

STATUTORY INSTRUMENTS

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.

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 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;

“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;

“authorised landing site” means a landing site prescribed under the Fish (Fishing) 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, 2017;

“beta-agonist” means a beta adrenoceptor agonist;

“certification” means the procedure by which an official certification body or recognised certification body provides 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 fish products 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 such quantities likely to affect the health and quality of fish and fishery products;

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

“disinfectants” means chemical compounds capable of destroying pathogenic microorganisms or inhibiting their growth or survival ability or substances approved under Uganda 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 an auction or wholesale market in which only display and sale by wholesale takes place;

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

“fish feed” means food for fish;

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

“Fish inspector” means a fish inspector designated under rule 5 to ensure compliance with these Rules at landing sites within their respective districts;

“Fisheries Inspector” means a Fisheries Inspector appointed by the ministry responsible for public service;

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

“fishery product” 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 excludes live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods;

“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 origin, 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 for the treatment of fish, fishery or aquaculture products;

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

“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;

“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;

“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;

“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 fish, fishery or aquaculture product by use of a container, wrapper or any other suitable material;

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

“processing” means subjecting fish, fishery or 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, fishery and aquaculture products;

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

“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.

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

“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 Chief Fisheries Officer 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;

“vessel” means any vessel used for harvesting or transporting fish to a landing site.

4. Responsibilities for quality assurance.

Every person or establishment handling or processing fish, fishery or aquaculture products is responsible for ensuring-

- (a) compliance with the Act, these Rules and any other applicable law; and

(b) the safety and quality of the fish, fisher or aquaculture product at all times.

PART II – QUALITY ASSURANCE OF FISH AND FISHERY PRODUCTS

5. Fish Inspectors.

(1) The Chief Fisheries Officer may, by notice in the Gazette, designate authorised officers under the Fish Act to act as Fish Inspectors for the purposes of implementing these Rules at the prescribed landing sites in their respective districts.

(2) A Fish Inspector designated under subrule (1), shall have all the powers conferred on an authorised officer under the Act.

(3) A Fish Inspector shall, in addition to the powers under subrule (2), have the power to-

- (a) take samples of any fish, fishery or aquaculture product found in any vessel or vehicle at a landing site;
- (b) seize any fish, fishery or aquaculture product at a landing site that is unfit for human consumption, diseased or otherwise contaminated;
- (c) take appropriate samples of non-fishery items including water, microbial swabs or ingredients at the landing site to verify compliance with these Rules;
- (d) enter, inspect and search, at any time, any establishment, vessel or vehicle at the landing-
 - (i) in order to ensure compliance with these Rules; or
 - (ii) in which the inspector has reasonable ground to believe that evidence of an offence under these Rules may be found;
- (e) issue local health certificates at the landing site under rule 8; and
- (f) carry out regular inspection and monitoring of activities; and
- (g) have access to documents and records of any vessel or vehicle at the landing site to ensure compliance with these Rules.

6. Fisheries Inspectors.

(1) A Fisheries Inspector appointed by the ministry responsible for public service shall have all the powers conferred on an authorised officer under the Act.

(2) Without limiting the general effect of subrule (1), a Fisheries Inspector shall have power to-

- (a) take samples of any fish, fishery or aquaculture product found in any establishment, vessel, vehicle, premises or site searched under these Rules;

- (b) seize any fish, fishery or aquaculture product, that is unfit for human consumption, diseased or otherwise contaminated;
- (c) destroy or otherwise render harmless any fish, fishery or 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-
 - (i) in order to ensure compliance with these Rules; or
 - (ii) 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;
- (h) access documents and records of establishments for purposes of these Rules; and
- (i) take any other action necessary for the purpose of carrying into effect the provisions of these Rules.

7. Identification of Fisheries Inspector and Fish Inspectors.

A Fisheries Inspector or Fish 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 or Fish Inspector for the purposes of these Rules.

8. Fish Sanitary Certificate.

(1) A person shall not place on the market or export out of Uganda a batch or consignment of fish or fishery 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, a “Fish Sanitary Certificate” is the generic local health certificate or the generic sanitary health certificate issued for the export of fish, fishery or aquaculture products from Uganda.

