

STATUTORY INSTRUMENT

2017 No.....

THE FISH (FISHERY AND AQUACULTURE PRODUCTS) (QUALITY ASSURANCE) RULES, 2017

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STATUTORY INSTRUMENTS

2017 No.

The Fish (Fishery and Aquaculture Products) (Quality Assurance) Rules, 2017

(Under section 35 of the Fish Act, Cap. 197)

IN EXERCISE of the powers conferred upon the Minister responsible for fisheries by section 35 of the Fish Act, these Rules are made this day of2017.

PART I - PRELIMINARY.

1. Title.

These Rules may be cited as the Fish (Fishery and Aquaculture Products) (Quality Assurance) Rules, 2017.

2. Purpose of Rules.

The purpose of these Rules is-

- (a) to prescribe measures for monitoring and control of fish, fishery and aquaculture products and the inputs used in the aquaculture value chain; and
- (b) to prescribe procedures for monitoring the substances and groups of residues likely to contaminate fish, fishery and aquaculture products.

3. Interpretation.

(1) In these Rules unless the context otherwise requires-

“Act” means the Fish Act, Cap. 197;

“approved laboratory” means a laboratory accredited by a competent accreditation body or authority and which has entered into a memorandum of understanding with the fisheries competent authority of Uganda, for the purposes of examining an official sample;

“aquaculture” means the practice of breeding and raising fish in controlled conditions until placed on the market as a foodstuff, and includes the raising of fresh water fish or crustaceans caught in their natural environment when immature and kept until they reach the desired commercial size for human consumption;

(not used in the document)

“aquaculture establishment” means a facility or premises on land or water approved for the production of fish through aquaculture or products used in aquaculture; “aquaculture product” means-

- (a) all fishery products born and raised in controlled conditions until placed on the market as food ; and
- (b) fresh water fish or crustaceans caught in their natural environment when juvenile and kept until they reach the desired commercial size for human consumption;

“audit” means a systematic and independent examination to determine whether activities and related results comply with the planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve the objectives;

“authorised officer” has same meaning as in the Act;

“approved landing site” means landing site which meets the conditions prescribed in Sixth Schedule (Gazetted landsite under the Fish Rules 2010)?

“batch” means a quantity of fish, fishery and aquaculture products obtained under practically identical circumstances, during a period of time indicated by a specific code;

“Beach Management Unit (BMU) has the same meaning as in the Fish (Beach Management) Rules, 2016;

“beta-agonist” means a beta adrenoceptor agonist;

“certification” means the procedure by which official certification bodies or recognized certification bodies provide written or equivalent assurance that foods or food control systems conform to prescribed requirements based on a range of inspection activities including continuous on-line inspection, auditing of quality assurance systems or examination of finished products;

“chilling” means the process of cooling fish or a fish product to a temperature approaching that of melting ice ;

“clean water” means sea and fresh water which is free from microbiological contamination, harmful substances and toxic marine plankton in such quantities as may affect the health quality of fishery products;;

“Code of Practice” means the Code of Practice prescribed under the Uganda National Bureau of Standards Act;

“commissioner” means the commissioner for fisheries responsible for regulation control and quality assurance or the commissioner aquaculture management and development;

“Competent Authority” means a person designated to carry out the official control of fish, fisheries and aquaculture products through inspections, quality control and safety assurance;

“consignment” means a quantity of fish, fishery and aquaculture products and aquaculture products bound for one or more customers in the country of destination and conveyed by one means of transport only;

(Not in the law)

“disinfectants” means chemical compounds capable of destroying pathogenic microorganisms or inhibiting their growth or survival ability; or substances approved under Standard No. US 653:2006 on disinfectants issued by the Uganda National Bureau of Standard;

“establishment” means any premises where fish, fishery or aquaculture products are prepared, handled, processed, chilled, frozen, packaged or stored, but does not include auction and wholesale markets in which only display and sale by wholesale takes place;

“equivalence” means the capability of different inspection and certification systems to meet the same objectives and achieve similar levels of protection against fish borne hazards and quality defects; whatever means of control used for as long as the food safety objective of protection of public health and promotion of fair trade practices are achieved;

“fish” means a vertebrate fish alive or dead and any part of it and includes the young and eggs;

“fishery establishment” means facility where fish and fishery products are cultured, handled, prepared or processed as canned, smoked, dried, salted, chilled, frozen, packed, and stored; (what is the difference with definition of establishment?)

“fish feed” has same meaning as in the Fish (Aquaculture) Rules, 2013; (Insert defn.)

“fish feed establishment” means premises where fish feed are prepared, handled, packaged or stored;

Fish inspector means a fish inspector designated under rule 5; Fisheries Inspector

“fish market” means any place where fish is placed for commercial purposes;

“fishery products” means all seawater or freshwater animals, and all mammals, reptiles and frogs whether wild or farmed and including all edible forms, parts and products of such animals but does not include live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods;

“fishery product” means any product where fish or a part of fish is the primary component, not including the use of fish products as minor ingredients in other processed foods or feeds;

“fish product” means any derivative of any fish other than dried fish, and includes frozen or chilled fish; (reconcile the 3 definitions, chose one)

“fraudulent product” means a product that has been intentionally produced, packaged or labelled in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character, value, quantity, composition, merit or safety;

“fresh product” means a fishery product whether whole or prepared, which has not undergone any treatment to ensure preservation, other than chilling, and includes fish products packaged under vacuum or in a modified atmosphere;

“frozen product” means a fishery product which has under-gone a freezing process to reach a core temperature of -18°C or less after temperature stabilization;

“illegal treatment” means the use of unauthorised substances or products or the use of substances;

“landing site” means a landing site gazetted under the Fish (Fishing) Rules, 2010;

“lot of animals” means a group of aquaculture products of the same species, in the same age range, reared on the same holding, at the same time and under the same conditions of rearing;

“Hazard Analysis Critical Control Point (HACCP)” means a system which identifies, evaluates and controls hazards which are significant for food safety and is an internationally recognized approach to food safety management system;

“high-risk products” means products that, if not properly prepared or processed, may pose a serious risk to human health and safety;

“inspection” means the examination of food or systems for control of food, raw materials, processing, storage and distribution including in-process and finished products;

“management” includes any person in charge of an establishment;

~~“means of transport” means those parts set aside for goods in automobile vehicles, rail vehicles, aircraft and holds of vessels and containers for transport by land, sea or air;~~
(Not clear)

“monitoring plan” means a set of activities set up for purposes of the detection of a certain substance or residue in a certain specimen including water, animal, sediment or food;

“monitoring procedure” means a planned observation or measurement of a parameter, at a specified point or time, which is then compared to a target including a standard, an operational limit or a critical limit;

“monitoring programme” means the sum of monitoring plans set-up for a certain period in Uganda; (what is the difference with monitoring plan?)

“National Standard” means a standard issued or adopted by the Uganda National Bureau of Standards for use in Uganda;

“official controls” means any form of control that the competent authority performs for verification of compliance with these Rules;

“official sample” means a sample taken by the competent authority for the purposes of official controls;

“packaging” means protecting a fishery product by use of a container, wrapper or any other suitable material;

“placing on the market” means the holding or displaying for sale, offering for sale, selling, delivering or any other mode of placing on the market in or outside Uganda;

“physical check” means a check on the feed, fish, fishery or aquaculture product which may include checks on the means of transport, packaging, labelling and temperature, the sampling for analysis and laboratory testing and any other check necessary to verify compliance with the Act, these Rules and any other applicable laws or standards;

(not used in the document)

“processing” means subjecting fish or fishery and aquaculture product to a chemical or physical process including steaking, filleting, skinning, heating, smoking, salting, dehydrating; or marinating of a chilled or frozen product, whether or not associated with other foodstuffs, or a combination of these processes;

“Quality Assurance System” means activities, procedures and methods put in place to ensure the production of safe and quality fish and fishery products;

(not used in the document)

“risk” means the likelihood of the occurrence and the likely magnitude of the hazard and economic consequences of an adverse event or effect to animal or human health;

“risk analysis” means the complete process composed of hazard identification, risk assessment, risk management and risk communication;

“risk assessment” means a scientifically based process consisting of hazard identification, hazard characterization, exposure assessment and risk characterization;

“requirements” means the criteria set down by the Competent Authority relating to trade in foodstuff covering the protection of public health, the protection of consumers and conditions of fair trading.

“residue” means a residue of substances having a pharmacological action, or their metabolites and of other substances transmitted to animal products and likely to be harmful to human health.

~~“revocation of a certificate” means certificate of registration, license or permit issued under the Fish (Fish Inspection) Regulations is cancelled and withdrawn for violations of the Fish Inspection Regulations and that all privileges with respect to the certificate of registration, license or permit are removed;~~

“traceability” means the ability to trace, follow and uniquely identify a product unit or batch through all stages of production, processing and distribution;

~~“suspension of certificate” means a certificate of registration, license or permit issued pursuant to the Fish Inspection Regulations is temporarily withdrawn for the specific period of time noted in the notice of suspension and that all privileges with respect to the certificate of registration, license or permit are temporarily removed;~~

“unauthorised substances or product” means any substance or product the administering of which to aquaculture products is prohibited in Uganda;

“upstream activities” means official controls undertaken by the Competent Authority from the time of harvesting to delivery at the processing establishment;

“validation” means supportive evidence or documentation to confirm that the values of the critical limits for each Critical Control Point are sufficient to prevent, eliminate or reduce to an acceptable level, food safety hazards in the final product;

~~“verification” means checking, by examination and the consideration of objective evidence, whether specified requirements have been fulfilled and may involve a review of a control system or its records performed on a regular basis to determine whether the controls are working as intended and are functioning effectively to control the relevant hazards and may also include conducting records checks, reviewing procedures, conducting operational simulations (such as mock recalls), internal audits, tests or measurements (independent of monitoring controls), and product sampling;~~

“vessel” means any vessel used or likely to be used harvesting or transporting fish to the landing site.

