



Department of  
**AGRICULTURE  
FISHERIES and  
FORESTRY -  
AUSTRALIA**



**AQIS**  
AUSTRALIAN QUARANTINE  
AND INSPECTION SERVICE

# **Vessel plans and specification Details to accompany Application For Registration Form (EX26)**

**Name of Applicant: -----**

**Name of Vessel: -----**

**Home Port: -----**

**Please attach completed form to an EX26.**

|                                       |     |   |
|---------------------------------------|-----|---|
| <b>Details</b>                        |     |   |
| <b>1.1 Principal Dimensions</b>       |     |   |
| Overall Length at Waterline:          |     | <b>1.8 Vermin Control (if applicable)</b>               |
| Beam:                                 |     | Describe:   |
| Draft:                                |     |   |
| <b>1.2 Fishing Operations</b>         |     |   |
| Otter Trawl:                          | Y/N |   |
| Scallop Trawl:                        | Y/N |   |
| Crabbing:                             | Y/N |   |
| Line Fishing:                         | Y/N |   |
| Other – please specify:               |     | <b>2 Processing and Packing Details</b>                 |
|                                       |     | <b>2.1 Processing and Packing Details</b>               |
|                                       |     | Enclosed: Y/N   |
|                                       |     | Awning: Y/N   |
| <b>1.3 Vessel Construction</b>        |     | <b>2.2 Product Contact Surfaces/Equipment</b>           |
| Aluminium:                            | Y/N | Gel coated Fibreglass: Y/N                              |
| Timber:                               | Y/N | Aluminium: Y/N  |
| Steel:                                | Y/N | Polythene Mats: Y/N                                     |
| Fibreglass:                           | Y/N | Other – please specify:                                 |
| Other – please specify:               |     |   |
|                                       |     |   |
| <b>1.4 Hatch Plugs</b>                |     | <b>2.3 Sorting Tray</b>                                 |
| Gel coated over fibreglass:           | Y/N | Gel coated over Fibreglass: Y/N                         |
| Other – please specify:               |     | Aluminium: Y/N  |
|                                       |     | Other – please specify:                                 |
|                                       |     |   |
| <b>1.5 Hatch Combings</b>             |     | <b>2.4 Sorting Tray Chutes, Gates, and Tray Divider</b> |
| Gel coat over fibreglass:             | Y/N | Gel coated over fibreglass: Y/N                         |
| Steel:                                | Y/N | Aluminium: Y/N  |
| Aluminium:                            | Y/N | Other – please specify:                                 |
| Other – please specify:               |     |   |
|                                       |     |   |
| <b>1.6 Deck Surfaces</b>              |     | <b>2.5 Prawn Dip Tank</b>                               |
| Timber:                               | Y/N | Fibreglass: Y/N   |
| Fibreglass:                           | Y/N | Aluminium: Y/N  |
| Steel:                                | Y/N | Other – please specify:                                 |
| Aluminium:                            | Y/N |   |
| Other – please specify:               |     |   |
|                                       |     | <b>2.6 Piano/Packing Table Contact Surfaces</b>         |
|                                       |     | Gel coated over fibreglass: Y/N                         |
| <b>1.7 Waste Disposal</b>             |     | Aluminium: Y/N  |
| Describe:                             |     | Polythene Mats: Y/N                                     |
| (eg: to mother boat, stored on board) |     | Other – please specify:                                 |
|                                       |     |   |
|                                       |     |   |
| <b>2.7 Product Cooking Facility</b>   |     | Salt Y/N  |