(3) The Fish Sanitary Certificate referred to in subrule (2) shall be in the format set out in the First Schedule to these Rules.

(4) The fees to be charged for a Fish Sanitary Certificate in respect of each batch or consignment of fish, fishery or aquaculture product shall be twenty thousand Uganda Shillings.

(5) A person shall not import a batch or consignment of fish or fishery products into Uganda without a Fish Sanitary Certificate or its equivalent issued by the Competent Authority of the exporting country, in respect of the batch or consignment.

(6) A person who contravenes this regulation commits an offence.

9. Refusal to issue Fish Sanitary Certificate.

(1) A Fisheries Inspector may refuse to issue a Fish Sanitary Certificate in respect of any consignment or batch of fish or fishery products from an establishment where-

- (a) the consignment or batch in respect of which the certificate is sought is contaminated with micro-organisms, undesirable chemicals or substances that are potentially injurious to human health;
- (b) the establishment has not complied with the sanitary requirements prescribed under these Rules;
- (c) the establishment has not complied with its safety and quality management programme;
- (d) the contamination level in the consignment exceeds the prescribed 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 Chief Fisheries Officer.

(2) Where a Fisheries Inspector refuses to issue a Fish Sanitary Certificate, the inspector shall communicate to the applicant, in writing, the reasons for the refusal.

(3) A Fish Sanitary Certificate issued under this rule, may be withdrawn or replaced where-

- (a) the certificate is misplaced or lost;
- (b) the certificate is damaged; or
- (c) 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) The establishment shall meet the cost of replacing a certificate under subrule (4).

10. Analysis of samples.

(1) A Fisheries Inspector, Fish Inspector or authorised person may, for the purpose of establishing the safety and quality of fish or fishery 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 samples, testing and analysis of fish, fishery or aquaculture products and other related materials.

(3) Where the Uganda Fisheries Laboratory is not competent to test certain parameters, the Chief Fisheries Officer may identify and sign a Memorandum of Understanding with an approved laboratory for purposes of offering a specialised analysis.

(4) The laboratories approved under subrule (3) shall annually submit to the Chief Fisheries Officer their accreditation certificate.

(5) The Laboratory 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.**

(6) The Chief Fisheries Officer shall implement environmental monitoring plans relating to residues in fish and water for both aquaculture and wild fishery.

11. Conditions for placing fish and fishery products on the market.

(1) Placing of fish caught in its natural environment or fish and fishery products on the market 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;
 - (iii) transferred to a vessel with ice storage capability in less than eight hours while being kept cool and protected from the sun and contamination, and brought to the landing site in accordance with the Code of Practice for Production and Marketing of Chilled Fresh and Frozen Fish and Fishery 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 and Fishery Products;
- (c) the fish must have been 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 set out in the Third and the Fourth Schedules.

(2) Fish to be placed on the market alive shall be kept under conditions prescribed under the Uganda Standards US CAC/RCP 52:2003 and the Code of Practice for Fish and Fishery Products.

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

12. Product traceability.

(1) All steps in the supply chain shall, for each batch or consignment, identify the suppliers of fish and fishery products or raw materials and their customers for each 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 a prescribed landing site shall, if compliant with the requirements of the Act and these Rules be issued with a fish movement permit in accordance with the Fish (Beach Management) Regulations, 2017 as proof of origin for traceability.

(4) All products landed at prescribed 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 at least two years from the date of issue.

(7) Traceability records kept under subrule (6) shall be available to the Chief Fisheries Officer upon request.

(8) A person who contravenes this regulation commits an offence.

13. Requirements for exportation and importation.

(1) A person shall not process for export, export or attempt to export any fish or fishery product unless that fish or fishery product 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 or fisheries product including species of the families of tetradonidae, molidae, diodontidae, canthigasteridae and gempilidae;

(b) fish or fishery 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;
- (iv) is contaminated with radioactive material; or
- (v) otherwise fails to meet the requirements of these Rules.

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

(4) A person who contravenes this regulation commits an offence.

14. Use of food additives.

(1) **The use of food additives in fish and fishery 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) An establishment shall not be in possession of food additives without the approval of the Chief Fisheries Officer.

