

Three bright green apples are arranged on a white background. One apple is in the foreground, slightly to the right, and two are behind it, one to the left and one to the right. The apples are fresh and have a natural sheen.

# **BFAR Seafood Safety Program**

Department of Agriculture  
BUREAU OF FISHERIES AND AQUATIC RESOURCES Regional Office No. 6  
Muelle Loney, Iloilo City

Presented during the Forum on Standardization, Productivity, Innovation, and Certification for Enterprises in Food Processing in  
Western Visayas;  
April 29-30, 2015; University of the Philippines-Visayas, Iloilo City Campus

# Objectives

- To inform the HACCP recognition procedures for fisheries establishments;
- To develop linkages between the Bureau and the academe in conducting programs / projects towards food safety implementation; and to
- Strengthen relationship and coordination with BFAR, academe and the private sector.



# Outline

## Introduction

Related laws and regulations

Seafood Safety Programs of BFAR

Integrated Approaches

Procedures in HACCP Recognition

Changes in Food Safety Management

Basic HACCP Concepts

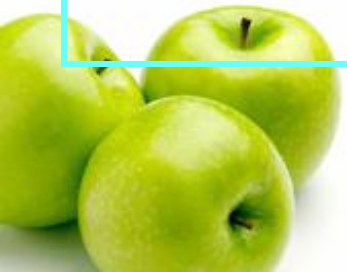
Challenges of Competent Authority



# Introduction

## Why seafood safety?

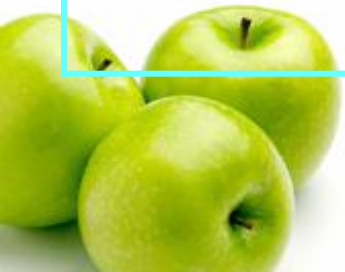
- 😊 Fish is a main source of protein
- 😊 Important foreign exchange earner  
*(US\$768M total export value )*



# Introduction

## Why seafood safety?

- 😊 Source of employment  
*(1.6M workforce)*
- 😊 Contribution to the national economy



# Introduction

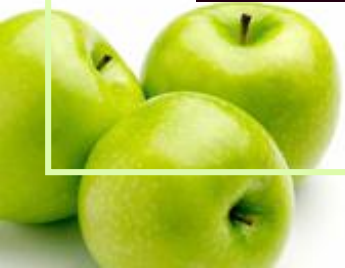
## Why seafood safety?

- 😊 Philippines ranked 7<sup>th</sup> (2011) among top fish producing countries in the world (*4.97M MT, 3.0% of 178.2M MT*)
- 😊 Outbreaks of food-borne diseases associated with consumption of seafood



# Regulations and laws pertaining implementation of seafood safety

- RA No. 8550 (Philippine Fisheries Code of 1998)
- RA No 7394 (The Consumer Act of the Philippines)
- RA No 3720 (Food and Drugs and Cosmetic Act)
- PD No 856 (The Code of Sanitation of the Philippines)



# Regulations and laws pertaining implementation of seafood safety

FAO No. 117 & 117-1, Series of 1975: Rules and regulations governing the operation of processing plants for fish and fishery/aquatic products and prescribing/requiring standards, quality control and inspection of processed fish and fishery/aquatic products

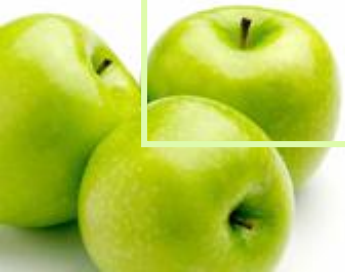
FAO No. 135, Series of 1981: Rules and Regulations governing importation of fish and fishery products





# Regulations and laws pertaining implementation of seafood safety

- FAO 147, Series of 1983: Rules and regulations governing the issuance of permits / commodity clearance for the exportation of fish and fishery/aquatic products
- FAO No. 195, Series of 1999: Rules and Regulations Governing Importation of Fresh/Chilled/Frozen and Fishery Aquatic Products



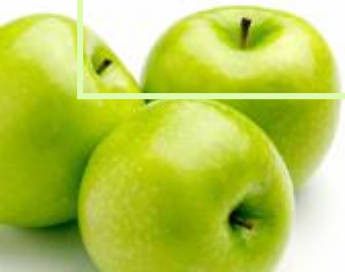
# Regulations and laws pertaining seafood safety