|  |  |                |
|--|--|----------------|
| <b>Provided/ Construction</b>                  | Fresh                                    | Y/N            |
| Yes/No   | <b>4.1 Water Supply</b>                  |                |
| Stainless Steel: Y/N                           | Port                                     | Y/N            |
| Other – please specify:                        | Starboard                                | Y/N            |
|  | <b>4.2 Outlet Drains Discharge</b>       |                |
|  | Port:                                    | Y/N            |
| <b>3 Freezer/Holding Room</b>                  | Starboard:                               | Y/N            |
| <b>3.1 Snap Freezer Location</b>               | <b>4.3 Hand Basin Location/Operation</b> |                |
| Separate from Holding room: Y/N                | Within Toilet/Shower:                    | Y/N            |
| Within Holding Room: Y/N                       | Adjacent to Toilet/Shower:               |                |
| <b>3.2 Freezer Surfaces</b>                    | Hand Operated:                           |                |
| Gel Coat Over Fibreglass: Y/N                  | Foot Operated:                           |                |
| Other – please specify:                        | Other – please specify:                  |                |
|  |  |                |
| <b>3.3 Holding Room Surfaces</b>               | <b>4.4 Soap Dispenser Provided</b>       |                |
| Gel Coat over Fibreglass: Y/N                  | Yes / No                                 |                |
| Other – please specify:                        | <b>4.5 Disposable Towels Provided</b>    |                |
|  | Yes / No                                 |                |
|  | <b>4.6 Toilet Shower Location</b>        |                |
| <b>3.4 Refrigeration for Snap/Holding Room</b> | Toilet                                   | Port/Starboard |
|  | Flush Type:                              | Yes/No         |
| Separate: Y/N                                  | Other – please specify:                  |                |
| <b>3.5 Freezer Type</b>                        |  |                |
| Galvanised Coils: Y/N                          |  |                |
| Plate Freezer: Y/N                             | Shower:                                  | Port/Starboard |
| Other – please specify:                        | <b>4.7 Bilge Pump</b>                    |                |
|  | Separate form Deck Pump:                 | Y/N            |
|  | <b>5 Accommodation</b>                   |                |
| <b>3.6 Defrost System Provided</b>             | <b>5.1 Accommodation</b>                 |                |
| Snap Freezer Y/N                               | Sufficient for Crew Complement           |                |
| Holding Room Y/N                               | Yes / No                                 |                |
| <b>3.7 Visible Temperature Gauge</b>           | Bunk for Inspector if Required           |                |
| Snap Freezer Y/N                               | Yes / No                                 |                |
| Holding Room Y/N                               | <b>5.2 Facilities</b>                    |                |
| <b>3.8 Dunnage Provided/Holding Room</b>       | Sufficient for Crew Complement           |                |
| Yes No   | Yes / No                                 |                |
|  | Describe:                                |                |
| <b>3.9 RSW Tanks</b>                           |  |                |
| Galvanised coils Y/N                           |  |                |
| Other – please specify:                        |  |                |
|  |  |                |
| <b>4 Water Supply Details</b>                  | Number of Crew:                          |                |
| Hot Y/N  |  |                |
| Cold Y/N                                       | Number of Personnel:                     |                |
| Both Y/N                                       |  |                |
| <b>6. General Details</b>                      | <b>6.6 Production Records</b>            |                |
| <b>6.1 Carton Storage</b>                      | Yes / No                                 |                |
| Provided Y/N                                   | <b>6.7 Lighting</b>                      |                |

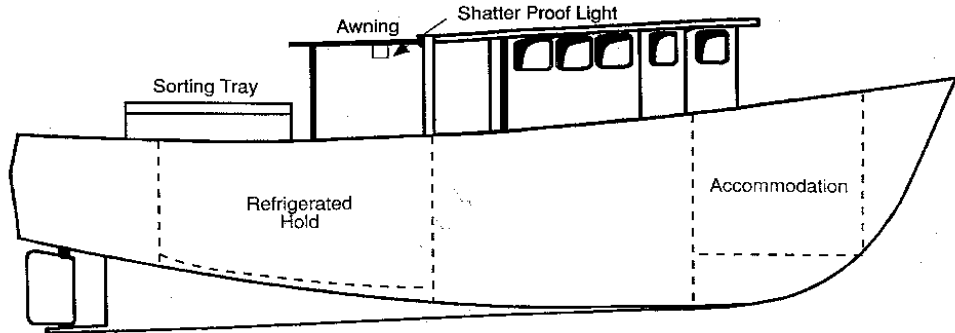
|                                 |     |                                |
|---------------------------------|-----|--------------------------------|
| Separate                        | Y/N | Inspection points              |
| <b>6.2 Chemical Storage</b>     |     | 540 lux: Y/N or N/A            |
| Provided                        | Y/N | Processing Areas               |
| Separate                        | Y/N | 220 lux: Y/N or N/A            |
| <b>6.3 First Aid Kit</b>        |     | Other areas 110 Shatter proof: |
| Provided                        | Y/N | Y/N or N/A                     |
| <b>6.4 Temperature Log</b>      |     | <b>6.8 AQA/FPA Required</b>    |
| Maintained                      | Y/N | AQA                            |
| <b>6.5 Refrigeration Report</b> |     | Yes / No                       |
| Attached                        | Y/N | FPA                            |
| To be supplied                  | Y/N | Yes / No                       |
|                                 |     |                                |

