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## **Loughs Agency**

### **Specifications for Drying Room and Fish Preparation Room**

*Please note these rooms must be separate from each other!*

*The following is guidance and intended as a minimum specification. Professional advice should always be sought in any construction project.*

*The information herein is correct to the best knowledge of the Loughs Agency at the time of going to print. No liability will be accepted for any actions or consequences arising from any errors or any changes in statutory or other regulations (real or perceived).*

#### **Drying /Changing Room**

1. **Materials.** Bear in mind that materials used in a drying room will be alternately exposed to damp and dry air. They will therefore experience stresses associated with repeated expansion and shrinking. Steel is a preferred material for shelving, for instance.
2. **Drying source.** Sufficient heat and ventilation must be provided to ensure the effective overnight drying of wet clothing and footwear. In addition an effective means of hanging wet clothing should be provided to make use of the heat and ventilation provided. A dehumidifier is recommended as the most efficient method of fully drying wet clothing overnight. In addition, a simple ventilation system must be provided to extract the warm humid air. A number of air vents at ceiling level on an external wall should suffice.
3. **Wall Finishes.** Wall finishes should be smooth, impervious and capable of being effectively cleaned. Recommended finishes include washable paint, ceramic tiles with waterproof grouting or plastic sheeting.
4. **Rails.** Coat rails should be spaced at intervals for garments that are drying and for hanging up body and other forms of waders plus fishing bags, nets etc.

5. Rods and Reels. It is not envisaged that guests would wish to leave expensive rods and reels in a heated area overnight but a table against one wall may be useful for such like and for other odds and ends.
6. Information Notice. A notice stating that the room will be subject to high humidity and heat should be affixed to the inside and outside of the door and further state that such conditions may be unsuitable for rods and reels.
7. Floor Finishes. Floor finishes should be smooth, impervious and capable of being effectively cleaned. Recommended finishes include floor tiles with waterproof grouting or vinyl safety flooring. All surfaces should be non-slip.
8. Bench. A slatted bench seat should run along one wall to facilitate guests changing into indoors clothing and should be high enough to store boots and Wellingtons under.
9. Ceilings. Ceilings should be finished with a washable paint. As clothing will dry best nearest the ceiling it is recommended that one of the following be provided:-
  - a. A set of rails running across the ceiling with a gap of 2-6 inches below the ceiling and spaced 6-10 inches apart (depending on size of room). These rails may be attached to the ceiling or to the walls. Access to the rails should be by a 2 to 3 step, free-standing "step ladder" with non-slip feet. The rails should be adequately furnished with clothes hangers, including the clip on varieties for trousers.
  - b. A purpose made ceiling type clothes "drying horse" which is raised and lowered by means of a pulley system. The size should be of adequate proportions to take jackets, trousers, shirts and socks for four to five persons (or to suit whatever is the maximum likely number of fishing guests)
  - c. A set of wire cages with lockable gate and equipped with clothes hangers including the clip on trouser variety. The cages need to be a minimum of four feet in height and raised a minimum of one foot clear of the floor. A small stepladder or stool (both with non slip feet) should be provided to ensure comfortable reach for all.

10. Dimensions. Often the space occupied by a drying room facility is dictated by the physical characteristics of the site ('new build') or the size of the room available for such development. Always obtain confirmation from the Loughs Agency that the size proposed is adequate and appropriate.

11. Wash hand basin. A suitable wash hand basin should be provided with all necessary supplies of hot and cold water. Adequate supplies of soap and hand drying facilities should be provided. The basin should be connected to the drainage system.

12. Notes:

a) All surfaces in the changing area must be capable of being easily cleaned. The floor, in particular, must be non-slip.

b) Laundry facilities do not normally extend to outdoor clothing except for socks and shirts. You may wish to advise guests by notice in the changing area that suchlike should be left in wherever you would wish to collect such garments for washing.

### Fish Preparation Room

13. Wash hand basins. A suitable wash hand basin should be provided, including all necessary supplies of hot and cold water. Adequate supplies of soap and hand drying facilities should be provided. The basin should be connected to the waste water drainage system.

14. Sinks. A suitable sink should be provided for the cleaning of fish and equipment. It should be provided with all necessary supplies of hot and cold water. Recommended size would be a double sink and double drainer. The sink should be connected to the waste water drainage system. A suitable splash back should be provided.

15. Water supply. Water supply should be potable (drinkable).

16. Worktops. All worktops should be smooth, impervious and capable of being effectively cleaned. Nylon cutting boards should be provided to protect worktops from sharp knives.

17. Waste disposal. Industrial paper towels and plastic bags should be provided for the collection and sealing of fish gut etc. A plastic bin should be on hand to place this material in and this should be emptied and cleaned each evening.

18. Knives. It is recommended that the premises supply and keep sharpened two fillet knives and one pair of kitchen scissors. These should be checked and cleaned each evening. In addition two sets of knife proof gloves should be provided and again checked and cleaned each evening. It is not mandatory that anglers use these gloves but they should be available.

19. Fish Storage. It is recommended that fish to be frozen are best left intact (not gutted) as they “keep” better. This, however, is down to the preference of the individual fisherman. A long (chest or, preferably, mini chest) freezer is best suited to storing fish due to their length. For those only wishing to chill their catch a small ‘fridge is adequate.

20. Fish Wrapping. In regard to wrapping fish for fridge or freezer, it is deemed adequate that the premises provide large freezer bags and a supply of old newspapers. More exotic types of bespoke packaging exist but are costly and should be provided by the anglers or requested in advance by the anglers. A charge for providing this is deemed reasonable. For suppliers of such materials please contact Different Fish Ltd (see below).

21. Warning Notice. It is recommended that a notice disclaiming “any responsibility for accident or injury sustained in preparing fish or any responsibility for the said fish thereafter” be posted in the preparation room.

For advice please contact the Loughs Agency

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