- FAO No. 209, Series of 2001: Guideline on the production, harvesting, handling and transportation of shellfish for implementation of the local government
- FAO No. 209, Series of 2001: Guideline on the production, harvesting, handling and transportation of shellfish for implementation of the local government



# Regulations and laws pertaining seafood safety

- FAO No. 210, Series of 2001: Rules and Regulations on the exportation of fresh, chilled and frozen fish and fishery/aquatic products
- FAO No. 211, Series of 2001: Requirements for pre-processing and processing plants, the SSOP thereof and the processing and quality requirements for shellfish
- FAO No. 212, Series of 2001: Guideline on the implementation of HACCP System



# Regulations and laws pertaining seafood safety

- FAO No. 213, Series of 2001: Establishment and maintenance of BFAR's quality control laboratories and collection of fees and charges for examination services
- FAO No. 214, Series of 2001: Code of Practice for Aquaculture
- FAO No. 220, Series of 2001: BFAR Fish Health Laboratories and collection of fees and charges thereof



# Regulations and laws pertaining implementation of seafood safety

FAO 227, Series of 2008: Rules and Regulations governing the export of fish and aquatic products to EU member

FAO 228, Series of 2008: Rules governing the organization and implementation of official controls on fishery and aquatic products intended for export to the EU market for human consumption



# International Requirements

- Codex Alimentarius Commission
- EU Regulations / Directives
- USFDA CFR
- Other Importing Countries' Requirements



# BFAR Seafood Safety Program

## 1. Integrated approach to food safety

- Involvement of the key players in all the seafood / fish supply chain from catch to consumption

Aquafarm operators

Fishing vessel operators

Ice plant and cold storage (IPCS)