(not used in the document)(2) ~~Unless otherwise stated, the definition of terms given in fish Act and Fish (Aquaculture) Rules 2013 shall apply in these rules.~~

4. Responsibilities for quality assurance.

Every person or establishment handling or processing fish, fishery or aquaculture products is responsible for ensuring the safety and quality of the product at all times.

PART II - QUALITY ASSURANCE OF FISH AND FISHERY PRODUCTS

5. Fish Inspectors.

The Commissioner shall by notice in the Gazette, designate authorised officers under the Fish Act to act as Fisheries Inspectors for the purposes of these Rules (the Act provides for commissioner)

6. Powers of Fisheries Inspector.

(1) A Fisheries Inspector shall have all the powers conferred on an authorised officer under the Act.

(2) A Fisheries Inspector Fisheries Inspector Fisheries shall, in addition to the powers under subrule (1), have the powers to-

- (a) take samples of any fish, fisheries or aquaculture product found in any establishment, vessel, vehicle, premises or site searched under these Rules;
- (b) seize any fish, fisheries or aquaculture product fish, fishery and aquaculture products that is unfit for human consumption, diseased or otherwise contaminated;
- (c) destroy or otherwise render harmless any fish, fisheries or aquaculture fish, fishery and aquaculture products which he or she has reasonable grounds to believe is unfit for human consumption, diseased or otherwise contaminated;
- (d) take appropriate samples of non-fishery items including water, microbial swabs or ingredients to verify compliance with these Rules;
- (e) enter, inspect and search, at any time, any establishment, vessel, vehicle, premises or site where aquaculture is practised, in order to ensure compliance with these Rules; or in which the inspector has reasonable ground to believe that evidence of an offence under these Rules may be found;
- (f) issue fish sanitary certificates under **rule 8**;
- (g) carry out regular inspection and monitoring of activities, documents and records of establishments, in order to prepare a report for the Commissioner and respective establishments in which non-compliance with these Rules is identified; and
- (h) take any other action necessary for the purpose of carrying into effect the provisions of these Rules.

7. Identification of Fisheries Inspector.

A Fisheries Inspector shall, in exercising any of the powers conferred on him or her by these Rules, on demand, produce such means of identification as may be necessary to show that he or she is a Fisheries Inspector for the purposes of these Rules.

8. Obstruction of Fisheries Inspector.

A person shall not obstruct, impede or refuse to admit a Fisheries Inspector or other authorised person acting in the exercise of his or her functions under these Rules or

any other applicable law, or aid any person in obstructing, impeding or refusing to admit a Fisheries Inspector.

9. Fish and fishery products sanitary certificate.

(1) A person shall not place on the market or export out of Uganda a batch or consignment of fish, fisheries or aquaculture fish, fishery and aquaculture products without a fish sanitary certificate issued by a Fisheries Inspector in respect of the batch or consignment.

(2) For the purposes of these Rules, fish, fisheries or aquaculture product fish, fishery and aquaculture products sanitary certificate is-

- (a) the generic local health certificate as set out in First Schedule ; or
- (b) the generic sanitary health certificate issued for the export of products from Uganda as set out in Schedule 1.

~~(c) the aquaculture permit under schedule.....~~

(3) The fees to be chargeable for a fish, fisheries or aquaculture products sanitary certificate is set out in Ninth **Schedule 9**.

(4) A person shall not import a batch or consignment of fish, fishery and aquaculture products into Uganda without a sanitary health certificate issued by the Competent Authority of the exporting country, in respect of the batch or consignment.

10. Refusal to issue fish sanitary certificate.

(1) A Fisheries Inspector may refuse to issue fish, fisheries or aquaculture products sanitary certificate in respect of any consignment or batch of fish, fisheries or aquaculture fish, fishery and aquaculture products from an establishment if-

- (a) the consignment or batch in respect of which the certificate is sought is contaminated with micro-organisms that are potentially injurious to human health or with undesirable chemicals;
- (b) the establishment has not complied with the sanitary requirements set out in these Rules;
- (c) the establishment has not complied with its safety and quality management programme;
- (d) contamination exceeds the relevant national or international standard;
- (e) the packaging and labelling of the consignment does not comply with these Rules; or
- (f) the establishment has not complied with any other condition prescribed by the Commissioner.

(2) Where a Fisheries Inspector refuses to issue a fish, fisheries or aquaculture product sanitary certificate, the inspector shall communicate to the applicant, in writing, the reasons for the refusal.

(3) A certificate issued this rule, may be withdrawn or replaced where-

(a) the certificate is misplaced or lost;

(b) the certificate is damaged;

(c) there are clerical errors on the certificate **or commission errors;** or

(d) the product has not been shipped.

(4) Where a certificate is withdrawn or replaced under subrule (3), the Fisheries Inspector shall, where the applicant qualifies, issue a new certificate.

(5) Where an omission or error is made, the establishment shall meet the cost of replacement of the certificate.

11. Analysis of samples.

(1) A Fisheries Inspector may, for the purpose of establishing the safety and quality of the fish, fisheries or aquaculture product, take samples for analysis in an approved laboratory at the cost of the establishment or owner of the fish, fishery or aquaculture product.

(2) The Uganda Fisheries Laboratory shall be responsible for official sampling, testing and analysis of fish, fisheries or aquaculture products and other related materials.

(3) Where the Uganda Fisheries Laboratory is not competent to test certain parameters, the Competent Authority shall identify and sign a Memorandum of Understanding with such approved laboratories for purposes of offering an specialised analyses.

(4) The laboratories approved under subrule (3) shall annually submit to the Competent Authority their accreditation certificate.

(5) The Competent Authority shall verify sensory assessment of the quality of fish and fishery products to evaluate their freshness in accordance with Uganda Standard US 131, 1999 issued by the Uganda National Bureau of Standards.

(11) The Competent Authority shall implement environmental monitoring plans relating to residues in fish and water . for both aquaculture and wild fishery.

12. Conditions for placing fish and fishery fish, fishery and aquaculture products on the market.

(1) Placing on the market of fish caught in its natural environment or fish and fisheries fish, fishery and aquaculture products shall be subject to the following conditions-

- (a) the fish must have been-
 - (i) caught and landed in less than eight hours; or
 - (ii) stored in ice or at temperatures of melting ice in appropriate containers;

transferred to a vessel with ice storage capability in less than eight hours whilst being kept cool and protected from the sun and contamination, and brought to the landing site in accordance with the code of practice code of practice for production and marketing of chilled fresh and frozen fish, fishery and aquaculture products; Fish, fishery and aquaculture products

- (b) the fish must have been transported at temperatures of melting ice from the landing site to an establishment or market in accordance with the code of practice for production and marketing of chilled fresh and frozen fish, fishery and aquaculture products;
- (c) the fish must be handled, and where appropriate, packaged, prepared, processed, frozen, defrosted and stored, hygienically in an approved establishment;
- (d) the fish must have undergone health and sanitary checks in accordance with the relevant national standards; and
- (e) the fish must have been appropriately packaged, stored, and transported under sanitary conditions meeting the requirements of Third Schedule and Fourth Schedule .

(2) Fish to be placed on the market alive shall be kept under conditions prescribed under Uganda National Bureau of Standards US CAC/RCP 52:2003 and the Code of practice for fish and fishery products.

(3) Fish sold in open markets, supermarkets, chain stores and hotels shall meet the requirements prescribed under these Rules.

13. Product traceability.

(1) All steps in the supply chain shall, for any specific batch or consignment, identify the suppliers of fish, fishery and aquaculture products or raw materials and their customers for any specific batch or consignment.

(2) Every processing establishment shall identify the supplier and batch numbers of all ingredients, packaging materials and food contact cleaning chemicals used in the establishment.

(3) Products landed at gazetted landing sites shall, if compliant with the requirements under the Act and these Rules be issued with a fish movement permit in accordance with the Fish (Beach Management) Regulations, 2013 as proof of origin for traceability.

(4) All products landed at gazetted fish landing sites shall be assessed and if compliant with the prescribed standards, be issued with a local health certificate by the authorised Fisheries Inspector.

(5) An export processing establishments shall only accept fish, fishery or aquaculture products that are accompanied by a signed local health certificate.

(6) Every processing establishment shall keep traceability records for a period of two years from the date of issue.

(7) Traceability records shall be available to the Competent Authority upon request.

14. Requirements for exportation and importation.

(1) A person shall not process for export, export or attempt to export any fish, fishery and aquaculture products unless that fish, fishery or aquaculture fish, fishery and aquaculture products is processed in an establishment in accordance with these Rules.

(2) A person shall not import, export or attempt to import, export, process or store for sale-

- (a) any poisonous fish including species of the families tetradonidae, molidae, diodontidae, canthigasteridae and gempilidae;
- (b) fish, fishery and aquaculture products or aquaculture products -
 - (i) containing biotoxins, toxins, antibiotics and contaminants;
 - (ii) containing food additives not permitted or in amounts exceeding permissible levels;
 - (iii) the quality of which is unfit for human consumption;
 - (iiii) is contaminated with radioactive material; or
 - (iv) otherwise fails to meet the requirements of these Rules.

(3) Permissible standards for the contaminants referred to under this rule are set out in Eighth Schedule .

