Southern Rock Lobster Clean Green Program



New Entrant Overview

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www.southernrocklobster.com



Clean Green Workshop Part 2
New Entrants

The First Presentation:

Main focus was on the changes from the previous key document the Clean Green ON-Boat Induction Manual and the changes that had taken place to update all the material to become the Fishing Operations digitised application (app) and the setting-up & using the app

A good number of the attendees have been previously trained as CGP Participants

This Second Presentation:

For New Entrants to the CGP - covering-off on the broader aspects of the program:

- **What it Stands For**
- **How it Operates**
- **How to Comply**

What & Why Clean Green

Why a Clean Green Program?

- Arguably, SRL Fishery Producing the Best Lobster in the World?
- Why not produce it using **Best Practice** that can be demonstrated to all stakeholders?
- Developed in the early 2000's, with the roll-out to industry commencing in 2004.
- CGP originally developed to address a no of issues the industry was facing i.e. product quality, OH&S (now WH&S) & generally poor / misunderstood perceptions of the industry.
- CGP, & support materials, continue to evolve with considerable updating in 2013-14 to address the intro of AMSA's *NSCV Part - E Operations* - specifically; requirements to conduct Hazard Identification & Risk Assessments & have a documented Safety Management System (SMS).
- AMSA formally recognised Clean Green as an equivalent means for complying with the *NSCV - Part E*.
- Importantly, Clean Green is an industry-owned, developed, self-managed & independently audited standards-based program.

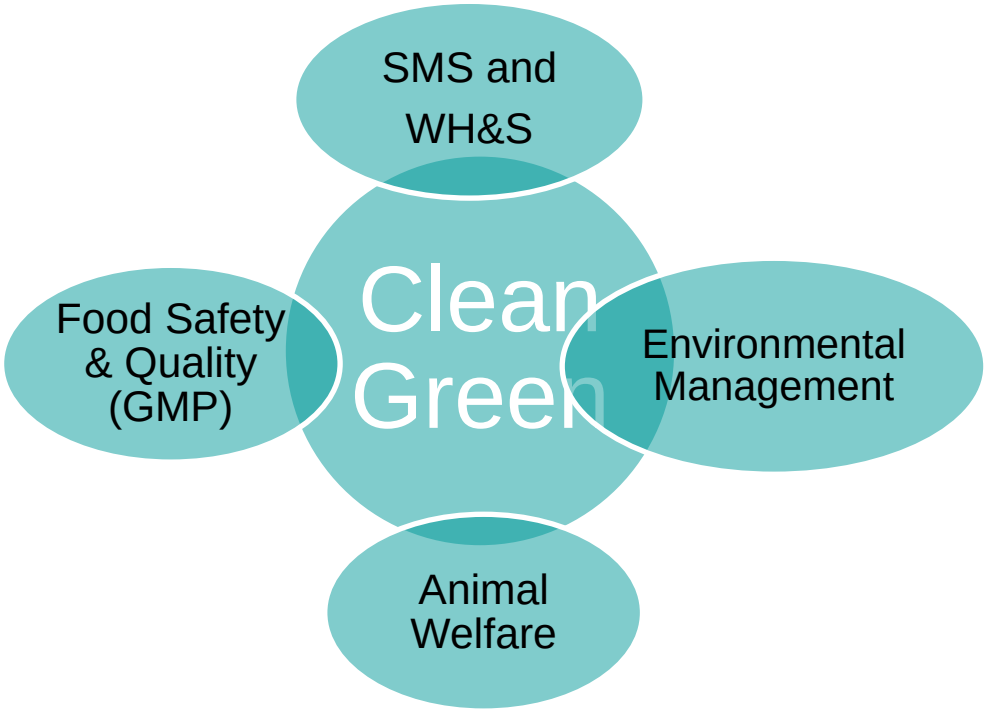
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A Suite of Standards in One!

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Clean Green establishes a suite of standards in the one program for key areas of challenge to the industry. The CGP established guidelines and achievable requirements that can be assessed to measure Best Practice compliance.