(3) Permitted food additives shall not be used in amounts exceeding the permissible levels.

(4) A person shall not import fish, fishery or aquaculture products containing permissible levels of food additives or prohibited food additives prescribed by the Chief Fisheries Officer.

(5) Where food additives are used, the establishment shall indicate on the packaging the type and name of the additive used in an indelible manner.

(6) A person who contravenes this regulation commits an offence.

15. General requirements for import and export.

(1) A person or establishment shall not import into Uganda any fish or fishery products without an import permit issued by the Chief Fisheries Officer.

(2) The import permit referred in subrule (1) shall be in the format set out in the Tenth Schedule.

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

(4) A person or establishment shall not load or unload a vessel, vehicle, aircraft or railway wagon with a consignment of fish or fishery products for export or import unless the consignment has been duly inspected by a Fisheries Inspector, Fish Inspector or any other authorised officer.

(5) All fish and fishery products being imported into Uganda must be verified by the Chief Fisheries Officer or a person authorised by the Chief Fisheries Officer, at the port of entry into Uganda.

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

(7) A person who contravenes this regulation commits an offence.

16. Inspection of fish and fishery products for export.

(1) An establishment shall, before dispatch of a batch or consignment of fish or fishery products for export, notify a Fisheries Inspector or Fish Inspector-

(a) at least twenty four hours prior to the dispatch, in case of chilled fresh products; and

(b) at least seven days prior to the dispatch, in case of frozen, processed and cured products.

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

(3) A person who contravenes this regulation commits an offence.

17. Approval of establishment.

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

(2) The Chief Fisheries Officer may approve a plan submitted under subrule (1) which meets the requirements set out in the Seventh Schedule.

(3) The Chief Fisheries Officer may provisionally approve activities of an establishment submitted under subrule (1) which meet the requirements set out in the Second, Third, Fourth and Fifth Schedules to these Rules.

(4) The provisional approval given under subrule (3) shall be valid for a period of three months.

(5) The Chief Fisheries Officer may, after the expiration of the period specified in subrule (4) and where it is satisfied through audits conducted that the establishment complies with the requirements prescribed under these Rules, grant a full approval for export to the establishment and issue an Establishment Approval Number (EAN).

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

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

(8) Where an establishment ceases operations for any reason, the management of the establishment shall inform the Chief Fisheries Officer in writing immediately and in any case not more than three months after stopping operations.

(9) An establishment that has not been in operations for a period of one year or more shall be delisted.

(10) The Chief Fisheries Officer may reinstate an establishment delisted under subrule (9) upon satisfactory inspection by Fisheries Inspectors.

(11) A person who contravenes this regulation commits an offence.

18. Submission of Safety and Quality Management Programme.

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

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

19. 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) establishment and implementation of monitoring procedures for critical control points;
- (d) establishment of the critical limits by which the safety of the process can be determined as safe or potentially unsafe;
- (e) establishment of appropriate corrective action procedures for when critical limits are exceeded;
- (f) establishment of procedures to be regularly undertaken in order to verify that measures outlined in subparagraphs (a) to (d) are effectively conducted;
- (g) keeping documentation of procedures and records to demonstrate that the system is operating within the set standard limits; and

- (h) keeping the results of the different checks, tests and analysis for a period of at least two years.

(2) The management of an establishment shall submit to the Chief Fisheries Officer, a copy of the safety and quality manual including the HACCP plan 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.

(4) A person who contravenes this regulation commits an offence.

20. Authorised landing Sites

All Fish shall be landed at a landing site prescribed under the Fish (Fishing) Rules, 2010 that meet the requirements set out in the Sixth Schedule.

21. Approval of artisanal fish processing facilities.

(1) A person shall not handle fish or fishery products in a manner that compromises quality and safety of the fish including placing fish or fishery products on bare-ground.

(2) All licensed artisanal fish processing facilities shall be registered by the Chief Fisheries Officer

(3) All artisanal processors shall conform to the minimum hygiene requirements prescribed in the Code of Practice for Safety and Quality Assurance in the Artisanal Fisheries Subsector.

(4) A person who contravenes this regulation commits an offence.