Auction markets /fish ports/landing areas

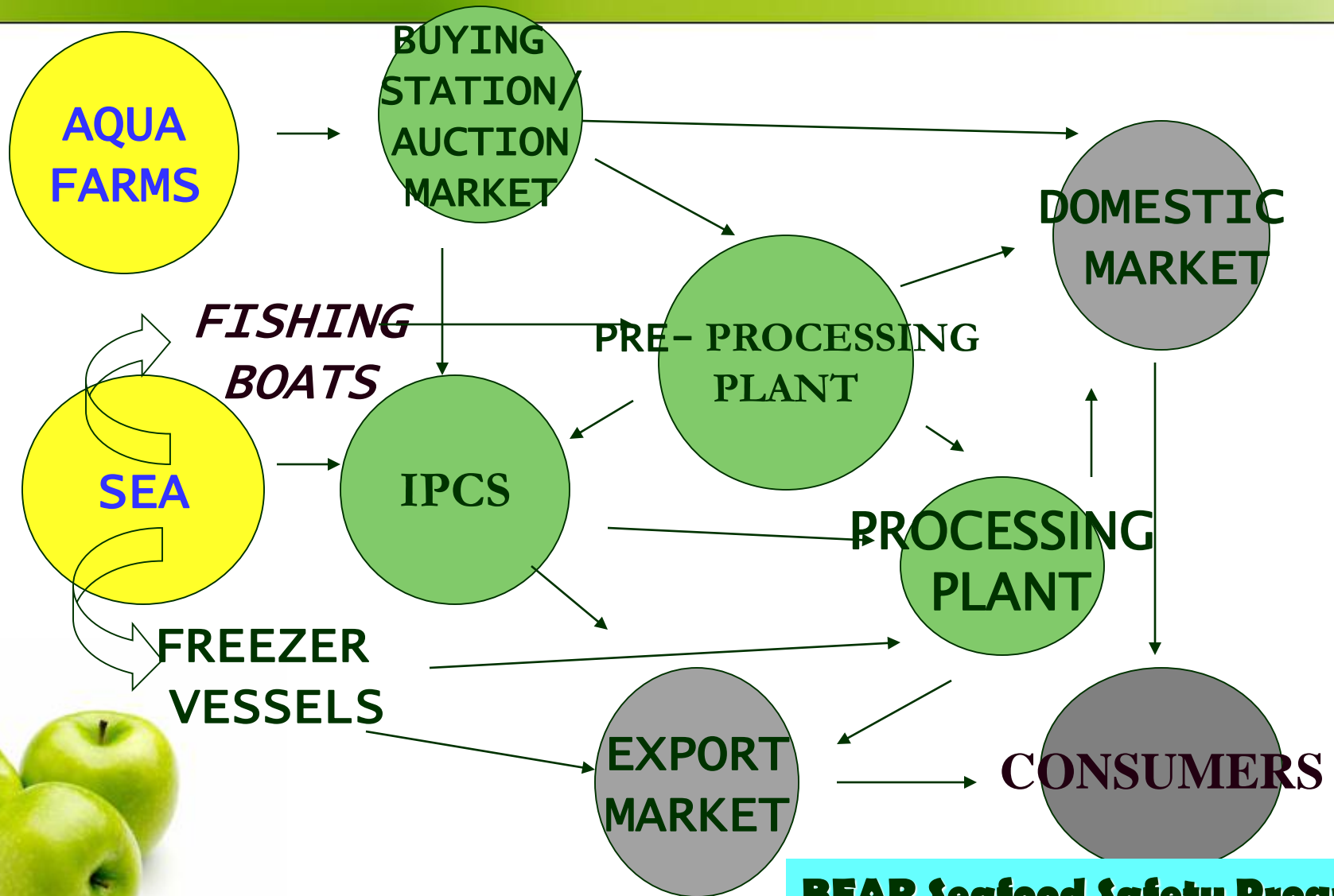
Pre-processing facilities

Processing establishments

Consumers



# Seafood / Fish Supply Chain





# Registration of stakeholders

Stakeholders	Basis for registration/ recognition
Aquafarms	GAqP, BFAR Accreditation for Farms
Fishing vessel	GHP
Freezer vessels	HACCP
Ice plant and Cold Storage (IPCS)	GHP, GMP, SSOP
Pre-processing plants	GHP, GMP, SSOP, HACCP-based
Buying station /Auction markets	GHP, SSOP
Fish processing plants	HACCP

# Fishery establishments

Philippines as of December 2014:

- 51 - EU approved fisheries establishments
- 54 - GMP certified establishments
- 72 – BFAR approved fisheries establishments
- EU approved fishing vessels
- BFAR approved fishing vessels and fishing boats



# Product Certification

- Issuance of sanitary /health certificates
- Issuance of HACCP, GMP Compliance Certificates
- Issuance of other certificates as required by the importing countries



# HACCP Recognition Procedures

8. BFAR's Notification to FE

7. BFAR Recommendation to EU

6. On-site Verification of Food Safety Implementation

5. Desk Review of Food Safety Programs

4. Pre-assessment

3. Notification

2. Pre-evaluation

1. Application



# Changes in Food Safety Management

*Traditionally*, end product testing and inspection methods were used.

*Now:*

😊 Moving towards risk-based assessment (based on product type, consumer group, and intended use of product)



# Changes in Food Safety Management

- ☺ Preventive measures e.g., HACCP whereby critical points are monitored
- ☺ On-line sampling and testing used as a means to verify food safety system
- ☺ “Self-regulatory” or “Self-check” system responsibility on the producers / manufacturers through implementation of food safety programs



# Factors driving changes in food safety systems

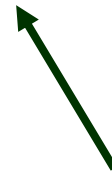




# Approaches to food safety

**Safe food**

Food Safety Hazards (BCP)