Clean Green Is Its Own Industry Standard

Clean Green Standard

- CGP based on own Clean Green Standard establishing overarching requirements to achieve specific **Quality Objectives**.
- Where possible, the Standard incorporates best practice and, as a minimum, legislative requirements.
- IMPORTANT: existence of the Standard in no way replaces or avoids obligations specified by any legislation.
- **However**, working to the Standard presents an opportunity to ensure legislative requirements are met in practice through applying consistent procedures - a requirement often not met by industry Codes of Practice.

Don't need to tell Industry how much of a highly-regulated industry you work in - but to emphasis the extent of the Governing Rules and Regulations you all operate under, take a look at the **Chart on the next slide (from page 6 of the Clean Green Standard)**



Highly Regulated Industry Lot of Authority Looking Over Your Shoulder

There are a few layers of Authority that govern your fishing operations and the journey of a lobster from '*pot to plate*'.

Not all of them are dealt with on a day to day basis, but any of them at any given time can question your fishing operations and get you to demonstrate compliance with whatever their legislative requirements are.

Are you aware that businesses that export lobsters are required by Dept Agriculture, water and the Environment (DAWE) to annually conduct an audit of the vessel's they buy lobsters from? Refer to Vessel Hygiene Checklist at the end of App & Logbook Guidance Notes

Sustainability & Ecological Impact	Environment Protection and Biodiversity Conservation Act 1999	Fishing Gear Pot & Bait / By-catch / Quotas
Vessel & Workplace Safe Practices	State Fisheries Acts and Regulations	
On Board Product Handling	Animals Welfare Acts & Regulations	Fishing / Vessel Safe Operations: Deck / Managing Environmental Interactions / Garbage Disposal / Product Storage (GMP) Cleaning & Sanitisation
Transfer Product from Vessel to Regional Receiver	Protection of the Sea (prevent of pollution from ships) Act 1983	
Processing / Exporting Industry Operations	WH&S Acts & Regulations – AMSA National Standard for Commercial Vessels	
Consumer / Food Safety	Processing / Export Facilities: State & Commonwealth Licences for Receiving / Processing / Exporting Seafood	Post harvest Operations: Regional Receiver / Transport / Live Holding Facilities / Packaging & Processing / Exporting Consolidator
Animal Welfare	Primary Production and Processing Standards (food safety) for Handling Seafood and Export Control Orders	
Independent 3rd Party Audit		



What are the Core Values of the Clean Green Program

CGP delivers training, support & oversight to:

1. Establish values to uphold a genuine commitment to ensuring the health and safety of all who operate under the realm of the Program through safe vessel operations and safe work practices.
2. Provide leadership to minimise the impact on the environment from vessel operations and fishing practices.
3. Set standards for practices across the supply chain that deliver a locally and internationally recognised high quality, safe premium product.

What does the CGP specifically Address:

A. Environmental Management

Responsible Fishing Practices / Sustainable Bait / By-Catch / Interactions with Threatened, Endangered & Protected Species (TEPS) / Garbage & Waste Management / Refuelling / Oil Spills / Storage & Use of Chemicals / Disposing Old Fishing Gear



Core Values cont……..

B. Vessel & Personal Safety

Vessel SMS and Personal (specific to fishing operations) WH&S

Hazard Identification and Risk Assessment - Editable Procedures / Checklists / Control Measures

C. Food Safety & Quality

Guidelines for Implementing Good Manufacturing Process (GMP)

Ensuring a premium live, healthy & safe product across the supply chain.

D. Animal Welfare

It's an industry that is based predominantly on a live trade - need to be able demonstrate the handling and tanking across the supply chain procedures deliver a well-cared for lobster (a potential 'sleeper-issue' for the industry).

N.B. Clean Green delivers a '**whole of supply chain**' program:

Part 1 - Fishing Operations

Part 2 - Post Harvest



An Environmentally Low Impact Fishery ?

When locals who live long our populated Coast are regularly picking up examples of the following on their morning strolls:



Enough to even make art displays!

It is incumbent on any industry reliant on plastics in these times to:



a) be fully accountable for where those plastics finish up, **or b)** use bio-degradable plastics, **or c)** construct fishing gear out of alternative materials e.g. wire that breaks down quickly with minimal impact on the environment. Some sections of the media would have a field day using this against industry.

