

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, both slightly smaller and partially obscured. The apples have a smooth, glossy texture and a small stem at the top.

Procedures for Recognition of Fisheries Establishments

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

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 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

- USFDA CFR 21
 - 110 - cGMP
 - 113 – low acid canned foods
 - 123 – seafood HACCP



International Requirements

- EU Regulations / Directives
 - 178 2002 – food law
 - 852, 853 2004 – hygiene
 - 854, 882 2004 – organization and official controls
 - 78 2005 – heavy metals
 - 98 83 – water
 - 9623 – residues



HACCP System

system that identifies, evaluates and controls hazards which are significant for food safety (CAC, 2011)

Science-based preventive system of assuring food safety through hazard analysis and control measures

Not a zero-risk system but is designed to minimize the risk of food safety hazards and

Widely accepted as the best system for ensuring food safety



Why HACCP is important ?



Safe food

Food Safety Hazards (BCP)

PRPs

**Control
Measures**



HACCP Recognition Procedures

Approval procedure is primarily carried out into four stages:

1. Pre-assessment on-site inspection
2. Desk Review*
3. On-site Verification of food safety programs
4. Notification of BFAR HACCP Certification

* *GMP, SSOP does not include Desk Review*



HACCP Recognition PROCEDURES

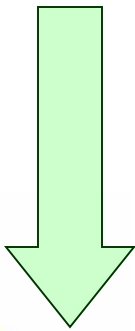
1. Application
2. Pre-evaluation
3. Notification
4. Pre-assessment (on-site inspection)
5. Desk review of food safety programs
6. On-site inspection
7. BFAR's recommendation to European Union (EU) for approval of its certification (i.e. EU market)
8. BFAR's notification to the certified fishery establishments



HACCP Recognition PROCESS FLOW

1. Application

- Letter of intent
- Valid License to Operate
- HACCP Program
- GMP & SSOP programs



GMP/SSOP Recognition PROCESS FLOW

1. Application

- Letter of intent
- Sanitary Permit
- GMP & SSOP programs
- Plant lay-out and other pertinent documents



Contents of the Good Manufacturing Program (GMP)

Good Manufacturing Practices:

- **Discussion of the seven (7) assessment criteria**
 - Premises**
 - Equipment**
 - Personnel Hygiene and Training**
 - Pest Control**
 - Cleaning and Sanitation**
 - Traceability**
 - Records**



Contents of the Sanitation Standard Operating Procedures (SSOP)

Sanitation Standard Operating Procedures

- **Discussion of the eight (8) key areas**
 - Sanitation of Water and Ice**
 - Condition and Cleanliness of FCS**
 - Prevention of cross-contamination**
 - Maintenance of Hand-washing/Sanitizing and Toilet Facilities**



Contents of the Sanitation Standard Operating Procedures (SSOP)

Protection of Food Packaging and FCS from Adulteration with contaminants

Labeling, storage and use of toxic compounds

Adverse employee health condition that could lead to contamination of product, packaging or food contact surfaces

Exclusion of pest and animals from the plant



Contents of the HACCP Program

HACCP Programs:

- discussion on:

 - Company profile

 - Plant Lay-out

 - Organizational Chart

 - Qualification, Responsibilities of HACCP Team



Contents of the HACCP Program

HACCP Programs:

Product description

Process Flow

Narrative Process Flow

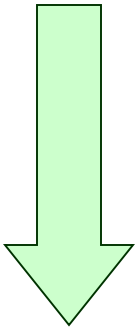
Hazard Analysis Worksheet

HACCP Plan



HACCP Recognition PROCESS FLOW

2. Pre-evaluation

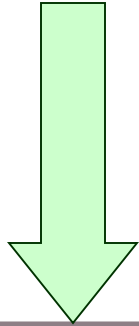


Using FIU Form 106 (Pre-evaluation Checklist) by the Regional HACCP Evaluation Team (RHET)

- This would take around an hour.