15. Use of food additives.

(1) The use of food additives in fish, fishery and aquaculture products shall be in accordance with this rule and only those approved in accordance to **US 45:2015, General Standard for food additives (5th Edition)**

(2) No establishment shall be in possession of food additives without the approval of the Commissioner.

(4) Permitted foods additives shall not be used in amounts exceeding the permissible levels.

(3) A person shall not import fish, fishery or aquaculture products containing excessive levels of food additives or prohibited food additives prescribed by the Commissioner.

(4) Where food additives are used, the establishment shall indicate the additive in an indelible manner on the batch/,consignment, label and package in an indelible manner.

~~(9) An abuse of use of additives in fish, fisheries and aquaculture products shall be subjected to seizure, destruction, court proceedings and any other measure deemed fit by the competent authority/inspector at the expense of the owner. Offences/additional powers to seize~~

16. General requirements for import and export.

(1) An establishment shall not import into Uganda any fish, fishery or aquaculture product without an import licence issued by the Commissioner.

(2) A person shall not export fish, fishery or aquaculture products that do not comply with the labelling requirements of Uganda National Standard (Standard Specification for Labelling of Pre-packaged Foods; US EAS 38: 2013), including the Establishment Approval Number and the Traceability Code.

(3) A person shall not load or unload a vessel, vehicle, aircraft or railway wagon with a consignment for export or import unless the consignment has been duly inspected by a Fisheries Inspector or other authorised officer.

(4) All fish, fishery and aquaculture products being imported into Uganda must be assessed and verified by the Competent Authority or an authority delegated by the Commissioner, at the point of entry into Uganda.

(5) Where an establishment imports any fish, fishery or aquaculture fish, fishery and aquaculture products under subrule (5), the transportation, processing, packaging or other manner of handling of that fish, fishery and aquaculture products or aquaculture product shall be in accordance with these Rules and shall comply with any conditions as may be prescribed by the Commissioner.

17. Inspection of fish, fishery and aquaculture products for export.

(1) An establishment shall, before dispatch of a batch or consignment of fish, fishery and aquaculture products or aquaculture products for export, notify a Fisheries Inspector at least twenty four hours prior to the dispatch, in case of chilled fresh products, and at least seven days prior to the dispatch, in case of frozen, processed and cured products.

(2) Each batch or consignment of fish, fishery or aquaculture fish, fishery and aquaculture products to be exported shall be made available for inspection at the establishment and point of exit.

18. Approval of establishment.

(1) A person shall, before constructing, reconstructing or adapting an establishment, submit to the Commissioner, for approval, the plan of the establishment and a list of activities to be carried out by the establishment in accordance with the Seventh Schedule.

(2) The Commissioner may approve a plan submitted under subrule (1) which meets the requirements concerning lay out, product flow and other matters as prescribed in the Seventh Schedule.

(3) The Commissioner shall provisionally approve activities of an establishment submitted under subrule (1) which meet the requirements prescribed in Second, Third, Fourth and Fifth Schedules.

(4) The provisional approval shall last for a period of three months after which time, provided that, the establishment complies with requirements of these Rules, as verified by audits by the Competent Authority, full approval for export shall be granted and the establishment certified and an Establishment Approval Number (EAN) issued.

(5) A certificate of approval of an establishment shall be in the form set out in Seventh Schedule .

(6) The certificate of approval of an establishment shall be valid for one year and may be renewed subject to continued compliance with these Rules.

(7) Where an establishment ceases operations for any reason, the management of the establishment shall inform the Commissioner in writing immediately and in any case not more than three months.

(8) An establishment that has not been in operations for a period exceeding one year shall be delisted.

(9) The Commissioner may reinstatement an establishment delisted under subrule (8) upon satisfactory official inspection by team of Fisheries Inspectors.

19. Submission of Safety and Quality Management Programme.

(1) The management of an establishment shall draw up and submit to the Commissioner, a Safety and Quality Management Programme based on an internationally accepted Good Manufacturing Practice Guidelines approved by the Competent Authority.

(2) The Competent Authority may issue guidelines to stakeholders for the preparation of their Safety and Quality Management Programme.

20. Hazard Analysis Critical Control Points.

(1) The management of an establishment shall implement a quality assurance system based on the following Hazard Analysis Critical Control Points (HACCP) Principles-

- (a) identification of relevant hazards and their means of control using a risk analysis approach;
- (b) identification of critical control points in the establishment on the basis of the manufacturing processes and the intended use of the products;
- (c) establishing and implementing monitoring procedures for critical control points and establishing the critical limits by which the safety of the process can be determined as safe or potentially unsafe;
- (d) establishing appropriate corrective action procedures for when critical limits are exceeded;
- (e) establishing procedures to be regularly undertaken in order to verify that measures outlined in subparagraphs (a) to (d) are effectively conducted; and
- (f) keeping written documented procedures and records, in an indelible manner, of the matters required by this rule with a view to submitting them to the Commissioner as proof that the system is operating within the set standard limits and the results of the different checks, tests and analysis, in particular, shall be kept for a period of at least two years.

(2) The management of an establishment shall submit to the Commissioner, a copy of the safety and Quality Manual including the HACCP plan as prepared under subrule (1) for assessment, site verification and approval.

(3) The management of an establishment shall take samples for analysis in an approved laboratory for the purpose of checking cleaning and disinfection methods and for the purpose of own checks for compliance with relevant national standards.

21. Action in case of health risk.

(1) Where the competent person appointed by the establishment to undertake monitoring as part of a HACCP plan or other risk monitoring identifies a potential risk to consumer safety, the establishment shall-

- (a) implement its product recall procedure;
- (b) inform the Competent Authority of the situation; and
- (c) be responsible for taking the necessary action to protect the consumer.

(2) Where the competent person referred to under subrule (1) informs the Competent Authority of a potential risk to consumer safety under subrule (1) (b), the Competent Authority shall direct the establishment to undertake an appropriate analysis to demonstrate product safety before the product is place on the market.

(3) Where as a result of an analysis under subrule (2), a product is either shown to be unsafe, or its safety cannot be demonstrated, the establishment shall dispose of the

product under the supervision of the Competent Authority in a manner that ensures that the product-

- (a) does not re-enter the food supply chain; and
- (b) is disposed of in a manner approved by the Competent Authority and does not contaminate or pollute the environment.

(4) Where an establishment fails, ignores or neglects to withdraw or dispose of the unsafe fish, fishery and aquaculture products, the Competent Authority shall take appropriate action against the establishment to ensure compliance.

22. Approval of authorised landing sites

(1) The Commissioner may approve official fish landing sites which meet such conditions as may be prescribed in Sixth Schedule and the guidelines for Beach Management Units.

(2) Approval of aquaculture establishments shall conform to the requirements foreseen under Fish (Aquaculture) Rules, 2012.

23. Approval of artisanal fish processing facilities.

~~(1) A person shall not handle fish and fishery products or aquaculture products in a manner that compromises quality and safety including placing fish and fisheries products and aquaculture products “on bare ground”.~~

~~(2) All artisanal fish processing facilities shall be dully registered and issued with a Registration~~

(3) All artisanal processors shall conform to the minimum hygiene requirements that shall be issued by the Commissioner from time to time. (Already in place?)

24. Approval of fish maw processors and exporters.

(1) Every fish maws processing establishment shall comply with the requirements specified in rules 12, 13, and 14.

(2) Every fish maws processing establishments shall meet requirements outlined in the Second Schedule .

(3) Part IV of these Rules applies to fish maws processing establishments.

(4) Fish maws shall be processed in a manner that ensures quality, safety of the product and meets the relevant environmental and health requirements.

(5) A fish maws processing establishment shall, ensure that fish maws meet the export and import requirements specified in rule 12, before placement of the products on the market.

(6) The conditions for storage and transport of fish maws shall be in accordance with Third Schedule.

25. Approval of independent ice suppliers.

The Commissioner may approve independent suppliers of ice to the fishing industry which meet the condition prescribed in Second Schedule, Fifth Schedule and Chapter 2 of the Manual of Standard Operating Procedures for Fish and Aquaculture Inspection and Quality Assurance. (Full citation)

26. Licensing of vessels used in fisheries.

(1) Licensing of vessels used for fishing, collection and transport of fish, shall be carried out annually by the authorised officer under the Act.

(2) The operator or owner of a licensed vessel shall meet the required hygienic criteria, as set out in Third Schedule and Sixth Schedule and the appropriate checklists in the Manual of Standard Operating Procedures for Fish and Aquaculture Inspection and Quality Assurance.

(3) A Fisheries Inspector shall conduct quarterly verification to ensure continuous compliance with the criteria set out in this rule.

(4) The Competent Authority shall receive monthly summary reports from Fisheries Inspectors, and shall verify that standards are maintained on a quarterly basis.

(5) Where standards are not maintained, the vessel licence or approval of an establishment may be revoked until such time that it can be demonstrated that the vessel is compliant.

PART III – QUALITY ASSURANCE OF AQUACULTURE PRODUCTS

27. Conditions for placement of aquaculture products on the market.

(1) The conditions for placement of fish and fishery products on the market prescribed in rule 10 shall apply to fish and fishery products originating from aquaculture.

(2) A processor of aquaculture fish consigned for placement on the market for human consumption shall declare to the Competent Authority in writing that either-

- (a) no veterinary drugs have been used in the farming; or
- (b) if veterinary drugs have been used, that the minimum withdrawal periods for the drugs used which shall be named has been observed before harvesting.

(3) A person or establishment shall not sell fish treated with veterinary drugs and sold live for onward growing before the end of the withdrawal period without informing the buyer in writing to enable the buyer to observe the withdrawal period.

(4) The management of an aquaculture establishment shall ensure that fish is starved for at least 24 hours before slaughter to induce a completely empty digestive system.