Time to apply the **SWOT** analogy – turn **W**eaknesses into **S**trengths (get on the front foot) and **T**hreats into **O**pportunities (create positive news stories)



Key Clean Green Documentation

Clean Green Admin Documentation (Icon on home page of app):

There are three key reference documents in this section of the app:

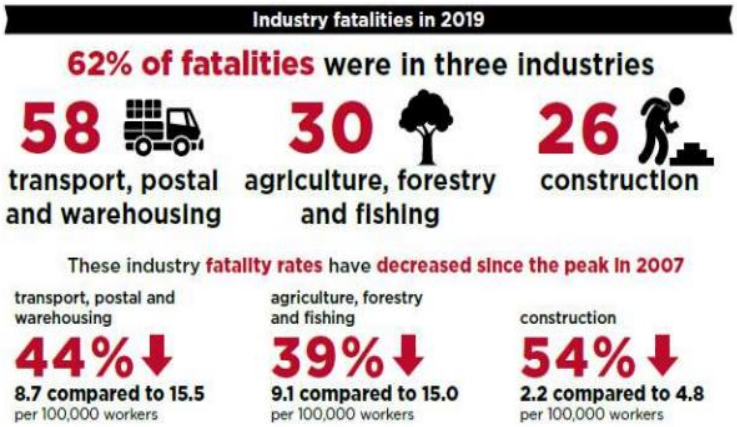
1. **Clean Green Standard -** already discussed but take time to familiarise yourself with the background information of the CGP and the overarching requirement of the program and the associated auditing guidelines.
2. **Auditor's Checklist -** a copy of the auditor's checklist used to conduct the assessment against the auditing guidelines documented in the CG Standard
3. **Clean Green Logbook -** a copy of the logbook in PDF format for reference use, as it provides an example of the kind of information to be record in each part of the actual app logbook



Clean Green's Focus On Safety

Why is there such a **focus on safety** in the Clean Green Program and with the Lobster / fishing industry in General? It is an Industry that has traditionally had high statistics for fatalities and injuries – but been able to drive down over recent years.

Safe Work Australia who collates all the national statistics for workplace fatalities combining them into industry groups, e.g. agriculture, forestry and fishing – below is a table of the three highest combined groups from 2019:



Up until 2016 the agriculture, forestry and fishing group was the highest total for annual fatalities and has steadily decreased since 2004 (peaked at 77 deaths workplace deaths)

The reduction in annual numbers is very positive and hasn't been achieved by luck - a national strategy / legislation, strong emphasis on employer responsibilities and education & general awareness have all contributed



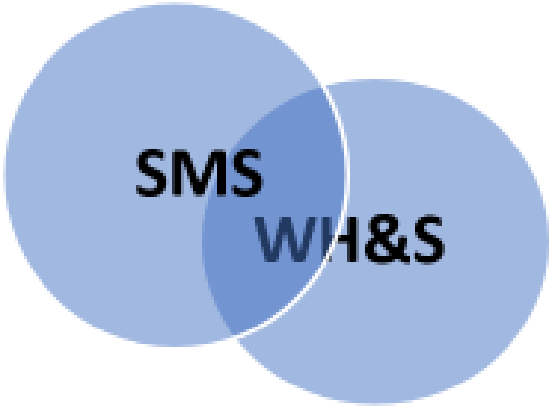
Clean Green Addressing WH&S & SMS Responsibilities

Refer to the App:

The App Part 7 - WH&S Standard: There is no 'specific manual' as such for the fishing industry that explains responsibilities of owners, skippers & crew in regards to Work, Health & Safety (WH&S) and Safe Vessel Operations (SMS). This WH&S Standard has been prepared as a practical document to provide explanation and guidance in regards to compliance with Acts and Regulations.

Note: Part 7 is a reference / interpretation document and no data input required.

As **this image** demonstrates there is an overlap between AMSA's **SMS** requirements and SafeWork Authorities **WH&S** responsibilities – one (SMS) has a focus on the safe operations of the vessel i.e. go to sea come home safely – the other (WH&S) takes more of a perspective of the vessel being a workplace i.e. what are the hazards and level of risk with the tasks being undertaken = **Clean Green Addresses Both**





Need to Identify a Hazard and the Level of Risk Before being able to Control It

Anything to-do with creating a **safe-work environment** starts with **identifying** all potential **hazards** and **assessing** the level of **risk** with each one

The App Part 8.1 Hazard Identification and Risk Assessment:

Provides guidance on conducting a **Risk** assessment to **Rank** an identified **Hazard**ous activity and then introducing controls to reduce the risk ranking.