22. Approval of fish maw processors and exporters.

(1) Every processing establishment for fish maws shall comply with the requirements specified in rules, 13, 14,15and 16.

(2) Every processing establishment for fish maws shall meet requirements outlined in the Second Schedule to these Rules.

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

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

(5) A processing establishment for fish maws shall, ensure that fish maws meet the export and import requirements specified in rule 13 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 to these Rules.

23. Approval of independent ice producers for the fish industry.

The Chief Fisheries Officer may approve independent suppliers of ice to the fishing industry which meet the condition prescribed in the Manual of Standard Operating Procedures for Fish and Aquaculture Inspection and Quality Assurance issued by the Chief Fisheries officer.

24. Licensed of vessels used in fisheries to meet hygienic criteria.

(1) The operator or owner of a vessel licensed under the Act shall meet the required hygienic criteria set out in the Third and Sixth Schedule to these Rules 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 of licensed vessels to ensure continuous compliance with the criteria set out under these Rules.

(4) The Chief Fisheries Officer may suspend a vessel licence where standards are not maintained or there is violation of the Act, these Rules and any other applicable law until such time that it can be demonstrated that the vessel is compliant.

PART III – QUALITY ASSURANCE OF AQUACULTURE PRODUCTS

25. 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 11 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 make a declaration to the Chief Fisheries Officer 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 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 prescribed by the Chief Fisheries Officer and in accordance with the Ninth 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.

(8) A person who contravenes this regulation commits an offence.

26. 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 Chief Fisheries Officer.

(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 a Fisheries Inspector, conduct an analysis to demonstrate to the satisfaction of the inspector, the quality and safety of the feed.

(4) A fish 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 fish and fishery products for human consumption under Part II.

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

(7) Fish feed, feed materials and ingredients, feed preparation, processing or manufacturing, storage, transport and use shall conform to the Uganda Standard US 8187,2009 for Fish Feeds Specifications.

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

27. Traceability measures for aquaculture animals and products.

The management of aquaculture establishments shall ensure adequate traceability measures during harvesting and transportation.

28. 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 set out in the Ninth Schedule.

(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 set out in the Ninth Schedule.

(3) The Chief Fisheries Officer shall prepare a residue monitoring programme for all potential contaminants of aquaculture products which shall be implemented through annual residue monitoring plans drawn by the Chief Fisheries Officer.

(4) The Chief Fisheries Officer shall, in implementing 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.

29. Coordination of monitoring and inspection.

The Chief Fisheries Officer shall co-ordinate the implementation of the monitoring and inspection activities.

30. Evaluation of residue monitoring programme for aquaculture products.

(1) The Chief Fisheries Officer shall evaluate the initial residue monitoring programmes to ascertain-

- (a) their conformity with these Rules; and
- (b) whether they provide sufficient guarantee to detect the presence of the residues and substances set out in the Ninth Schedule.

(2) The Chief Fisheries Officer shall, in each year, review the initial monitoring programmes taking into account the previous results obtained.

31. Responsibility of aquaculture farm operators.

(1) An aquaculture farm which places aquaculture products on the market and any person engaged in aquaculture trade shall-

- (a) register with the Chief Fisheries Officer before engaging in the trade; and
- (b) undertake to comply with the Act, these Rules and any other applicable laws and the laws of the importing country.

(2) The management in charge of an establishment of initial preparation or processing of primary aquaculture products shall take all the necessary measures and carry out 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) be satisfied 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 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 subrule (2) (a) shall be on the person who presents the animal for initial preparation.

(4) A person who contravenes this regulation commits an offence.

32. Veterinary monitoring.

(1) Every commercial aquaculture establishment shall engage the services of a qualified veterinarian or fish pathologist to-

- (a) carry out the diagnostics, treatment and monitoring of aquaculture; and
- (b) to provide treatment on the farm or establishment in conformity with these Rules.

(2) The veterinarian or pathologist referred to under subrule (1) shall regularly take record of all the actions carried out at the farm concerning the acquisition and application of the veterinary drugs.

33. Random checks.

The Chief Fisheries Officer may 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.

34. Facilitation and collaboration.

(1) The checks referred to under rule 33 shall be carried out by the Chief Fisheries Officer or a person authorised by the Chief Fisheries Officer without prior notice.