(5) The management of the aquaculture establishment shall ensure that fish is stunned, shocked or killed immediately after harvesting it from the holding facility and iced.

(6) A person or establishment shall not place on the market any aquaculture products for which veterinary drug residues exceed the maximum residue limit established or specified by the relevant Competent Authority and in accordance with Eight Schedule.

(7) A person or establishment shall not place on market live fish unless -

(a) the fish to be placed on the market or transported alive is at all times kept under ideal survival conditions; and

(b) the live fish is transported in appropriately constructed containers, well aerated and previously cleaned and disinfected.

28. Requirements for sourcing and placement on market of feed for aquaculture animals.

(1) All feed establishments intending to place on the market fish feed for use in commercial aquaculture shall register with the Competent Authority.

(2) Any person who places on the market or uses any feed which is substandard commits an offence.

(3) Any person who has, for the purpose of a trade or business, possession or control of any fish feed shall, if required by an inspector, conduct an analysis to demonstrate to the satisfaction of the inspector, the quality and safety of the feed.

(4) A feed establishment that intends to place fish feed on the market for use in commercial aquaculture shall put in place measures to guarantee the safety and quality of the fish feed.

(5) The measures referred to in subrule (4) shall be similar or equivalent to those required for establishments producing products for human consumption. (Which products?)

(6) The general requirements for establishments set out in Second Schedule shall apply to feed establishments.

(7) The Commissioner shall issue general guidelines for fish feed, feed materials and ingredients, feed preparation, processing or manufacturing, storage, transport and use in aquaculture to be observed by feed establishments.

(8) The Competent Authority shall carry out inspection of fish feed establishments and monitor the operations of all the persons involved in the value chain for feed to ensure compliance with these Rules.

29. Traceability measures for aquaculture animals and products.

The management of aquaculture establishments shall ensure adequate traceability measures during harvesting and transportation which shall be in accordance with the guidelines issued by the Commissioner.

30. Monitoring of aquaculture production process.

(1) The production process of fish, aquaculture products and primary products of animal origin shall be monitored for the purpose of detecting the presence of residues and substances listed in Eight Schedule , in aquaculture animals and products, their body fluids and tissue, animal feed and water.

(2) The environment from which fish is captured or aquaculture production is conducted shall be monitored for the purpose of detecting the presence of environmental contaminants, residues or substances as listed in Eight Schedule.

(3) The Commissioner shall cause to be prepared a residue monitoring programme for all potential contaminants of aquaculture products which shall be implemented through annual residue monitoring plans drawn by the Competent Authority.

(4) The Competent Authority shall, in the implementation of the residue monitoring programmes, base the implementation on the residue monitoring plans where laboratory analysis is undertaken on a sample or samples that is representative of all exporting farms and exportable products.

31. Coordination of monitoring and inspection.

The Competent Authority shall co-ordinate the implementation of the monitoring and inspection activities under this Part, which are carried out in Uganda.

32. Evaluation of residue monitoring programme for aquaculture products.

(1) The Competent Authority shall evaluate the initial residue monitoring programmes to ascertain their conformity with these Rules and whether they provide sufficient guarantee to detect the presence of the residues and substances listed in Eight Schedule.

(2) The Competent Authority shall in each year review the initial monitoring programmes in light of previous results obtained.

33. Responsibility of aquaculture farm operators.

(1) An aquaculture farm which places aquaculture products on the market and any person engaged in aquaculture trade shall register with the Competent Authority before engaging in the trade and shall undertake to comply with all the relevant rules and applicable laws in the importing country and the laws of Uganda.

(2) The owner or person in charge of an establishment of initial preparation or processing of primary aquaculture products shall take all necessary measures, in particular by carrying out their own checks to-

- (a) accept whether by direct delivery or through an intermediary, only products for which the producer is able to guarantee that withdrawal times have been observed for any drugs or chemicals used in treatment of fish at the farm;
- (b) satisfy themselves that the aquaculture products brought into the establishment-

- (i) do not contain residue levels, which exceed maximum permitted limits; or
 - (ii) do not contain any trace of prohibited substances or products;
- (c) ensure that the producers or persons in charge referred to in subrule (1) place on the market only-
- (i) animals to which no unauthorised substances or products have been administered or which have not undergone illegal treatment within the meaning of these Rules;
 - (ii) animals in respect of which, where authorised products or substances have been administered, the withdrawal periods prescribed for those products or substances have been observed; and
 - (iii) products derived from the animals referred to in (i) and (ii).

(3) Where an animal is presented at the initial preparation or processing establishment by a person other than the producer, the obligations under paragraph (a) shall be on the person who presents the animal for initial preparation.

34. Veterinary monitoring.

(1) The Competent Authority shall require every aquaculture establishment of commercial scale to engage the services of a qualified veterinarian or fish pathologist as may be required; for purposes of carrying out the diagnostics, treatment and monitoring of aquaculture and all forms of treatment on the farm or establishment in conformity with these Rules.

(2) The veterinarian or pathologist shall regularly take record of all the actions carried out at the farm concerning acquisition and application of the veterinary drugs.

35. Random checks.

The Competent Authority shall, at any appropriate time, conduct random checks on any establishment where aquaculture is practiced or where aquaculture products or products used in aquaculture are handled including fish establishments to ensure compliance with these Rules.

36. Facilitation and collaboration.

(1) The checks referred to under rule 31 shall be carried out by the relevant national Competent Authority or its authorised officers without prior notice.

(2) The owner or manager of an aquaculture farm or products or his or representative shall facilitate inspection operations of aquaculture products.

(3) Where during inspection under subrule (2), prohibited substances are found to be in use or any illegal practices that may render products unsafe for the purpose they are

intended to be found to take place in any facility of the establishment, the owner and manager of the facility commits an offence.

(4) Where contaminated products or prohibited substances are found in an aquaculture farms, the management of the establishment shall cooperate with the Competent Authority to ensure safe disposal of the product or substance.

You can't justify an illegality

37. . Actions where maximum levels are exceeded.

The Competent Authority shall-

- (a) where the maximum levels, laid down in Eight Schedule or levels established by the Competent Authority in rule 21 (2) have been exceeded, carry out any measures or investigation which it may deem appropriate in relation to the finding in question; and
- (b) where the examination reveals the presence of residues of authorised substances or contaminants exceeding the levels, the measures laid down by these Rules with regard to exceeding maximum limit of residues, and costs of investigations shall apply.

38. National reference laboratories.

(1) The Competent Authority shall, by statutory order, designate at least one National Reference Laboratory for purposes of these Rules.

(2) A Competent Authority may assign a given residue or residue group to more than one national reference laboratory.

39. Official samples.

(1) The Competent Authority, Fisheries Inspector or authorized officer shall take samples for analysis from the aquaculture farm to ensure compliance with these Rules.

(2) The samples under subrule (1) shall be taken in accordance with guidelines set out in Eighth Schedule for analysis in approved laboratories.

(3) Where positive results are obtained from an analysis conducted under subrule (1), the Competent Authority shall request for information from the management of aquaculture farm regarding the products and where necessary conduct detailed investigations.

(4) Standard sampling and analysis procedures shall be applied in conducting the analysis of samples and any deviation shall be validated for compliance with internationally recognised and acceptable procedures.

(4) The Competent Authority shall in issuing an authorisation for the placing on the market of a veterinary medicinal product intended for administration to a species, the meat or product of which is intended for human consumption, issue the routine

analysis methods for the active ingredients of the veterinary medicinal product to be used by the approved laboratories.

(5) Where positive results are obtained in an analysis under subrule (4)-

- (a) the owner shall provide to the Competent Authority without delay, all the information required to identify the animal and farm of origin or departure;
- (b) the Competent Authority shall obtain full details of the examination and its result; and
- (c) the owner shall provide to the Competent Authority any information the owner deems useful in investigating the sources of the detected residues with a report highlighting the probable sources suspected and reasons to support the owner's suspicion.

(3) Where positive results are obtained after an analysis under subrule (4), the Competent Authority shall in addition carry out-

- (a) an investigation on the farm of origin or departure as appropriate to determine the reasons for the presence of residues;
- (b) in the case of illegal treatment, an investigation of the source or sources of the substances or products concerned at the stage of manufacture, handling, storage, transport, administration, distribution or sale, as appropriate; and
- (c) any other further investigations which the Competent Authority considers necessary.

(4) Where positive results are obtained in an analysis under subrule (4), the aquaculture products from which the samples have been taken shall be clearly identified and the products shall not in any circumstances leave the farm until the results of the further checks and investigations have been conducted and the results made available.

(5) Where illegal treatment is established from the analysis under this rule, the Competent Authority shall ensure-

- (a) that the aquaculture animals or products concerned in the investigations are immediately placed under official control;
- (b) that all the aquaculture products concerned are identified; and
- (c) that an official sample is taken from a statistically representative sample, on internationally recognized scientific basis.

(6) The Competent Authority shall, where there is evidence of residues of authorised substances or products of a level exceeding the maximum limit for residues, carry out

an investigation in the farm of origin or departure, as applicable, to determine why the limit was exceeded.

(7) The Competent Authority shall, in accordance with the results of the investigation carried out under subrule (6), take all necessary measures to safeguard public health which may include prohibiting aquaculture products from leaving the farm or establishment concerned or products from leaving the farm or establishment concerned for a period determined by the Competent Authority.

(8) In the case of repeated infringements of maximum residue limits when animals or products are placed on the market by a farmer or a processing establishment, intensified checks on the animals and products from the farm or establishment in question shall be carried out by the Competent Authority for a period of at least six months and the products shall be impounded pending the results of analysis of the samples.