Helpful Definitions

Hazard: In relation to a person, means anything that may result in an injury to a person or harm to the health of the person

Risk: In relation to an injury or harm means the probability of that injury or harm occurring

The standard procedure across most industries that need to document Hazard Identification and Risk Assessment in their workplaces is to start with using the the tables demonstrated on the next slide

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SRL Clean Green Time for 21st Century Technology

Hazard and Risk Assessment

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Using these charts as guides to conduct a hazard and risk assessment for your vessel and fishing operations is the starting point to address all WH&S and SMS responsibilities

Hazard identification and risk assessment using this table

	LIKELIHOOD			
CONSEQUENCE	Very Likely	Likely	Unlikely	Highly Unlikely
Fatality	High	High	High	Medium
Serious injuries	High	High	Medium	Medium
Minor injuries	High	Medium	Medium	Low
No injuries /Negligible Injuries	Medium	Medium	Low	Low

Consequence	Description
Fatality	Death
Serious injury	Medical treatment requiring several days off work
Minor injuries	First aid / medical treatment
No Injuries / Negligible injuries	No injuries

Likelihood	Description
Highly unlikely	Could happen but probably never will (Rare situation)
Unlikely	Could happen but only rare
Likely	Could happen occasionally
Very likely	Could happen frequently

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Hazard and Risk Assessment

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The key reason for conducting a hazard identification and risk assessment is to introduce controls that will either make changes to eliminate the hazard or introduce controls to lessen and improve the risk – the first image outlines options for what should be done.

Hazard control using this guide

Final risk assessment	What should be done
Low risk	You and your crew should be aware
Medium risk	You should make changes to improve and lessen the risk
High risk	You should stop the operation until you can make substantial changes to the operation

The other image provides an example of how a hazard identification and risk assessment can be documented to include control measures

HAZARD	RISK ASSESSMENT	CONTROLS
ELECTRICITY		
Electric shock from installations	Medium	• → Installed, constructed, maintained and protected to minimise the risk of electric shock or fire • → Components clearly marked • → Switchboard free from obstructions • → Provision made for any hand held equipment to be used in a socket that is RCD protected
DECK/WORK AREA		
Slips, trips and falls	High	• → All deck hatches closed during work • → Deck is clear of loose gear • → Run off scupper is clear • → Slip minimisation surface on deck • → No grease or oil spillage on deck
Fire and explosion	Low	• → Smoking prohibited in enclosed spaces • → Flammable goods stored separately to other chemicals



Hazard and Risk Register

The App Part 8.2 Hazard & Risk Register: A listing table of identified activities associated with lobster fishing operations that could be considered hazardous and have been assessed and ranked. Table can edit / modify existing content to suit individual vessels and also include new activities not included in the listing.

Note: The Activities are listed under three groups:

- Pre Season
- Fishing Day
- General Activities

- It is important to review all the activities individually as well as the assessment and ranking for each one.

The **instructional material** for using the app (supplied with this E-Learning program) provides the detail for editing / amending activities listed in the Hazard & Risk Register as well as how to include additional ones items



Conduct a Hazard Identification & Risk Assessment for your Vessel & Fishing Operations

It is important to put theory into practice – make sure that you:

- Use the Hazard Analysis Sheet
- Assess Your Vessel
- Rate the Risks
- Discuss with the Crew
- Develop, Review and Amend Your Control Measures
- Conduct Annual Drills

Important: Make the Hazard and Risk Register reflect the best possible safety outcomes for your vessel and fishing operations



Part 9 - Safety Management System (SMS)

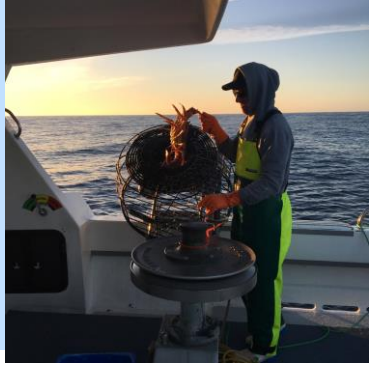
Key requirement for safe vessel operations is a Safety Management System (SMS) that keeps your vessel and all those on-board safe.

