

TO: All Holders of the Fish Products Inspection Manual

SUBJECT: SAFETY PRECAUTIONS TO FOLLOWED IN THE SENSORY
EVALUATION OF CANNED FISH AND FISH PRODUCTS

The purpose of this bulletin is to inform all personnel involved in the sensory evaluation of canned fish and fish products of the precautionary steps which must be followed prior to the sensory evaluation of such products. The term "canned" includes all fish and fish products which have been subjected to a heat process as defined under Section 34 of the Fish Inspection Regulations whether packed in metal or glass containers, pouches or any other hermetically sealed container.

- 1) Metal containers must have their labels removed and end seams and side seams must be checked for integrity;
- 2) Glass containers and their caps must be checked for acceptability;
- 3) Pouches must be checked for punctures, holes, acceptability of seals and any other defects which may adversely affect the integrity of the pouch;
- 4) Any containers which are unacceptable as defined in 1), 2) and 3) above or which show signs of swelling or gas production **SHALL NOT BE SUBJECTED TO SENSORY ANALYSIS**. Other containers from the same lot or code shall not be subjected to sensory evaluation until it has been proven beyond a doubt that the swelling or gas production is not due to under processing.

These criteria have been set for the safety of the evaluators and must be followed at all times.

B.J. Emberley
Director General
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