**Process Flow**

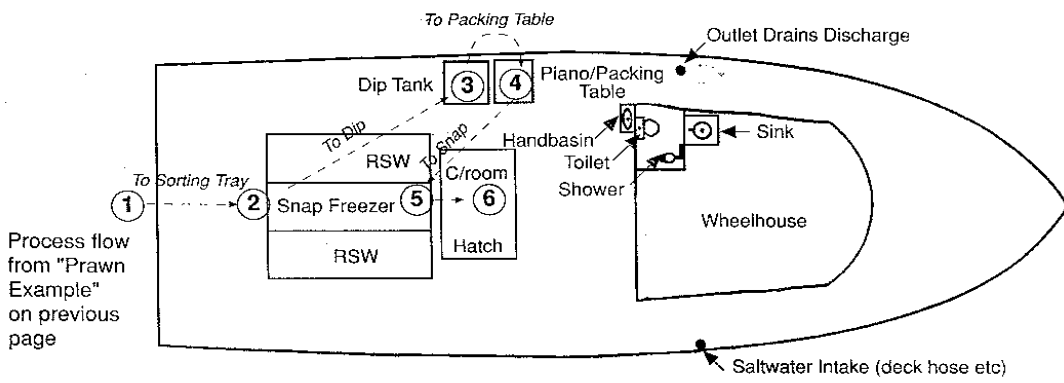
|                                |   |
|--------------------------------|---|
|                                |   |
|                                | <b>Prawns (eg 1):</b>   |
|                                | 1. Catch to sorting tray  |
|                                | 2. Sorting, Grading and Washing   |
|                                | 3. Dipping(eg. 30 seconds in Metabisulphite dip 1kg to 100litres).  |
|                                | 4. Packing in cartons, sealing and weighing.  |
|                                | 5. Transfer o snap freezer for freezing to –18C.  |
|                                | 6. Transfer to refrigerated hold for storage less than –18C.  |
|                                |   |
|                                | <b>Northern Spiny Lobsters (eg. 2)</b>  |
|                                | 1. Received on ice from dinghies (already dismembered/carapace removed).  |
|                                | 2. Sorting and washing  |
|                                | 3. Digestive tract removal  |
|                                | 4. Rewashing  |
|                                | 5. Packing in cartons, sealing and weighing   |
|                                | 6. Transfer to snap freezer for freezing to –18C.   |
|                                | 7. Transfer to refrigerated hold for storage less than –18C   |
|                                |   |
|                                | <b>NB:</b> The numbers above should be transferred to the appropriate area on the deck plan so that the process flow can be identified. |
|                                |   |
|                                |   |
| <b>Full Name of Applicant:</b> | <b>Signature and Date:</b>  |