AMSA's ***NSCV - MO 504*** establishes the requirements for what each skipper needs to consider and include in their vessel's SMS - as per this chart:

Vessel & Operations	People	Procedures
- Hazards & Risks Assessment - Maintenance	- Roles & Responsibilities - Crewing - Watch-keeping & Fatigue	- Drills - Vessel Emergency - Stability - Review

The CGP SMS as previously noted also identifies and addresses WH&S Hazards associated with lobster fishing operations - this is an additional requirement under State WorkSafe Authority Regulations. Some work injuries come from: trips & falls, cuts from handling knives, working in restricted spaces, general lifting / handling of pots including rope entanglements & the use of winches.

Who currently has any *safety signage* on their winches?



Safety Management System (SMS)

The App Part 9 Vessel Safety Management System (SMS)

This Part 9 SMS reflects much of the Clean Green Objective of addressing vessel (SMS) and personal safety (WH&S) jointly. Through a combination of **Procedures, Checklists and Control Measures** this SMS provides the basis for being prepared to address a multitude of potential hazards and situations that could arise in the operation of a vessel and associated fishing activities.

Importantly, Part 9 is a very highly functional part of the app and while it provides a solid starting point it still requires each section to be reviewed and commented on using the app's editing function. It provides "blanks sections" to introduce further documenting for 'other fishing practices' and 'additional safe working procedures'.

It is important to follow the instructional material and use the app's functionality to get the SMS operational so it best suits the safety requirements for your vessel and fishing operations.



What's in the rest of the app

Part 2 - Vessel Information:

- Remember the drop down menu top LHS
- Important & required info for an SMS i.e. vessel details & those of the responsible people
- Specifically nominates the **Owner** and / or the **Designated Person** i.e. vessel Master / Skipper - names entered here 'self-fill' through the rest of the document
- Designated Person & Master Responsibilities - explain use of the toggle switch
- **Part 3:** Documents required for Clean Green Audit
- **Part 4 - Flip Cards:** A two-part pictorial display of much of the CGP
- Part A - Fishing responsibly – sustainability – by-catch – ecological interactions
- Part B - Tips on **environmental management** and **general safety** as well as best practice for **handing product**.
- Flip Card Checklist - Remember to fill it in in.



What's in the rest of the app cont….

Part 5 - Vessel Good Manufacturing Practice (GMP):

Establishes plans & explains procedures & controls for on-vessel management of live lobster i.e. producing premium, live and healthy lobster

Note: Logbook has a page for inducting crew in GMP Best Practice

Part 6 - Cleaning, Sanitisation & Waste Management Plan:

Cleaning & Sanitisation - provides an example template & a plan requiring allocation of responsibilities

Chemical List - Provides a register for any chemicals stored and used on the vessel. **Note:** the SDS's for common chemicals - required for any chemical used

Waste Management - provides an example template & plan requiring allocation of responsibilities

Storage & Disposal of Garbage - provides a checklist for on-vessel storage & then the appropriate disposal of garbage & other material collected on the vessel during fishing & regular maintenance e.g. oil and filters



What's in the rest of the app cont….

Parts 7, 8 & 9 - Already Covered.

Part 10 - Vessel Check & Maintenance:

Note: all sections require editing / allocations of responsibilities

- Daily Safety & Maintenance Checklist - allocates the responsibilities (skipper / crew) for safety checks
- Vessel Regular Maintenance Plan - list individual activities & the allocation of responsibility as well frequency requirement.
- Fire Extinguisher Servicing Schedule - AMSA allow the six-monthly check of fire extinguishers to be undertaken on the vessel by the skipper - this section records what needs to be done in this check & when it was undertaken.
- Workplace Safety Checklist for Owners & Skippers - For use when owner of vessel engages a skipper to assist with a thorough handover & induction of responsibilities.



What's in the rest of the app cont….

