**EYE SHAPE**

**0 - Normal Eyes**

* **Appearance**: Clear, bright, and convex (bulging slightly outward).
* **Indicator**: Indicates that the fish is fresh. The eyes are often shiny and transparent, allowing you to see the details inside, such as the black pupil. The clarity and convex shape suggest that the fish was caught recently and is still in good condition.

**1 - Plain Eyes**

* **Appearance**: Less vibrant, slightly cloudy, and more flat or slightly concave (less bulging).
* **Indicator**: Suggests that the fish is not as fresh as one with normal eyes but still might be acceptable to consume. The eyes lose some of their brightness and may start to look dull, which indicates that the fish has been out of water for a longer period.

**2 - Sunken Eyes**

* **Appearance**: Cloudy, sunken, and concave (deeply set into the head).
* **Indicator**: A sign that the fish is old and potentially no longer safe to eat. Sunken eyes suggest that the fish has lost moisture, and its condition has significantly deteriorated. This often indicates spoilage or extended time since the fish was caught.

**EYE CLARITY**

**0 - Clear Eyes**

* **Appearance**: Transparent, bright, and reflective. You can easily see the details inside the eye, such as the pupil.
* **Indicator**: Suggests that the fish is fresh. Clear eyes are one of the best indicators of a fish that has been caught recently and is in good condition.

**1 - Cloudy Eyes**

* **Appearance**: Dull, opaque, and lacking in transparency. The eye may appear milky or grayish, obscuring the details inside.
* **Indicator**: Indicates that the fish is not fresh. Cloudy eyes are a sign that the fish has started to degrade, which often correlates with a decline in overall quality and freshness.

**BLOODSPOT GILL COVER**

**0 - None**

* **Description: No visible blood spots on the gill cover.**
* **Indicator: The fish is very fresh. The absence of blood spots typically indicates that the fish was handled carefully and is in excellent condition.**

**1 - 10% to 30%**

* **Description: Blood spots cover 10% to 30% of the gill cover surface.**
* **Indicator: The fish is still relatively fresh but may have experienced some minor handling stress or has been out of water for a short time. It's generally still of good quality.**

**2 - 31% to 50%**

* **Description: Blood spots cover 31% to 50% of the gill cover surface.**
* **Indicator: The fish is showing signs of aging or handling stress. This level of bloodspotting suggests the fish is less fresh and might be of moderate quality.**

**3 - 51% to 100%**

* **Description: Blood spots cover 51% to 100% of the gill cover surface.**
* **Indicator: The fish is likely not fresh. Extensive bloodspotting usually occurs due to significant handling stress or a longer period out of water. The fish's quality is likely compromised, and it may be less suitable for consumption.**

**Skin Grading System (with Subclassifications)**

**0 - Bright, Shining:**

**Description: The skin is exceptionally vibrant, with a shiny, almost reflective surface. The scales are firmly connected and intact, enhancing the overall vivid appearance of the fish.**

**Subclassifications:**

**Non-Matte: The skin is not matte at all; it is fully glossy and reflective.**

**1 - Bright:**

**Description: The skin is bright but lacks the reflective shine of the "Bright, Shining" category. The scales are mostly firm and intact, although there might be a slight loss of adhesion in some areas. The colors are still vivid, but the surface may be slightly less glossy.**

**Subclassifications:**

**Slightly Matte: The skin has a minor dull appearance with some gloss but isn’t fully matte. Most scales are intact, but the shine is reduced compared to "Bright, Shining" skin.**

**2 - Dull:**

**Description: The skin appears lackluster and may look faded or dry. The scales are loosely connected, with some areas possibly having detached scales. The colors are less vibrant, and the surface is matte, lacking any shine.**

**Subclassifications:**

**Mostly Matte: The skin predominantly lacks shine and appears matte, with a faded, dry look. The scales are often loose or detached, indicating significant freshness loss.**