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

(3) The owner and manager of an establishment commits an offence where-

- (a) prohibited substances are found to be in use; or
- (b) illegal practices that may render products unsafe for the purpose they are intended to are found to take place in the establishment.

(4) Where contaminated products or prohibited substances are found in an aquaculture farms, the management of the establishment shall, at their cost, cooperate with the Chief Fisheries Officer to ensure safe disposal of the product or substance.

35. Actions where maximum levels are exceeded.

The Chief Fisheries Officer shall-

- (a) where the maximum levels, set out in the Ninth Schedule to these Rules or levels established by the Chief Fisheries Officer in rule 13 (3) have been exceeded, carry out any measures or investigation which he or she may deem appropriate in relation to the finding in question; and
- (b) where the examination reveals the presence of residues of authorised substances exceeding the levels or contaminants, the measures laid under these Rules with regard to exceeding maximum limit of residues, and costs of investigations shall apply.

36. National reference laboratories.

(1) The Chief Fisheries Officer shall, by statutory order, designate at least one national reference laboratory for purposes of these Rules.

(2) A Chief Fisheries Officer may assign a given residue or residue group to more than one national reference laboratory.

37. Official samples.

(1) The Chief Fisheries Officer, Fisheries Inspector, Fish Inspector or authorised officer may take samples for analysis from an aquaculture farm or establishment to ensure compliance with these Rules.

(2) The samples taken under subrule (1) shall be taken in accordance with guidelines set out in the Eighth Schedule to these Rules and analysed in approved laboratories.

(3) Where positive results are obtained from an analysis conducted under subrule (1), the Chief Fisheries Officer 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 under these Rules and any deviation shall be validated for compliance with internationally recognised and acceptable procedures.

(5) The Chief Fisheries Officershall 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 routine analysis methods for the active ingredients of the veterinary medicinal product to be used by approved laboratories.

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

- (a) the owner shall provide to the Chief Fisheries Officer without delay, all the information required to identify the animal and farm of origin or departure;
- (b) the Chief Fisheries Officer shall obtain full details of the examination and its result;
- (c) the owner shall provide to the Chief Fisheries Officer 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;

(d) 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;

(e) the Chief Fisheries Officer shall in addition carry out-

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

(7) Where illegal treatment is established from the analysis under this rule, the Chief Fisheries Officer 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.

(8) The Chief Fisheries Officer 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.

(9) The Chief Fisheries Officer shall, in accordance with the results of the investigation carried out under subrule (8), take all necessary measures to safeguard public health including through prohibiting aquaculture products from leaving the farm or establishment concerned indefinitely or for a specified period determined by the Chief Fisheries Officer.

(10) Where there is repeated infringements of maximum residue limits when animals or products are placed on the market by a farmer or a processing establishment, the Chief Fisheries Officer shall-

- (a) conduct intensified checks on the animals and products from the farm or establishment in question Chief Fisheries Officer for a period of at least six months; and
- (b) impound the products from the farm or establishment concerned pending the results of analysis of the samples.

(11) The Chief Fisheries Officer 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.

38. Costs of investigations, checks and analyses.

The costs of investigations, checks and analyses under rule 37 shall be borne by the owner or person having charge of the animals.

39. 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.

40. Suspension of approval arrangements.

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

(2) Where there is a repeated offence, the licence, permit, authorisations or approval arrangements referred to in subrule (1) shall be permanently withdrawn.

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

PART IV – MISCELLANEOUS

41. Collaboration with other departments.

The Chief Fisheries Officer may, in implementing these Rules, consult and co-operate with relevant private and public institutions having aims or objectives related those under these Rules.

42. Monthly returns

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

43. 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.

44. Obstruction of Inspectors.

(1) A person shall not-

- (a) obstruct, impede or refuse to admit a Fisheries Inspector, Fish Inspector or any other authorised person acting in the exercise of his or her functions under these Rules or any other applicable law; or

- (b) aids any person in obstructing, impeding or refusing to admit a Fisheries Inspector or Fish Inspector.

(2) A person who contravenes subrule (1) commits an offence.