Part 11 - Inductions & Training:

Note: The actual pages to record all of these inductions are in the **CG Logbook (Part 12)**

- Skipper Induction Template - for the logging of the actual Owner to Skipper induction
- Crew Safety Induction & Training - a reminder when to conduct the crew induction
- Visitor On-board Induction - Suggested should be undertaken for any visitor who will spend time on the vessel when it is actually underway i.e. leaves Port.
- General Training & Qualifications Register - option to keep a list of who has completed training & when



Clean Green Logbook Part 12

The App's Logbook Part 12 is a key requirement to ensure that records are kept in accordance with AMSA and Clean Green Fishing Operations Standard requirements.

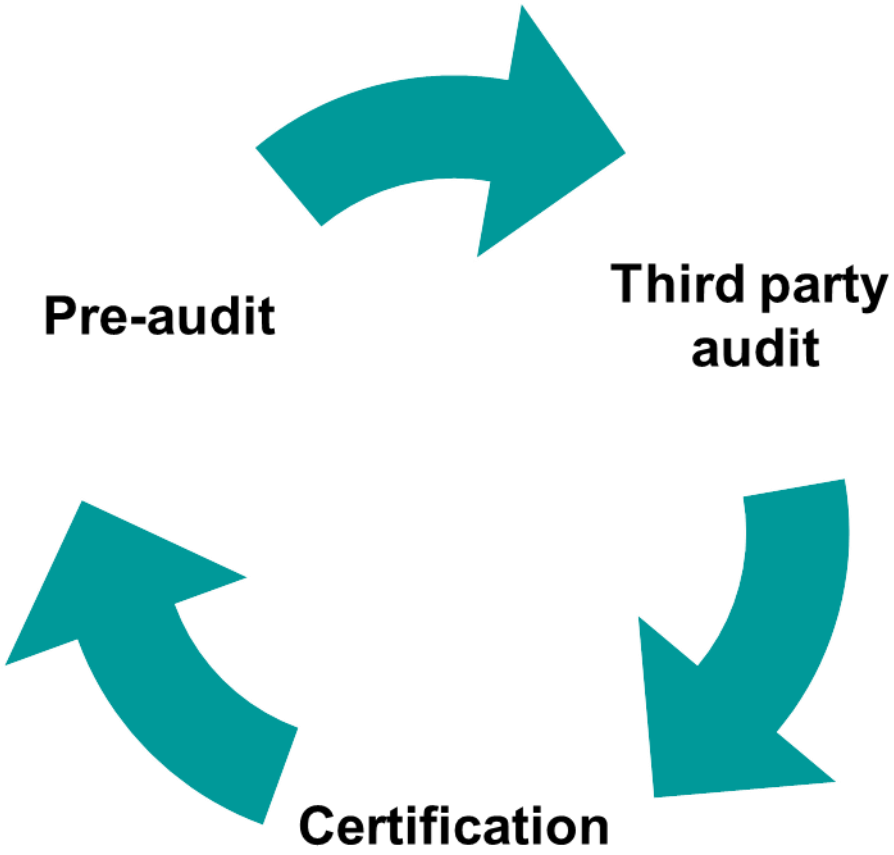
Every section of the logbook allows for multiple entries to be kept and accessed for further editing and input. The user functionality is the same as the fishing operations parts of the app and can be accessed via the backend management portal by the CGP manager to ensure that compliance.

Refer to the **instructional material** for information about and using the logbook and the functionality to access a blank page, record, save the new page and accessing it again for additional editing

Remember: The Clean Green Admin section of the app provides a hard copy of examples for each part of the Logbook – if you are unsure what some of the reporting information is for, please refer to this document



Clean Green Next Steps





Pre-Audit / Audit / Certification
A Snapshot

Pre-Audit / Audit / Certification Involve:

- Checking documentation i.e. the ‘stuff’ in the app
- Asking a few VERY simple questions
- A few physical checks on board your boat e.g. stickers, some safety equip (NO overlap with vessel survey requirements) largely focussed on accessibility etc
- Someone will come to your vessel to run you through the pre-audit (informal, no pressure)
- The Auditor will conduct your audit at a later date.
- Audits *may* be conducted virtually (certainly ‘surveillance audits will be in future)
- You will get plenty of notice and know exactly what to do.
- Once you’re audited, you will be certified & enter into the surveillance audit program
- Annual Membership fee to remain Clean Green Member & maintain app access

Pre – Audit

Involves;

- Checks & balances to meet the standard (Paperwork Checks, Physical Checks On-Vessel & Some Questions)
- Inductions
- Holding Tank Measurements / water flows - Boat needs to be in the water

NOT daunting; will spend up to 2 hours with each vessel operator to take them through how they have set up their app to ensure vessels meet the standard.