(9) The Competent Authority shall, by notice in a newspaper of national circulation, **declare** aquaculture products unfit for human consumption where results show that the maximum residue limit has been exceeded.

40. Costs of investigations, checks and analyses.

The costs of investigations, checks and analyses under rule 34 shall be borne by the owner or person having charge of the animals.

41. Cost of destroying animals.

Without prejudice to criminal or administrative penalties, the cost of destroying animals which have given a positive result shall be borne by the owner of the animals without indemnity or compensation.

42. Suspension of approval arrangements.

(1) Without prejudice to criminal penalties laid down in Fish Act and other applicable law in Uganda, where the holding, use or manufacture of unauthorized substances or products in a manufacturing establishment is confirmed, any authorizations or official approval arrangements enjoyed by the establishment concerned shall be suspended for a period during which the establishment shall be subjected to more stringent checks.

(2) In the case of a repeated offence, the authorisations or approval arrangements referred to under subrule (1) shall be permanently withdrawn.

(3) In ensuring compliance with **subrules (1) and (2)**, the Competent Authority shall collaborate with other relevant government ministries, departments or agencies where appropriate as mandated by relevant laws.

PART IV - GENERAL

43. Collaboration with other departments.

The Commissioner may, in implementing these Rules, to the greatest extent possible, consult and co-operate with relevant private and public institutions having aims or objectives related to these Rules.

44. Monthly returns

The management of an establishment involved in fish processing, import or export shall submit monthly returns of its transactions to the Commissioner within the first week of the following month.

45. Falsification of documents.

A person who falsifies or unlawfully alters, destroys, erases or obliterates any declaration, certificate or other document made or issued under these Rules, or any label or mark placed on any container in accordance with these Rules commits an offence.

46. Failure to cooperate.

Any person who fails to cooperate with the Competent Authority during inspection, investigation and checks and sampling under these Rules commits an offence.

47. Offences and penalties.

(1) Any person who, for the time being, is in charge or control or is a manager of persons engaged in handling of fish, fishery or aquaculture products, and who fails to take reasonable steps to ensure compliance with these Rules by any person under his or her charge, control or management, commits an offence.

(2) A person who contravenes these Rules is liable, on conviction, to a fine not exceeding three thousand shillings or imprisonment not exceeding three months or both.

48. Powers of court.

(1) The court may, in addition to or in substitution for any penalty that it may be impose under these Rules, withdraw any approval granted under these Rules.

(2) The court may, on the application of the prosecution, order the closure of any establishment which has violated any provision of these Rules.

49. Commissioner to ensure compliance.

(1) The Commissioner shall ensure that the management of an establishment takes all necessary measures to comply with these Rules.

(2) Where an establishment contravenes these Rules, the Commissioner may authorize actions to suspend temporarily or withdraw some or all of the approvals or services of the Competent Authority to the establishment, until such a time as the establishment demonstrates its compliance with these Rules.

50. Immunity of Commissioner and Fisheries Inspectors.

No liability, civil or criminal shall be attached to the, Commissioner, Fisheries Inspectors or authorised person in respect of loss arising from the exercise in good faith by the Commissioner, Fisheries Inspector or an authorised person in the performance of his or her functions under these Rules.

51. Revocation of S.I. No 12 of 2008.

The Fish (Quality Assurance) Rules, 2008 are hereby revoked.

SCHEDULES

FIRST SCHEDULE

FISH SANITARY CERTIFICATE

THE REPUBLIC OF UGANDA

**HEALTH CERTIFICATE FOR EXPORTS OF FISHERY PRODUCTS
INTENDED FOR HUMAN CONSUMPTION (I failed to copy this from current
rules, please help if you can)
COUNTRY UGANDA (See current Rules)**

SECOND SCHEDULE

Rule.

GENERAL CONDITIONS FOR ESTABLISHMENTS

1. Processing establishment

(1) Applies to all premises where fish, fishery and aquaculture products are processed or packed and destined for supply into all food or other supply chains both internal and export markets.

(2) Processing establishments shall-

- (a) have a working area of sufficient size for work to be carried out under adequate sanitary and hygienic conditions;
- (b) be roofed and protected from contamination with adequate ventilation and, where necessary, steam and water vapour extraction facilities; and
- (c) have adequate natural or artificial lighting.

(3) Processing facilities shall have adequate protection against product contamination from vermin such as insects, rodents or birds.

(4) An adequate number of facilities for cleaning and disinfecting hands to be located in work processing areas, with soap and appropriate hand drying facilities;

(5) Toilets shall be placed such that they are-

- (a) separated from processing areas;
- (b) drainage or sewage systems do not contaminate the product or processing areas; and
- (c) have adequate hand-washing facilities.

(5) All staff handling fish, fishery and aquaculture products shall have knowledge in food hygiene practices and be aware of the hazards associated with the product and the means by which they are controlled.

(6) All staff involved with processing of fish and fishery products shall follow Good Hygiene Practices (GHP) that include-

- (a) hand-washing before processing;
- (b) wearing of protective uniforms, hairnets, footwear to prevent contamination of product;
- (c) be in Good Health-

- (i) have a bi-annual medical examination and certificate;
 - (ii) not suffering from gastro-intestinal illnesses, vomiting, diarrhoea, infectious diseases, upper respiratory tract or skin infections.
- (d) no smoking, eating, drinking or spitting in the processing area, or sneezing over food products.

(7) Fish and fishery products shall be handled and stored in such a way as to prevent contamination and minimize loss of quality.

(8) Instruments and working equipment such as cutting tables, containers, conveyor belts and knives shall be those made of corrosive-resistant materials and are easy to clean and disinfect.

(9) Facilities to provide adequate supplies of drinking water in accordance with the National Standard (DUS 201).

2. Approved premises and equipment.

In addition to the minimal requirement as listed in paragraph 1, the following are required-

(1) Every establishment shall have a design and a layout that preclude contamination of the product and keeps quite separate the clean and contaminated parts of the building.

(2) Areas where fish, fishery and aquaculture products are handled, prepared or processed shall have-

- (a) water-proof flooring which is easy to clean and disinfect and laid down in such a way as to facilitate the drainage of the water or provided with equipment to remove water;
- (b) walls with smooth surfaces which are easy to clean and disinfect, durable, and impermeable;
- (c) adequate ventilation and, where necessary, steam and water vapour extraction facilities;
- (d) adequate natural or artificial lighting;
- (e) a ceiling of such height and of a smooth washable surface that would ensure cleanliness;
- (f) an adequate number of facilities for cleaning and disinfecting hands in work rooms and lavatories provided with single-use hand paper towels; taps shall not be hand-operated;
- (g) properly gazetted and demarcated adequate, appropriate, well-

equipped facilities for cleaning and storage of equipment, and

- (h) doors of durable material which are easy to clean and resistant to corrosion;
- (i) adequate vermin proofing and appropriate facilities for protection against vermin;
- (j) adequately trained and experienced supervisory staff;
- (k) a cold room, chill room, ice room and raw material store where fish, fishery and aquaculture products and ice are stored in accordance with subparagraph (i), and where necessary, a sufficiently powerful refrigeration plant to keep products at the following temperatures-
 - (i) frozen fish products, with the exception of frozen fish in brine intended for the manufacture of canned foods must be kept at an even temperature of -18°C or less in all parts of the product;
 - (ii) fresh products shall be kept at a temperature approaching that of melting ice and super chilled products shall be in the ranges of $^{-2^{\circ}\text{C}}$ - $^{-5^{\circ}\text{C}}$;
- (l) adequate rooms for hygienic handling and storage of by-products, and the by-products shall be kept in acceptable non-corrosive containers;
- (m) a hygienic waste water disposal system shall be approved by the relevant authority;
- (n) an adequate number of shower rooms with wash basins, changing rooms and flush toilets with smooth, water proof, washable walls and floors;
- (o) lavatories shall have adequate light and be well ventilated and the toilets shall not open directly onto the processing hall;
- (p) wash basins shall have materials for cleaning hands and disposable paper towels; and
- (q) a designated and adequately equipped facility for cleaning and disinfecting means of transport; and an adequately equipped lockable room for the fish inspector.

3. Hygienic conditions to be met

An establishment shall maintain the following hygienic conditions-

- (a) floors, walls and partitions, ceiling or roof linings, equipment and instructions used for working on fish, fishery and aquaculture products shall be kept in a satisfactory state of cleanliness and repair so that they do not

constitute a source of contamination for the fish, fishery and aquaculture products product;

- (b) vermin shall be systematically exterminated in the premises or on the equipment; rodenticides, insecticides, disinfectants and any other potentially toxic substances shall be stored in premises or cupboards which can be locked and their use shall not present any risk of contamination of the products;
- (c) appropriate facilities for protection against vermin such as insects, rodents, birds, shall be provided;
- (d) working areas, instruments and working equipment shall be used only for work on fish, fishery and aquaculture products, unless the Commissioner has authorised that they may be used at the same time or other times for work on other foodstuffs;
- (e) detergents, disinfectants and similar substances shall be approved by the Uganda National Bureau of Standards in accordance with US and used in such a way that they do not have adverse effects on the machinery, equipment and products;
- (f) maintain the highest possible standard of cleanliness of staff and shall ensure that-
 - (i) staff wear suitable clean working clothes and head gear which completely encloses the hair;
 - (ii) staff assigned to the handling or preparation of fish products wash their hands each time work is resumed;
 - (iii) smoking, spitting, eating and drinking in work and storage premises of fish, fishery and aquaculture products is prohibited;
 - (iv) adequate amenities for hygiene and recreation including hand-washing facilities, toilets, changing rooms, and canteen are provided;
- (g) ensure that a medical examination is carried out-
 - (i) in respect of any person to be employed by the establishment;
 - (ii) at least once in every six months for every employee who comes into direct contact with, or otherwise handles or supervises the handling of fish, fishery and aquaculture products;

(h) a medical examination under sub paragraph (g) shall be carried out with particular attention to-

- (i) infected wounds and sores;
- (ii) enteric infections, including parasitic diseases and carrier states, specifically salmonella; and
- (iii) respiratory diseases;

(i) take all necessary measures to prevent any person who—

- (i) is known to be suffering from a communicable disease; or
- (ii) has an infected wound or open lesion on any part of his or her body, from working on or handling fish, fishery and aquaculture products, unless there is evidence that that person can do so without risk; and

(j) ensure that employees who handle fish do not wear fingernail polish, watches, rings or other jewellery.