# Fishing Vessel Specifications

## VESSEL PLANS (Example)

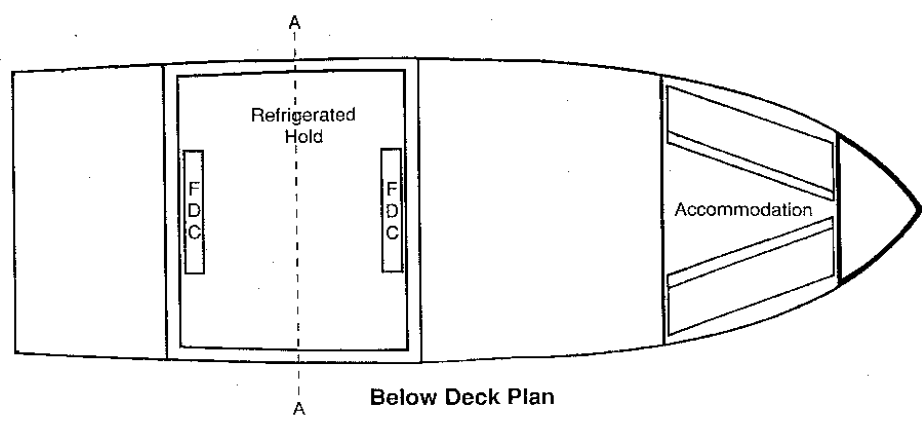


Profile

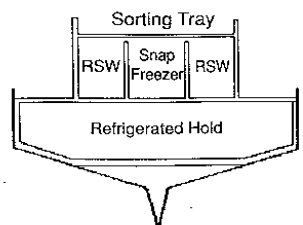


Process flow from "Prawn Example" on previous page

Deck Plan



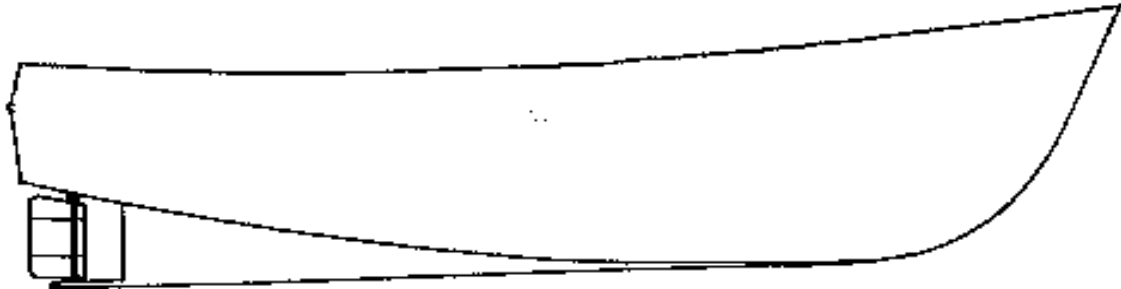
Below Deck Plan



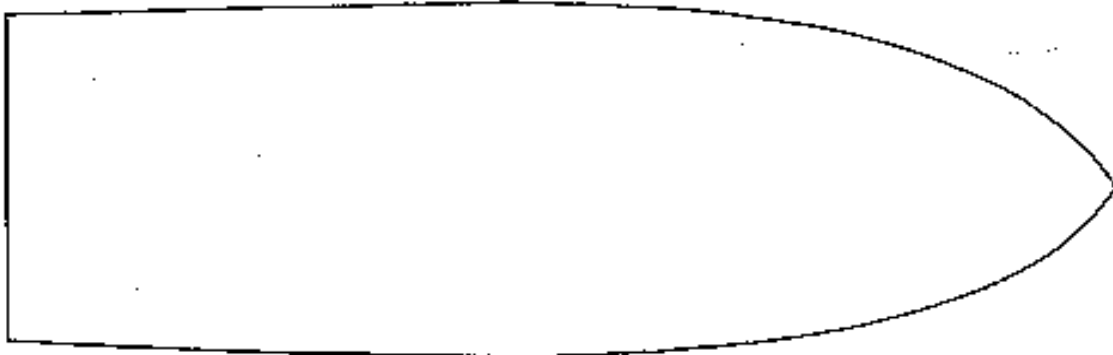
Section AA

# Fishing Vessel Specifications

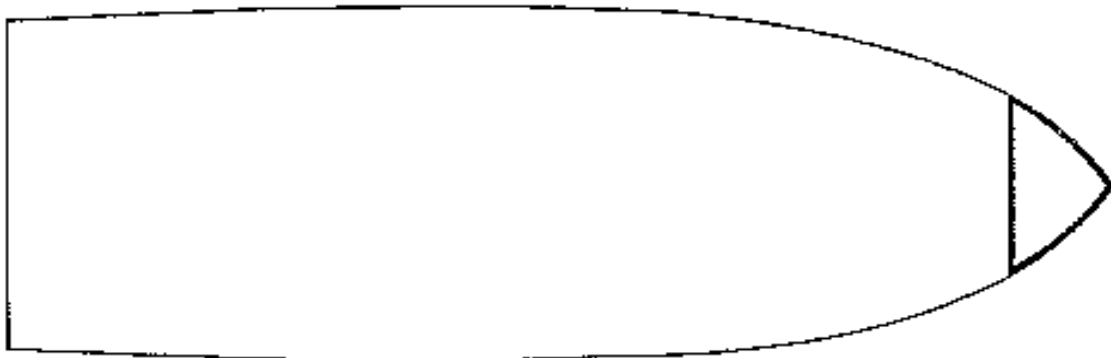
## VESSEL PLANS



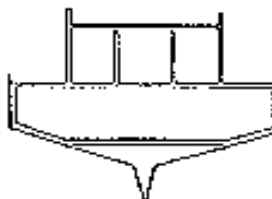
**Profile**



**Deck Plan**



**Below Deck Plan**



**Section AA**