

**Guidelines for Dry Holding of Live Lobster by Mobile Units for Retail**

**Sale by Lobster Fishers (1)**

1. These guidelines apply to a lobster fisher operating as a mobile food establishment selling live lobster direct to the final consumer.
2. All fishers licensed under the Fisheries Act (Canada) for commercial fishing of lobster and selling live lobster from a mobile unit, are required to have a Food Establishment Permit issued by the Nova Scotia Department of Environment, as per the *Food Safety Regulations*. The Food Establishment Permit Application must be signed by the fisher. This Permit will be conditioned for “Live Lobster Sales Only”.
3. A fisher in selling his own catch from a mobile unit, as a condition of the Permit, is required to keep records on his/her selling activity.
4. If the fisher is buying lobster directly from other lobster fishers, a Nova Scotia Fish Buyer License is required.
5. These guidelines are for the dry holding of live lobster only. This Permit does not apply to the sale of cooked lobster or lobster cooked on-demand.
6. Dry holding of live lobsters on the mobile must include the following:
* protection of the lobsters from direct sunlight and wind;
* temperature maintained between 4 and 10C (39-50F); and
* the ability to keep the lobsters in a high humidity environment to prevent gills from drying therefore reducing mortality (e.g., using seawater wetted paper or canvas).
1. Lobsters are to be monitored regularly for mortalities.
2. Dead lobsters are to be removed immediately from the holding unit on the mobile where live lobsters are kept and **must not be sold**.
3. The maximum time lobsters can be kept in dry holding is one business day (to a maximum time limit of 24 hours). It is the responsibility of the mobile unit operator to ensure that volume of delivery or purchase recognizes this time limit requirement.

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