4. Product specific requirements

(1) This paragraph applies to all cured products including the traditional smoking process in which product is smoked at high temperature $>70^{\circ}\text{C}$ for prolonged periods to produce a dried product that is utilized in soups & stews. **This will be in accordance with US (Please provide)**

(2) Fresh product to be used in smoked product shall meet all the requirements for fish safety and quality prescribed under these Rules.

(3) Smoking shall be carried out in a separate establishment away from other processing activities or use specialist ventilation systems to ensure adequate control of smoke and heat.

(4) Materials for instance wood used to make smoke shall be-

- (a) appropriate for use and not include pine, or soft woods.
- (b) stored in appropriate conditions to prevent contamination, away from the smoke-house,
- (c) free from paint, varnish, glue, creosote or any other chemicals that may cause harm to the consumer.

(5) Smoked products shall -

- (a) be stored in cool dry conditions;

- (b) handled, packed, transported and stored in a manner that prevents contamination; and
- (c) meet the requirements of the specific market including maximum residue limits set out in the Eighth Schedule to these Rules or as maybe prescribed from time to time by the Commissioner.

(6) Products defined as hot smoked have been smoked at temperatures greater than 70°C, where the fish is cooked rather than dried and as such are defined, as ready to eat products and as such should be processed under special hygienic conditions to prevent contamination and ensure product safety.

(7) Cold smoke products have been smoked at temperatures less than 30°C and require cooking prior to consumption, so post smoking handling and storage shall be the same as for other fishery products which is cold or chilled storage.

(8) This includes all processes where fishery and aquaculture products are dried including those that are salted and raw materials to be used for production of dried product shall meet all the requirements for fish safety and quality.

(9) Ingredients and additives used shall be-

- (a) approved for food use;
- (b) labelled and stored under appropriate conditions; and
- (c) used at appropriate safe concentrations

(10) Dried product shall be-

- (a) stored in cool dry conditions that prevents contamination; and
- (b) handled, packed, transported and stored in a manner that prevents contamination.

(11) By-products include, fish frames, skins, off-cuts, trimmings, fish oil and others obtained from fish processing that remain in the food supply chain for human consumption.

(12) Establishments that are producing or processing by-products shall ensure that all by-products are treated with the same standards and conditions as for other fish products, with respect to-

- (a) handling;
- (b) hygienic practices;
- (c) storage conditions ; and
- (d) transport conditions.

(13) Other Cured products shall be processed in accordance with the relevant Standard as availed by the Uganda National Bureau of Standard like Dried and dried-salted Fish US 920: 2012, Powdered Silver Cyprinid(Mukene) US 780: 2012, Frozen Fish Fillets US EAS 831:2015, Quick frozen finfish, eviscerated or uneviscerated, Dried Silver Cyprinid (Mukene) US 919: 2012.

THIRD SCHEDULE

Rule..

CONDITIONS FOR STORAGE AND TRANSPORT

1. All vehicles or vessels used for the transportation of fish, fishery or aquaculture products shall be approved and issued with a certificate of inspection and approval, by Competent Authority set out in these Rules.
2. Fish, fishery or aquaculture products shall, during storage and transport, be kept at the temperatures specified in this Schedule-
 - (a) Frozen fish, fishery or aquaculture products, must be kept at a temperature of -18°C or less in all parts of the product;
 - (c) Fresh products shall be kept at a temperature approaching that of melting ice; and
 - (c) Dried products shall be kept at ambient temperature.
3. Transport used for transporting fish, fishery and aquaculture products shall not be used for transporting other products or objects likely to impair or contaminate the fish, fishery or aquaculture fish, fishery and aquaculture products
4. Vehicles used for the transportation of fish, fishery and aquaculture products shall:-
 - (a) be constructed and equipped in such away that the temperatures prescribed in paragraph 2 above are maintained throughout the period of transportation.
 - (b) be provided with adequate drainage in order to ensure that water from melted ice does not stay in contact with the fish, fishery or aquaculture fish, fishery and aquaculture products where ice is used to chill fish, fishery and aquaculture products,
5. It is an offence to transport fish products in a vehicle or container which is not clean and disinfected or which does not meet the conditions laid down in these Rules.
6. Only potable or clean water shall be used for cleaning of vehicles and in particular the interiors of fish containers.
7. Loading and unloading facilities shall be made and constructed of material which is easy to clean, disinfect and must be kept in a good state of repair and cleanliness.
8. Unloading and loading operations shall proceed rapidly with vehicle engines switched off.

9. Fish, fishery or aquaculture Fish, fishery and aquaculture products shall be placed without unnecessary delay in a protected environment at the temperature required on the basis of the nature of the product.
10. Equipment and handling practices that cause unnecessary damage to the edible parts of the fish, fishery or aquaculture fish, fishery and aquaculture products shall be avoided.
11. All vehicles used for the transportation of fish, fishery or aquaculture fish, fishery and aquaculture products shall be in good state of repair to ensure fast and safe delivery.

GENERIC VEHICLE OR VESSEL APPROVAL CERTIFICATE

DEPARTMENT OF FISHERIES RESOURCES



THE REPUBLIC OF UGANDA

CERTIFICATE OF INSPECTION AND APPROVAL OF TRUCK / VESSEL
REG. NO. _____

This inspection is done in accordance with the requirements of the **Fish (Fishery and Aquaculture Products) (Quality Assurance) Rules, 2017** and the Manual of **S.O.Ps** for Fish and Aquaculture Inspection and Quality Assurance, describing the specific sanitary requirements for fish transportation trucks/vessels.

On this date of _____, the Competent Authority /inspector(s) has / have inspected the truck / vessel of Mr./ Mrs./ Dr./ M/s _____ of P.O. Box _____ (Town), verified the license information and other relevant documents, established that the transport capacity is _____Tons and that its refrigeration / insulation / open capacity are acceptable for transporting fish and fishery products as of inspection time.

Therefore, the Truck / vessel is recommended for licensing by the Central Competent Authority. This approval is only valid for 6 months from the date of inspection and approval.

COMMISSIONER FOR FISHERIES

This certificate is authentic only when stamped by DFR inspection seal.

FOURTH SCHEDULE

Rule ..

CONDITIONS FOR PACKAGING

1. Packaging of fish, fishery and aquaculture products shall be carried out under satisfactory conditions of sanitation and hygiene to preclude contamination of the products.
2. Packaging materials and products likely to come into contact with fish, fishery and aquaculture products shall comply with the general rules of hygiene in the Second Schedule including the following-
 - (a) they shall not be such as to impair the organoleptic characteristics of the fish, fishery and aquaculture products;
 - (b) they shall not be capable of transmitting to the fish, fishery and aquaculture products, substances harmful to human health;
 - (c) they shall be strong enough to protect the fish, fishery and aquaculture products adequately.
3. Packaged products shall be labelled so as to accurately describe the content without misleading the consumer and shall be in accordance with **Uganda National Standard US7 (General Standard for Labelling of Pre-Packaged Foods)**.
4. Packaging materials shall not be re-used except for containers made of impervious, smooth, and corrosion-resistant materials which are easy to clean and disinfect, and which may be re-used after cleaning and disinfecting.
4. Packaging materials used for fresh products held under ice shall provide adequate drainage for melt water.
5. Unused packaging materials shall be stored in premises away from the production area and shall be protected from vermin, pests, dust and contamination.

FIFTH SCHEDULE

Rule..

GENERAL REQUIREMENTS FOR DISTRIBUTION AND MONITORING OF WATER

1. This Schedule applies to all fish establishments and ice manufacturing facilities.
2. The management of an establishment shall-
 - (a) account for the sources of water supply; whether mains, mains with intermediate storage, surface water or bore-hole/well water;
 - (b) be responsible for ensuring that water used in the establishment is potable;
 - (c) be able to demonstrate the water distribution system within the establishment;
 - (d) provide a water reticulation plan within the establishment and the outlets shall be identified by consecutive numbering so that they can be located in the plan; and
 - (e) under the supervision of a Fisheries Inspector collect samples and undertake analysis in accredited laboratories to verify water quality according to the sampling schedule set out in the procedures.

3. Potable water standard

Water used in the establishment shall meet the Uganda National Standard as stated in US EAS 12: 2014 Potable water- Specification. Water and ice shall be verified by the Competent Authority to ascertain compliance to the requirements of the of the potable water standard. Routine monitoring of water quality shall be conducted by the establishment.

4. The chlorination system shall comply with the following-
 - (a) chlorine shall be added in-line by dosing or injection (gas or liquid) prior to intermediate storage to permit sufficient contact time with the water in order to allow the chlorine to react with the organic matter;
 - (b) the retention tank shall have the capacity to retain water together with the chlorine added for 30 minutes;
 - (c) the cleaning programme for the intermediate storage tanks shall be documented, monitored and demonstrated;

- (d) the free residual chlorine for all water used for processing fish shall be in accordance with the water distributed by the National Water and Sewerage Corporation or other relevant authority;
- (e) the management of an establishment shall put in place measures to ensure the functioning of the chlorination system, and the free residual chlorine shall be checked at least every two hours.