45. Failure to cooperate.

Any person who fails to cooperate with the Chief Fisheries Officer, Fish Inspector or Fisheries Inspector during inspection, investigation, checks and sampling under these Rules commits an offence.

46. Penalty.

A person who commits an offence under these Rules is liable, on conviction, to a fine not exceeding three thousand shillings or imprisonment not exceeding three months or both.

47. Powers of court.

The court may, in addition to or in substitution for any penalty that it may be impose under these Rules order-

- (a) the withdrawal of any licence, permit or approval granted under these Rules; or

- (b) the closure of any establishment which has violated any provision of these Rules.

48. Chief Fisheries Officer to ensure compliance.

(1) The Chief Fisheries Officer 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 Chief Fisheries Officer may authorise actions to suspend temporarily or withdraw some or all of the approvals or services of the Chief Fisheries Officer to the establishment, until such a time as the establishment demonstrates its compliance with these Rules.

49. Immunity of Chief Fisheries Officer and Fisheries Inspectors.

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

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

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

SCHEDULES
FIRST SCHEDULE

Rule 8 (3)

FISH SANITARY CERTIFICATE

THE REPUBLIC OF UGANDA

**HEALTH CERTIFICATE FOR EXPORTS OF FISHERY PRODUCTS
INTENDED FOR HUMAN CONSUMPTION**



THE REPUBLIC OF UGANDA

MINISTRY OF AGRICULTURE, ANIMAL INDUSTRY AND FISHERIES P.O. BOX 102, ENTEBBE, UGANDA
HEALTH CERTIFICATE FOR IMPORTS OF FISHERY PRODUCTS INTENDED FOR HUMAN CONSUMPTION

Veterinary certificate to non EU

COUNTRY – UGANDA

1.1 Consignor Name Address Postal Code Tel No.....				1.2 Certificate reference number	1.2a	
				1.3 Chief Fisheries Officer		
				1.4 Local Competent Authority		
1.5 Consignor Name Address Postal Code Tel No..... Eori No.....				1.6		
1.7 Country of origin UGANDA	ISO Code UG	1.8 Region of origin	Code	1.9 Country of destination	ISO Code	1.10
1.11 Place of origin Name Approval Number Address				1.12		
1.13 Place of loading				1.14 Date of departure		
1.15 Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Rail Wagon <input type="checkbox"/>				1.16 Entry Bip.....		
				1.17		

Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>		
Identification		
Documentary references		
1.18 Description of commodity	1.19 Commodity code	
	1.20 Quantity Gross Weight	
1.21 Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>	1.22 Number of packages	
1.23 Identification of container and Seal number	1.24 Type of packaging	
1.25 Commodities Certified for Human Consumption <input type="checkbox"/>		
	1.27 For import of admission into non EU	
1.26 Identification of the commodities Approval number of establishments Batch No. Species (Specific name) Nature of commodity Treatment type Manufacturing plant Number of packages Net WT		

COUNTRY – UGANDA

Fishery products

II. Health Information	II a. Certificate reference number
<p>II.1 (i) Public health attestation</p> <p>I, the undersigned declare that I am aware of the relevant provisions of Regulations (EC) No. 178/2002, (EC)No. 852/2004, (EC)No.853/2004 and (EC)No. 854/2004 and certify that fishery products described above were produced in accordance with those requirements, in particular that they:</p> <ul style="list-style-type: none"> (a) Come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with regulation (EC) No. 852/2004. (b) Have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII. Chapter V of Annex III to Regulation (EC) No. 853/2004. (c) Satisfy the health standards laid down in Section VIII. Chapter V of Annex III to Regulation (EC) No. 853/2004 and the criteria laid down in Regulation (EC) No. 2073/2005 on microbiological criteria for food stuffs. (d) Have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No. 853/2004. (e) Have been marked in accordance with Section I of Annex II to Regulation (EC) No. 853/2004. (f) The guarantees covering live animals and products thereof, if from aquaculture origin, provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled; and (g) Have satisfactorily undergone The official controls laid down in Annex III to Regulation (EC) No. 854/2004 <p>II.2.1 Animal health attestation for products of aquaculture origin</p> <p>I, the undersigned declare that the fishery products described above originate from fish or crustaceans that were clinically healthy on the day of harvest and have been transported under conditions that do not alter the</p>	

animal health status of the products and certify, in particular that:

- (a) If from species susceptible to ISA and/or EHN, they-
 - (i) [Originate from a source considered free from ISA and/or EHN in accordance with the relevant EU legislation or OIE Standard].
 - (ii) [have been slaughtered and eviscerated]
- (b) If from species susceptible to VHS and/or IHN, they
 - (i) Originate from a source considered free from VHS/IHN in accordance with the relevant EU legislation or OIE Standard].
 - (ii) [have been slaughtered and eviscerated].