After Pre-audit

Following the Pre-audit any items of non-compliance need to addressed

- Following confirmation item have been addressed SRL arranges for the CAB to undertake Independent Third Party Audit
- Auditor is independent (SAI Global), he has done all of the work for us since 2004 & he knows what's going on. Straight forward & still no pressure!



Physical Checks – Audits

Physical checks:

- Stickers
- Bilge Rat and suitable storage container for oil and oil filters
- Rubbish storage device
- Remove plastic bait straps
- Safety gear is accessible (Life jackets, life raft, flares, fire extinguishers, EPIRB, first aid kit, hat and sun screen lotion)
- Radio(s) is operational
- Wet weather gear and gloves available
- RCD protection for 240 Volt systems

Demonstrations: Recording and reporting, refueling, rope length correlates to water depth and water quality



Program Governance

Ongoing Compliance Requirements

- All Vessels auditing within a 5-year cycle i.e. 20% of vessels in the program
- Audits arranged by SRL based on records of past audit programs
- Southern Rocklobster Limited (SRL) maintain records the fishers' compliance against the standard.

All non-conformances (CARs) need to be followed up – a pain in the A@#@* job as usually just paperwork, e.g. :

- Logbooks not used / up-to-date
- First Aid certificate (out of date)
- Missing documents from list in Part 3

Note: Clean Green app - can now check through backend management portal if sections aren't complete & if logbook is being used



Summary

Complete all parts of the app:

- Skipper & Crew inductions
- Vessel hazard analysis
- Vessel safety procedures
- Flip Cards - study & complete checklist
- General hygiene & GMP checks
- Waste Management, Cleaning & Sanitation & Maintenance Plans
- Training Register

Remember: Annual Drills and Reviews of Procedures Record in Logbook

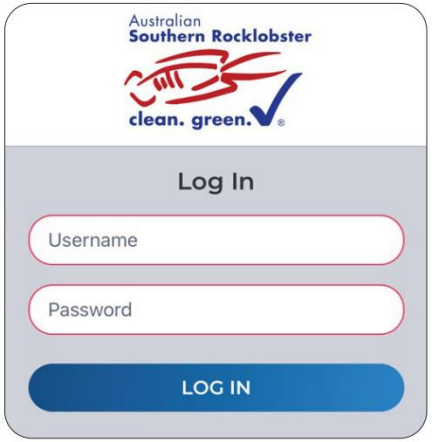
How to Download: Clean Green
Downloading from the App Store

- Open App Store – type in (Search) ‘Clean Green Catching’
- Look for the app

- Select Open
- Enter email address and password linked to store to download
- The will appear on your home screen of your iPad

CG Catching

- When opening the app, you will be presented with a login screen (right).
- Login using the Username and Password provided by the Clean Green Program (CGP) administrator.
- Download guide on next page for full guide on how to use the app.



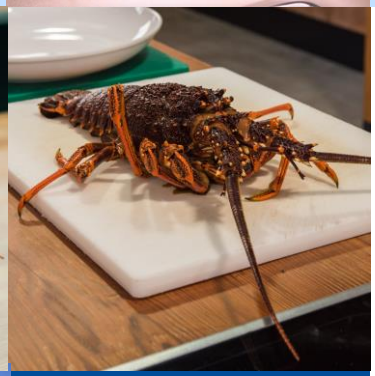
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All ready to become Clean Green Compliant!

Australian Southern Rocklobster clean. green.







SRL
Clean Green
Time for
21st Century
Technology





Most good operators are probably already achieving much of what is required to comply with the CGP – its probably just not documented and supported with guidance material.

Operating in a highly regulated environment producing what is arguably "*the finest lobster in the world*" the Clean Green Program is and has been, since it was first introduced, the only *best practice* total supply chain strategy of its kind anywhere in a wild caught fishery.

Be proud of what you do and how you do it!

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