SIXTH SCHEDULE

Rule..

GENERAL REQUIREMENTS FOR CONDITIONS AND CONTROL OF UPSTREAM ACTIVITIES

1. Landing Sites

Landing site shall meet with the following requirements-

All Fish shall be landed at either a Gazetted or Designated landing sites in accordance with the Fish (Beach Management) Rules, 2003.

(i) Gazetted landing sites

Gazetted landing sites shall be managed by designated fish inspectors and BMU, who will be responsible for the maintenance of the site and collection of records with respect to fish landings and product quality and shall meet the following criteria-

- (a) all products are protected from contamination with respect to facilities; equipment & operations;
- (b) weighing and loading areas should be covered or roofed;
- (c) the site shall be secure, fenced, and measures implemented to restrict access to unauthorised personnel and minimize the presence of pest;
- (d) floor shall be designed such that waste water drains away from the fish handling areas;
- (e) facilities should be cleaned on regular basis;
- (f) fish contact surfaces are of materials that are easily cleaned and where necessary disinfected;
- (g) appropriate sanitary or toilet facilities should be provided;
- (h) appropriate and separate washing facilities are available for equipment and hand washing;
- (i) potable or clean water is available for cleaning of facilities, equipment etc;
- (j) ice is stored in appropriate cleanable containers;
- (k) fish shall be transferred to chilled/iced storage as quickly as possible;
- (l) fish shall not be stored or placed on the floor;
- (m) all waste, should be quickly removed from fish handling areas and disposed of appropriately.

- (n) Personnel working at the landing sites shall meet the following requirements;
- (i) Good personnel hygiene practices shall be employed by persons selling fish & fishery products;
- (ii) All persons handling fish, fishery and aquaculture products shall have a valid medical certificate attesting to their fitness to handle food.

(ii) Designated landing sites

Only landing sites recognised by local governments and operated by a BMU for the purposes of providing access to fishing, landing, handling, processing and marketing fish, collection of fisheries information and the issuing of fish movement permits in accordance with the Fish (Beach Management) Rules, 2003, shall be designated. *I thought all landing sites must be gazetted?*

2. Fish markets and retail sites

All fish that are displayed for sale shall, meet the following requirement-

- (a) be displayed off the ground, on surfaces made of durable, non-toxic and corrosion-resistant material that is smooth and easy to clean.
- (b) appropriate storage conditions to prevent contamination and ensure, where necessary, temperature control, e.g. use of ice;
- (c) protected from adverse weather conditions and contamination; and
- (d) Personnel shall meet the requirements mentioned in paragraph (1) (i) (n) and (o).

3. Vessels:

In addition to the requirements under the Third Schedule the following conditions for vessel design and operation shall apply: -

(1) Requirements for all vessels

- (a) fish shall be handled according to Good Handling Practices (GHP) and be-
 - (i) protected from contamination, sewage, smoke, fuel, oil, grease or other objectionable substances;
 - (ii) protected from the effects of the sun or any other source of heat; and
 - (iii) handled and stored so as to prevent bruising or damage to the edible flesh.

4. Requirements for vessels designed and equipped to store, collect or transport fresh fish.

All vessels that store and transfer fish for instance collection or transport boats shall;

- (a) be designed and equipped with holds, tanks or containers for the storage of ice, fish, fishery and aquaculture products at the chill temperatures.
- (b) have fish holds separated from the engine fuel tanks etc. to prevent any contamination of the stored fishery products.
- (c) have holds and containers used for the storage of fish, fishery and aquaculture products that ensure their preservation under satisfactory conditions of hygiene and ensure that melt water does not remain in contact with the products.
- (d) have surfaces that are made of durable, non-toxic and corrosion-resistant material that is smooth and easy to clean.
- (e) be in such a way that when in use, the parts of vessels or containers set aside for the storage of fish, fishery or aquaculture products are kept clean and maintained in good repair and condition and in particular, they must not be contaminated by fuel or bilge water.

SEVENTH SCHEDULE

GENERAL REQUIREMENTS AND CONDITIONS FOR APPROVAL OF ESTABLISHMENTS

The approval of processing establishments under these rules will involve the following stages

A. Provisional approval of an Establishment

(1) The establishments shall provide the following documentation for approval before construction-

- (a) company registration certificate;
- (b) copy of memorandum of association;
- (c) copy of certificate of incorporation;
- (d) Uganda Investment Authority certificate or licence;
- (e) land title;
- (f) Environment Impact Assessment report and tatement (EIA/S) approved by NEMA;
- (g) Good Manufacturing Practice (GMP) Manual;
- (h) Hazard Analysis Critical Control Point (HACCP) Manual;
- (i) approved architectural plans (A4) which demonstrates that the proposed facility shall have-
 - (i) sufficient area to carry out work under sanitary & hygienic conditions;
 - (ii) the layout that precludes contamination with clear separation of low and high risk areas;
 - (iii) indication of product flow, personnel, and ice;
 - (iv) disposition of facilities, equipment and utensils and their specifications including equipment washing & storage areas; and
 - (v) adequate by-product handling area with suitable equipment, utensils to ensure hygienic conditions.
- (j) application letter seeking permission for provisional approval, indicating the full names, physical and postal addresses of the Managers, Directors and shareholders; and

- (k) the number of employees, CV's of technical staff, installed production and storage capacities, water and ice capacities and description and composition of the products.
- (2) An on-site verification will be conducted to ensure that the relevant requirements of Rules are fully complied with.
- (3) Upon meeting these requirements, the Commissioner may grant provisional approval for the establishment to process fishery products.

B. Full establishment approval

Within three months of obtaining provisional approval the establishment shall be audited to establish that-

- (a) the premises, facilities, equipment maintain compliance with the prescribed standards:
- (b) that operational practices meet the requirements with respect to standards of-
 - (i) hygienic operation;
 - (ii) product quality and safety control systems implemented correctly;
 - (iii) records and documentation maintained; and
 - (iv) product traceability;
- (c) the Commissioner shall base on these requirements to grant the establishment full approval with the issuance of-
 - (i) annual approval certificate; and
 - (ii) establishment approval number.

C. Annual renewal of establishment approval number

The approval status of an establishment shall be reviewed annually and a new certificate issued on the basis of compliance to the Fish (Quality Assurance) Rules, 2017 and the prescribed standards.

EIGHT SCHEDULE

Rule....

GENERIC CERTIFICATE OF APPROVAL FOR FISH ESTABLISHMENTS

(Please help format this Form)



This is to certify that the fish establishment:

EAN Own by:

...

Which is located on

plot number:

Address

.....

.....

Town

Has be registered and approved for the purposes of fishery: *(delete as applicable)*

Collection	Holding	Ice Production	Preparati on	Processin g	Storing	Transporti ng	Export
------------	---------	-------------------	-----------------	----------------	---------	------------------	--------

Other (please state):

For the following products

(Descrip

tion of

products

types

and

processe

s)

For the year ending

Subject to the following conditions:

1. The fish establishment shall conform to the requirements of the Fish Rules 2010 and the Fish (Aquaculture) Rules, 2003 (SI 81 of 2003)
2. This approval certificate is not transferable
3. Any change in the ownership of the certified fish establishment shall automatically invalidate this certificate.
4. This certificate shall be displayed conspicuously in the fish establishment.

Commissioner of (Type name here)
Fisheries:
Date of
Issue:

Signature:

Official Stamp

NINTH SCHEDULE

Rule..

GENERAL REQUIREMENTS FOR FISHERY PRODUCTS

The purpose of this Schedule is to provide the standards by which objective assessment of compliance is determined as foreseen by these Rules and supportive Manual(s) of Standard Operating Procedures. The presence of a parameter in this schedule does not imply that regular analysis will be conducted.

ALL FISHERY PRODUCTS.

Fishery products include those caught and processed in Uganda and those imported from other countries that are of similar types i.e. Freshwater species (fresh or frozen).

Microbial Limits.

a) pathogens		Max Limits
<i>Salmonella spp</i>		0/25g
<i>Vibrio cholera</i>		0/25g
<i>Listeria monocytogenes</i>		10 ³ /g
a) hygiene indicators		
<i>Escherichia Coli (E. coli)</i>		10 ² /g
<i>Staphylococcus aureus</i>		10 ³ /g
Total Plate Count TPC		10 ⁵ /g

Quality/Freshness Indicators

Parameter	Sample type	Max Value
TVB-N/TMA-N	Fish Muscle (Lates niloticus only)	25mg TVBN/100g

Chemical contaminants in fish

Parameter	Sample type	MRL
Lead	Fish Muscle	0.2 mg/kg.
Mercury	Fish Muscle	0.05 mg/kg.
Cadmium	Fish Muscle	0.05 mg/kg
Sum of Dioxins	Fish Muscle	4.0 pg/g
Sum of Dioxins & Dioxins like PCBs	Fish Muscle	8.0 pg/g

Analysis of chemical contaminants of fish are conducted as part of the residue and contaminant monitoring program as described in Manual of Standard Operating Procedures for Fish and Aquaculture Inspection And Quality Assurance, which also includes analysis of water and sediments.