HACCP Recognition PROCESS FLOW



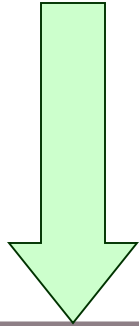
3. Notification

BFAR Regional Director shall
acknowledge receipt of
application in writing

Tentative schedule of pre-
assessment on-site
inspection



HACCP Recognition PROCESS FLOW

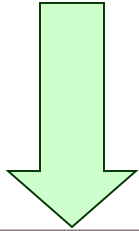


3. Notification

- Assurance of the availability of raw materials at the time of pre assessment; other relevant requirements and reminders
- Confirmation of the requesting plant in writing to proposed date of pre-assessment



HACCP Recognition PROCESS FLOW



4. Pre- assessment on-site Inspection

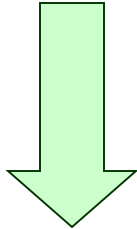
Conduct of joint on-site pre-
assessment

Walk-through of the plant and
review of monitoring
records

One to two days activity



HACCP Recognition PROCESS FLOW



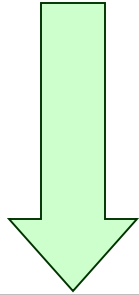
**4. Pre-
assessment
on-site
Inspection**

**Not an official basis for the
issuance of HACCP
implementation and
approval certificate**

**Written agreement between
the BFAR and plant
representatives during the
opening meeting**



HACCP Recognition PROCESS FLOW



5. Desk Review of Food Safety Programs

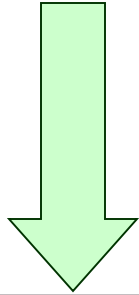
Joint review of the HACCP Program and pre-requisite programs by the NHET and RHET

This could be done in the plant or any area as agreed upon by the Team and plant representatives

Electronic and hard copies during the discussion



HACCP Recognition PROCESS FLOW



5. Desk Review of Food Safety Programs

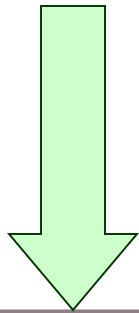
Desk review report is the
output of the activity

The plant need to revised
based on the review and
verify the HACCP Program
on-line

One to two days activity



HACCP Recognition PROCESS FLOW



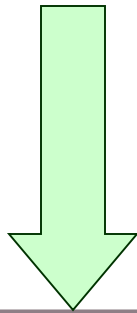
**6. On-site
inspection**

**On-line verification of
reviewed and verified
HACCP, GMP and SSOP
Programs**

**Joint inspection of fishery
establishment by the
National and Regional
Inspectors**



HACCP Recognition PROCESS FLOW



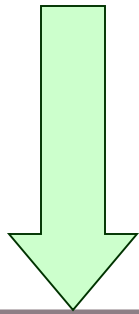
6. On-site Inspection

Deficiencies discussed during the exit meeting with the company representatives

Plant Inspection Report provided within fifteen working days to the plant



HACCP Recognition PROCESS FLOW



6. On-site Inspection

Two to three days depending
on the plant size and
operation

Plant need to submit
corrective action plan
within seven (7) days upon
receipt of Plant Inspection
Report





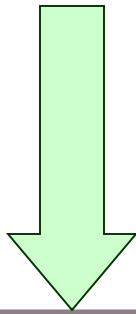
**6. On-site
Inspection**

If Passed the on-site verification:

FIU recommend to Certification Unit for:

- inclusion in the list of HACCP certified fishery establishments
- issuance of Certificate of Recognition for Implementation of HACCP
- Certificate of Recognition for Implementation of GMP/SSOP





6. On-site Inspection

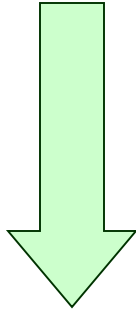
If Failed the on-site verification:

BFAR notification to the plant of system audit results

Plant subject to follow-up inspection to verify progress on corrective action plan implementation and general compliance to food safety requirements



HACCP Recognition PROCESS FLOW

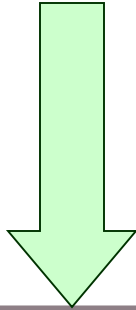


**7. BFAR's
Recommendation to
EU for Approval to
Export**

Submission of the list of compliant fishery establishment (s) and new product line (s), if passed and applying to EU



HACCP Recognition PROCESS FLOW



**8. BFAR's
Notification to the
Approved
Establishments**

{ BFAR will notify the approved fishery establishment (i.e., EU Approval Number, HACCP Certificate)



Follow-up activities

Categories:

A- 12 – one year validity

B- 10months validity

C- 8months validity

- 4th month compliance and monitoring
- 8th month monitoring
- renewal system audit



Follow-up activities

Categories:

D - 6months validity

- 3rd month compliance and monitoring
- renewal system audit



Thanks for listening ...