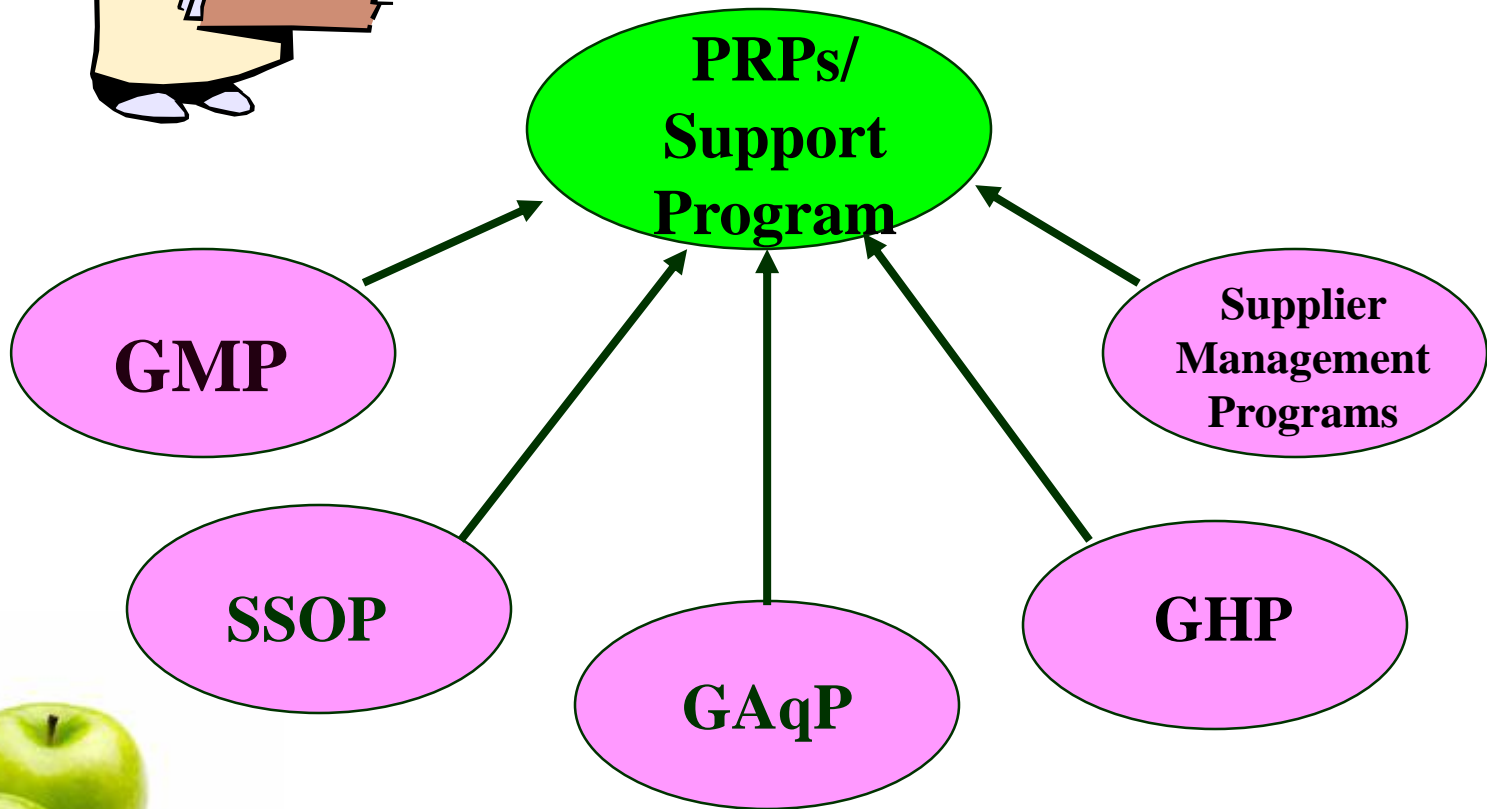
**PRPs**

**Control  
Measures**





# Pre-Requisite Program (Support Programs)



# Challenges for BFAR / CA

- Assurance of food safety from farm- to- fork
- Implementation of an integrated food safety program in the entire seafood / fish supply chain
- Social responsibility of government and industry stakeholders
- Government support in partnership with industry
- Demonstrating the government capacity to sustain the Philippines capability to meet international standards



To end:

Seafood safety is a concern of consumers, processors, legislators, regulators, and public health authorities.



# Sources:

Baltazar, C., Sy, AM, Chua, J. National Seminar / Workshop on Issues, Challenges and Opportunities in Food Safety Management in the Seafood Industry , Grand Hotel, Iloilo City 03 -05 June 2009

KS Yong. Training Course on Food Safety Management System. September 13-17, 2010/DAPCC, Tagaytay City  
Quality System Manual. 2014. BFAR-FIU  
Philippine Fisheries Profile, 2012. BFAR



Three bright green apples are arranged on a white background. One apple is in the foreground, slightly to the right, and is the largest. Two other apples are behind it, one to the left and one to the right. The text "Thank you for listening." is overlaid in a large, bold, dark green font across the middle of the apples.

**Thank you for  
listening.**

**Sheryll Alcazar – Aguirre**  
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