### **Take Away:**

- All crew members must be trained in the harvesting, handling, storage and transportation requirements.
- Consult your buyer about market specifications before heading out to the hunt.
- Pelts from unhealthy animals may be sold but only as a non-food product.
- Foreign country and customer acceptance depends in large part upon the harvester's skill and knowledge gained from experience and training surrounding humane harvesting, identification of healthy seals, good hygiene and proper handling practices.

### **LINKS** (Helpful Internet Locations)

CFIA Code of Practice for the Harvest, Transport, Processing, and Export of Seal Products Intended for Human Consumption: http://www.inspection.gc.ca/food/fish-andseafood/exports/by-jurisdiction/china/code-ofpractice/eng/1373640653113/1373640765807

Schedule III (Sections 14.1 and 14.3)
Requirements for Vessels Used for Fishing
or Transporting Fish, Federal Fish Inspection
Regulations: <a href="http://laws-lois.justice.gc.ca/eng/regulations/C.R.C.">http://laws-lois.justice.gc.ca/eng/regulations/C.R.C.</a>, <a href="mailto:c.802/page-33.html#h-47">c.802/page-33.html#h-47</a>

Reference Listing of Accepted Construction Materials, Packaging Materials and Non-Food Chemical Products: <a href="http://www.inspection.gc.ca/food/safe-food-production-systems/technical-references/reference-listing/eng/1375038742229/1375038784748">http://www.inspection.gc.ca/food/safe-food-production-systems/technical-references/reference-listing/eng/1375038742229/1375038784748</a>

Cleaning chemicals: <a href="http://www.inspection.gc.ca/english/fssa/reference/refere.shtml">http://www.inspection.gc.ca/english/fssa/reference/refere.shtml</a>

#### **DISCLAIMER**

The content of this brochure is provided for informational purposes only. Please be advised that it does not reflect the exact wording or the entire content of the *Fish Inspection Act* or its associated regulations. Nothing herein shall relieve or provide a waiver to any party from any obligation or requirement of that legislation. It is your responsibility to be fully informed of your obligations and ensure that you or your company are in compliance with all provincial and federal policies and legislation.



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## Seal Harvesting: Striving for Quality









Sealer's Information
Session



# Handling and Holding Requirements:

- Edible products must be protected from damage, contamination and weather at all times.
- You may not smoke, spit, eat, chew gum or store food or other personal items where seal products are handled.
- Vessels must be free of domestic animals.
- Vessel holds, penboards and shelving must be made of smooth, non-absorbent and noncorrodible material and if made of wood, must be coated with such material and must be resistant to chipping.
- If seal products are stored against bulkheads, the bulkheads must be water tight and well insulated.
- All equipment, containers and utensils must be cleaned with suitable water and disinfected using approved cleaning chemicals.
- Harvesters must follow proper bleeding, pelting and evisceration procedures.
- Wash and chill edible seal product (meat and fat) as quickly as possible (temperature of edible products must be less than 4 °C).
- Seal meat must be stored separately from pelts.



# External Characteristics of a Healthy Seal:

- Be plump with round body.
- Exhibit a healthy coat; no hair loss or crusty skin.
- No fluid discharge from the eyes and nose.
- No sores, ulcers or lice on skin.



## Internal Characteristics of a Healthy Seal:

- Blubber that is thick and white to cream color (yellow would indicate a possible disease).
- Joints that are not swollen and not surrounded or filled with a thick, cloudy, white/yellow fluid.
- Jaw, lungs, liver and kidney areas that do not contain large lymph nodes.
- Lungs that are pink with a shiny surface and feel soft and spongy.
- Heart that is dark brown with numerous small blood vessels on the surface.
- Liver that is uniformly dark brown with a smooth, shiny surface.
- Stomach and intestinal loops that are shiny and smooth and of a pale color (should not stick together or to body wall).
- Kidneys that have a brown shiny surface; no cloudy fluid or lumps when cut.



Normal white colour and thickness of blubber, grey seal. (Photo, H. Fenton)