II.2.2 [Requirements for species susceptible to Viral haemorrhagic septicaemia (VHS) haematopoietic necrosis (IHN), infectious salmon anaemia (ISA), herpes virus (KHV) and white spot disease intended for a Member State, zone or compartment declared disease free or subjected to a surveillance or eradication programme for the relevant disease.

I, the undersigned official Inspector, hereby certify that the aquaculture animals or products thereof referred to in part I of this certificate originate from a country/territory, zone or compartment declared free from [VHS], [IHN], [ISA], [KHV], white spot disease in accordance with Chapter VII of Directive 2006/88/EC or the relevant OIE Standard by the competent authority of my country.

- (a) Where the relevant diseases are notifiable to the Chief Fisheries Officer and reports of suspicion of the infection of the relevant disease must be immediately investigated, by the Chief Fisheries Officer.
- (b) All introduction of species susceptible to the relevant diseases come from an area declared free of the disease and
- (c) Species susceptible to the relevant diseases are not vaccinated against the relevant diseases.

II.2.3 Transport and labelling requirements

I, the undersigned official Inspector, hereby certify that:

- (a) II.2.3.1 the aquaculture animals referred to above are placed under conditions, including with a water quality, that do not alter their health status;
- (b) II.2.3.2 the transport container or well boat prior to loading is clean and disinfected or previously unused; and
- (c) II 2.3.3 the consignment is identified by a legible label on the exterior of the container, or when transported by well boat, in the ship's manifest, with the relevant information referred to in boxes 1.7 to 1.11 of Part 1 of this certificate, and the following statement:

“[Fish Crustaceans] intended for human consumption in the Community”.

- Box reference 1.8: Region of origin: For products of aquaculture origin and if appropriate, indicates zones as listed in Commission Decisions 2002/308/EC and 2003/634/EC. For frozen or processed bivalve molluscs, indicate the production area.
- Box reference 1.11: Place of origin; name and address of the dispatch establishment
- Box reference 1.15: Registration number (railway wagons or container and lorries), flight number (Aircraft) or name (ship), Separate information is to be provided in the event of unloading and reloading.
- Box reference 1.19: Use the appropriate HS Codes: 03, 01,03,02,03,03,03,04,03,05,03,06,03,07,05.1,1.91,15.04, 15.18
- Box reference 1.23: Identification of container/seal number; only where applicable
- Box reference 1.28: Nature of commodity: specify if aquaculture or wild origin
Treatment type: live, chilled, frozen, processed
Manufacturing plant: including Factory vessel, freezer vessel, cold store, processing plant

Part 11: Part 11.2 is not relevant to consignments intended for retail provided they comply with the rules: applying to packaging and labelling laid down in Regulations (EC) No.853/2004.

Delete as appropriate.

This part of the animal health certificate is only relevant if the consignment comprises species referred to as

susceptible to ISA and/or EHN. The requirement applies to exports to all member states, whereby one of the two statements should be retained, unless the consignment is intended for further processing in an approved import centre.

Known susceptible species

Disease/ Susceptible hot species/.....