Processing contaminants

Parameter	Sample type	MRL
Benzo(a)pyrene	Muscle meat of smoked fish and smoked fishery products	5.0 µg/kg wet weight
Benzo(a)pyrene	Muscle meat of fish, other than smoked fish	2.0 µg/kg wet weight

Residues in muscle of fish from aquaculture

	MRL
Diethylstilboestrol	Banned
Methyl-testosterone	Banned
Chloramphenicol	Banned
Nitrofurans/;l ;l	Banned
Nitromidazole	Banned
Antibiotics	Verification of presence Of antibiotics
Amoxicilin	50 µg kg ⁻¹
Ampicilin	50 µg kg ⁻¹
Flumequine	600 µg kg ⁻¹
Oxolinic acid	300 µg kg ⁻¹
Trimethoprim	50 µg kg ⁻¹
Sulfonamides	100 µg kg ⁻¹
Tetracycline	100 µg kg ⁻¹
Oxytetracycline	100 µg kg ⁻¹
Organochlorines incl. PCBs and Dioxin	0.01mg kg ⁻¹
Lead	0.2 mg kg ⁻¹
Cadmium	0.05 mg kg ⁻¹
Mercury	0.5 mg kg ⁻¹
Aflotoxins B1,B2,G1,G3	20µg kg
Malachite Green Leucomalachite green	Banned

IMPORTED FISHERY & SEAFOOD PRODUCTS

All fishery products entering the country shall be: -

- (i) Compliant with sections regarding imports in these Rules

- (ii) Clearly labelled with batch identification number, identity of the supplier or /processor and country of origin.
- (iii) accompanied with a valid health certificate issued by the Competent Authority of the supplying country.
- (iv) meet the standards as laid down in these Rules;
- (v) meet the following species specific /product type standards as set out below:

Parameter	Product/ sample type	Maximum limit	
E.coli	Shelled and shucked products of cooked crustaceans and molluscan shellfish	10	cfu/g
Coagulase-positive staphylococci	Shelled and shucked products of cooked crustaceans and molluscan shellfish	1000	cfu/g
Salmonella	Live bivalve molluscs and live echinoderms, tunicates and gastropods	0.00	in 25g
Salmonella	Cooked crustaceans and molluscan shellfish	0.00	in 25g
E.coli	Live bivalve molluscs and live echinoderms, tunicates and gastropods	0.00	MPN/100g of flesh and intra-valvular liquid
Histamine	Fish species associated with high levels of Histadine	100	mg/Kg
PAH Polycyclic aromatic hydrocarbons	Crustaceans, cephalopods, other than smoked. The maximum level applies to crustaceans, excluding the brown meat of crab and excluding head and thorax meat of lobster and similar large crustaceans (<i>Nephropidae</i> and <i>Palinuridae</i>)	5	µg/kg wet weight
PAH Polycyclic aromatic hydrocarbons	Bivalve molluscs (26)	10.00	µg/kg wet weight
Lead	Crustaceans, excluding brown meat of crab and excluding head and thorax meat of lobster and similar large crustaceans(<i>Nephropidae</i> and <i>Palinuridae</i>)	0.20	mg/kg wet weight
Lead	Bivalve molluscs	1.00	mg/kg wet weight
Lead	Cephalopods (without viscera)	1.00	mg/kg wet weight
Cadmium	Muscle meat of swordfish (<i>Xiphias gladius</i>)	0.05	mg/kg wet weight
Cadmium	Crustaceans, excluding brown meat of crab and excluding head and thorax meat of lobster and similar large crustaceans(<i>Nephropidae</i> and <i>Palinuridae</i>)	0.50	mg/kg wet weight

Cadmium	Bivalve molluscs	1.00	mg/kg wet weight
Cadmium	Cephalopods (without viscera)	1.00	mg/kg wet weight
Dioxins and PCBs	Muscle meat of fish and fishery products and products thereof, excluding eel (. The maximum level applies to crustaceans, excluding the brown meat of crab and excluding head and thorax meat of lobster and similar large crustaceans (Nephropidae and Palinuridae)	4.00	pg/g wet weight Sum of dioxins (WHOPCDD/F-TEQ) (32)

Residues and Substances, Veterinary Drugs and Contaminants in Aquaculture

1. GROUP A – Substances having anabolic effect and unauthorised substances

- (1) Stilbenes, stilbene derivatives, and their salts and esters
- (2) Antithyroid agents
- (3) Steroids
- (4) Resorcylic acid lactones including zeranol
- (5) Beta-agonists
- (6) Pharmacological active substances with zero tolerance
 - Aristolochia spp
 - Chlooramfenicol
 - Chloroform
 - Cloorpromazine
 - Colchicine
 - Dapson
 - Dimetridazole
 - Metronidazole
 - Nitrofuranes (inclus. Furazolidon)
 - Ronidazole

GROUP B – Veterinary drugs (including unlicensed substances that could be used for veterinary purposes) and contaminants.

- (1) Antibacterial substances, including sulphonamides, quinolones
- (2) Other veterinary drugs
 - (a) Anthelmintics
 - (b) Anticoccidials, including nitroimidazoles
 - (c) Cabamates and pyrethroids
 - (d) Sedatives
 - (e) Non-steroidal anti-inflammatory drugs (NSAIDs)
 - (f) Other pharmacologically active substances
- (3) Other substances and environmental contaminants

- (a) Organochlorine compounds including PCBs
- (b) Organophosphorus compounds
- (c) Chemical elements
- (d) Mycotoxins
- (e) Dyes
- (f) Others

Residue or Substance Group to be detected in Aquaculture Products, their Feeding-stuffs and Primary Animal Products

Substance Groups	Aquaculture Products, Feeding-stuffs or Animal Products
A 1	X
2	
3	X
4	
5	
6	X
B 1	X
2 a	X
B	
C	
D	
E	
F	
3 a	X
B	
C	X
D	X
E	X
F	

Sampling Strategy for Residues and Substances, Veterinary Drugs and Contaminants in Aquaculture

- (1) The residue control programme and plans is aimed at surveying and revealing the reasons for residue hazards in aquaculture products on farms, fish processing plants and packing stations. Official samples are to be taken in accordance with the guidelines in this Schedule.

Wherever official samples are taken, sampling shall be unforeseen, unexpected and effected at no fixed time and on no particular day of the week. The Competent Authority must take all the precautions necessary to ensure that the element of surprise in the checks is constantly maintained.

2. For Group A substances, surveillance shall be aimed at detecting the illegal administration of prohibited substances and the abusive administration of approved substances, respectively. The emphasis of such sampling must be concentrated according to the relevant guidelines in this Schedule.

The samples shall be targeted taking account of the following minimum criteria: sex, age, species, rearing system, all available background information, and all evidence of misuse or abuse of substances of this group.

3. For Group B substances, surveillance shall be aimed particularly at controlling the compliance with MRLs for residues of veterinary medicinal products fixed in Schedules I and III to Regulation (EEC) No 2377/90, and the maximum levels of pesticides fixed in Schedule III to Directive 86/363/EEC and EC Reg 396/2005 for pesticide, and monitoring the concentration of environmental contaminants.

Sampling Levels and Frequency for Sampling Aquaculture Products

The purpose of this Schedule is to define the minimum number of animals from which the samples shall be taken.

Each sample can be analysed for detecting the presence of one or more substances.

1. Finfish farmed products

A sample is one or more fish, according to the size of the fish in question and of the requirements of the analytical method.

The Competent Authority shall follow the minimum sampling levels and frequencies given below, depending on the production level of farmed fish (expressed in tonnes).

The minimum number of samples to be collected each year shall be at least 1 per 100 tonnes of annual production for export.

The sampling shall target those farms where export products are sourced.

The compounds sought and the samples selected for analysis shall be selected according to the likely use of these substances.

The following breakdown must be respected:

Group A: one third of the total samples:

All the samples shall be taken at farm level, on fish at all stages of farming, including aquaculture products, which are ready to be placed on the market for consumption.

Group B: two thirds of the total samples:

The sampling shall be carried out:

- (a) preferably at the farm, on fish ready to be placed on the market for consumption;
- (b) either at the processing plant, or at wholesale level, on fresh fish, on condition that tracing-back to the farm of origin, in the event of positive results, can be done. In all cases, samples taken at farm level should be taken from a minimum of 10% of registered sites of production for export.

2. Other aquaculture products

When the Competent Authority has reason to believe that veterinary medicine or chemicals are being applied to the other aquaculture products, or when environmental contamination is suspected, then these species shall be included in the sampling plan in proportion to their production as additional samples to those taken for finfish farming products.

TEN SCHEDULE

Rule..

Certification fees for fish and fishery products

9.1 Certification fees for industrial processed fishery and aquaculture products for international markets.

Weight in Kgs	Shillings
Below 0- 5000	40,000
5001- 20,000	60,000
20,001 and Above	100,000

9.2 Certification fees for artisanal processed fishery and aquaculture products for domestic and regional markets.

Weight Kgs	Shillings
0-1,000	20,000
1,001 -2,000	40,000
2,001- 5,000	80,000
Above 5,001	100,000

9.3 Certification fees for Mukene and other small fish spp

Weight in bags of 50kg	Shillings
0 - 500	20,000
Between 500- and 1,000	40,000
Between 100- 2000	60,000
above 2001- 5000	80,000
5000 Above	100,000

9.4 Certification fees for Fish by-products

Weight in Kg	Shillings
0 - 1000	20,000
1001- 2000	40,000
2001- 5000	60,000
Above5000	100,000

9.5 Certification fees for Fish maws

Weight in Kgs	Shillings		Shillings
	Frozen	Dry	
0 - 1,000Kg	40,000	100,000	
1001- 500	100,000	200,000	

5001-20,000	160,000	240,000	
above 20,000	200,000		

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Minister of Agriculture, Animal Industries and Fisheries