

Rodrigues Salt Fish Regulations, 1942

GN No. 250 of 1942
5th September.

Regulations made by the Governor in Executive Council under Article 1 of Ordinance No. 5 of 1883.

1. These Regulations may be cited as the Rodrigues Salt Fish Regulations, 1942.

2. In these Regulations-

"Brine" means a brine solution, the density of which shall not be less than 20°.

"Brine-salted fish" means fish cured by being kept in brine.

"Curing" means the several operations carried out with the object of preserving the flesh of fish by salting and drying in the sun or otherwise, or by keeping in brine.

"Fish" unless otherwise specified, shall include F3barks and octopus (ourites)

"Magistrate" shall, for the purposes of Articles 13, 16 and 17 of these Regulations include any person authorized by the Magistrate to act on his behalf.

"Published" means posted up in a conspicuous place outside the Magistrate's office.

"Salt fish" means fish which has been cured by the process of salting and drying.

3. It shall not be lawful to cure fish, except at places approved by the Magistrate for that purpose.

A list of the places approved by the Magistrate for the curing of fish, and hereinafter referred to as curing places, shall be published. Such list may be varied by the Magistrate at any time provided the variation shall not have effect before one month after the day on which it is published.

4. Persons engaged in the curing of fish shall work under such conditions as the Magistrate may direct in a published Order with a view to eliminate flies to as great an extent as possible.

5. It shall not be lawful to mix shark with any other fish in the process of any curing operation.

6. All fish intended for curing shall, immediately after reaching the curing places in good condition, be gutted and properly cleaned.

All tripes, offals and other rejected parts shall be placed in receptacles which shall at all times except while the operation of gutting is in progress be kept closed.

Such receptacles shall be cleaned on the very day on which they have been used, and their contents shall be buried or otherwise disposed of as the Magistrate may direct in a published order.

7. Fish intended to be cured by salting and drying shall, prior to undergoing any drying process, be left in salt or brine continuously for at least four days. Provided that the quantity of salt used shall not weigh less than 20% of the weight of the fish. Provided also that the brine solution shall not be used for more than one salting operation.

8. On completion of the drying process, fish intended for export shall be sorted and stored in well ventilated rooms, pending packing which shall not take place more than a week before the published probable date of departure of the vessel which is to carry the salt fish.

9. Adequate measures shall at all times be taken for the protection of salt fish, whether packed or not, from rain or sea spray or from both, as the case may be.

10. Fish, other than sharks and octopus, intended for export shall be classified as (1) White fish which shall consist of barbets, barrois, batardés, bordernars, bretons, capitaines, cordonniers, dames Berry, gueules pavées and sapsaps ; (2) cateaux ; (3) lubines; (4) bananes; (5) licornes; and (6) mixed fish which shall include all other fish mentioned in Schedule C of the Regulations published under Government Notice No. 35 of the 5th August, 1939.

11. The Magistrate may, by a published Order, regulate the packing of fish intended for export, and may, inter alia, prescribe that salt fish of different classes shall be packed in separate bales bearing distinguishing marks. Provided that licornes, sharks and octopus shall be packed separately from one another as well as from any other fish and the bales containing these three species of fish shall bear labels clearly indicative of their contents.

Provided also that brine salted fish shall only be exported in casks or other watertight receptacles containing brine in quantity sufficient to immerge all fish placed therein.

12. No fish except those specified by the Magistrate in a published Order, may be cured by the brine salting process. Fish so cured shall at all times be kept immersed in brine.

13. It shall not be lawful to export brine-salted fish unless, prior to exportation, such fish has been in brine for at least one month, and is certified by the Magistrate to be in good condition and fit for human consumption.

14. No person knowingly suffering from leprosy or from any contagious disease shall visit, or be at any time present at, any curing place.

It shall not be lawful to employ at any curing place a person affected with leprosy or any contagious disease.

15. No shark product shall be treated within a distance of 500 yards from any curing place.

Shark product, when exported, shall be packed separately and to the package shall be applied in a conspicuous position a red label hearing t4a words "shark products."

16. It shall be lawful for the Magistrate, whether before, at any stage of, or after the completion of curing operations, to order the seizure and destruction of any fish which, in his opinion, has become tainted and unfit for human consumption.

17. All utensils, tools or other implements, casks, tubs or other receptacles used in the curing of fish, as well as the curing places themselves and their surroundings, shall at all times be kept clean and in good hygienic condition to the satisfaction of the Magistrate.

18. Any person who, by any, act or omission, infringes any of these Regulations or fails to comply with any order made thereunder by the Magistrate, shall be liable to a fine not exceeding Rs. 500 and to imprisonment not exceeding three months, and any fish, utensils, or other Materials connected with the commission of the offence shall be liable to forfeiture.

Approved by the Governor in Executive Council at a meeting hold on the fourth day of September, one thousand nine hundred and forty-two.