAUGHTER

No.	Requirement	Level	Parameters	Y/N	Comments
			and		
			information		
14.1	Harvesting can only be performed	Important	Documents,		
14.1	using fish pumps. The dimensions of	during the	videos, on-site		
			observation.		
	pumps and tubes must be scaled to	transition	observation.		
	the operation and approved by an	period, after			
	engineer. The maximum flow rate	must be			
	should be 3m/s.	IMPORTANT			
14.2	The only permitted stunning and	Important	Documents,		
	subsequent killing methods are:	during the	videos, on-site		
	a) an effectively applied percussive	transition	observation.		
	blow, b) electronarcosis followed by	period, after			
	bleeding, asphyxia or other	must be			
	slaughter method that must be	IMPORTANT			
	applied while the fish are				
	unconscious,				
	c) electrocution (i.e. killing by				
	electrical current).				
	,				
14.3	A backup system <i>e.g.</i> 'priest' must	Important	Documents,		
14.5	be available throughout the killing	Important	videos, on-site		
	process.		observation.		
	process.		observation.		
14.4	Any fish which fall to the ground	Important	Documents,		
	during the process must be		videos, on-site		
	humanely killed with the main or		observation.		
	back up system.		2230.100		

fine rosion, predator bites, lesions resulting from aggression, handling scares, parasite lesions and deformities must be noted at slaughter or upon arrival to the processing station. 14.6 All staff involved with the stunning and killing process must have received full training. 14.7 There must be a named person responsible for fish welfare throughout the killing process. This person is responsible for harvest records including stunning and slaughtering efficiency. 14.8 A written procedure for fish humane stunning and slaughtering (see Section 14.1 to 14.4 Harvesting, stunning and slaughter) must be in place and carried out all time. 14.9 Video recordings of harvesting, stunning and slaughtering must be performed regularly (once per month or every time there is any change in protocols).	14.5	External damage such as scale lass	Important	Documents	I
resulting from aggression, handling scares, parasite lesions and deformities must be noted at slaughter or upon arrival to the processing station. 14.6 All staff involved with the stunning and killing process must have received full training. 14.7 There must be a named person responsible for fish welfare throughout the killing process. This person is responsible for harvest records including stunning and slaughtering (see Section 14.1 to 14.4 Harvesting, stunning and slaughter) must be in place and carried out all time. 14.9 Video recordings of harvesting, stunning and slaughtering must be performed regularly (once per month or every time there is any	14.5	External damage such as scale loss,	Important	Documents,	
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Further comments:					
The Auditor shall	also fill-in the following fields:				
-	Organisation come from an aquaculture system which COMPLIES e Sea requirements.				
-	Organisation come from an aquaculture system which DOES NOT end of the Sea requirements.				
The Auditor found the	e following non-conformities:				
MAJOR NON-CONF	ORMITIES (to be conformed to within 3 months)				
Specify the points (e.	g. Hatchery 1.1, On-growing 3.1,)				
	ORMITIES (to be reported within 3 weeks and conformed to within				
MINOR NON-CONF					
MINOR NON-CONFO 1 year) Specify the points					