EHN Redfin perch (*Perca fluviatilis*), rainbow trout (*Oncorhynchus mykiss*)

ISA Atlantic salmon (*Salmo salar*), rainbow trout (*Oncorhynchus mykiss*), brown trout (*Salmo trutta*)

VHS Atlantic cod (*Gadus morhua*), Atlantic herring (*Clepea harengus*) brown trout (chinook salmon) (*Oncorhynchus tshawytscha*), coho salmon (*O.kisutch*), grayling (*Thymallus thymallus*), haddock (*Melanogrammus aeglefinus*), pacific cod (*Gadus macrocephalus*), Pacific herring (*Clupea harengus pallasii*), pike (*Esox lucius*), rainbow trout, white fish (*Coregous sp*)

IHN Rainbow or steelhead trout (*Oncorhynchus mykiss*), the pacific salmon species (chinook salmon(*O.tshawytscha*), sockeye salmon (*O.nerka*), chum salmon (*O.keta*), masou salmon (*O.masau*) (*O.rhudurus*) and coho salmon (*O.kisutch*), and Atlantic salmon (*Salmo solar*).

Sources may be a country zone or an individual farm

Freedom according to the provisions laid down in Annex B or C to Directive 91/167/EEC, and Commission Decisions 2001/183/EEC and 2003/466/EC. Freedom according to the most current edition of the IUE Code and Manual is also recognised.

This part of the animal health certificate is only relevant if the consignment comprises species referred to as susceptible to VHS and/or IHN in order for the consignment to be authorised into a member state or part thereof (box 1.9 and 1.10 of part 1 of the certificate) declared free from VHS, and/or IHN or undergoing a programme for such freedom, one of the two statements must be retained, unless the consignment is intended for further processing in an approved import centre.

A list of such member states and zones are listed in Commission Decision 2002/308/EC and 2003/634/EC.

The colour of the stamp and signature must be different from that of the most particulars in the certificate.

Official inspector

Name (in capacity)..... Qualification/Title

Date Signature

Stamp

Original to Exporter

Duplicate to Establishment

Triplicate to remain in the book

SECOND SCHEDULE

Rules 17 (3), 22 (2) and 26 (6).

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 for 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 products 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, fishery and aquaculture 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 and-

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

(7) Fish, fishery and aquaculture shall be handled and stored in such a way as to prevent contamination and minimise 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 Uganda Standard US EAS 12:2014 for Portable Water Specifications.

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 doors of durable material which are easy to clean and resistant to corrosion;

- (h) adequate vermin proofing and appropriate facilities for protection against vermin;
- (i) adequately trained and experienced supervisory staff;
- (j) 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 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.
- (k) adequate rooms for hygienic handling and storage of by-products, and the by-products to be kept in acceptable non-corrosive containers;
- (l) a hygienic waste water disposal system approved by the relevant authority;
- (m) an adequate number of shower rooms with wash basins, changing rooms and flush toilets with smooth, water proof, washable walls and floors;
- (n) lavatories with adequate light and well ventilated and the toilets which do not open directly onto the processing hall;
- (o) wash basins with materials for cleaning hands and disposable paper towels; and
- (p) 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 or 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 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 Chief Fisheries Officer 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 Uganda Standards US 816: 2015 used in such a way that they do not have adverse effects on the machinery, equipment and products;
- (f) maintenance of 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. Smoking shall be in accordance with EAS US 834:2015 for Processing and Handling of Smoked Fish and Fishery Product.

(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 including wood used to make smoke shall be-

(a) appropriate for use and not include pine, or soft woods; and

(b) stored in appropriate conditions to prevent contamination, away from the smoke-house 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 Chief Fisheries Officer.

(6) Hot smoked products 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 should be processed under special hygienic conditions to prevent contamination and ensure product safety.

(7) Cold smoke products 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 including, 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 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 approved by the Uganda National Bureau of Standard including 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 and Dried Silver Cyprinid (Mukene) US 919: 2012.

THIRD SCHEDULE

Rules 11(1) (e),

17 (3) and 22 (6)

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 Chief Fisheries Officer.
2. Fish, fishery or aquaculture products shall, during storage and transport, be kept at the following temperatures-
 - (a) frozen fish, fishery or aquaculture products, must be kept at a temperature of -18°C or less in all parts of the product;
 - (b) 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 and aquaculture products
4. Vehicles used for the transportation of fish, fishery and aquaculture products shall-
 - (a) be constructed and equipped in such a way that the temperatures prescribed in paragraph 2 are maintained throughout the period of transportation; and
 - (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 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 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 products shall be avoided.
11. All vehicles used for the transportation of fish, fishery or aquaculture products shall be in good state of repair to ensure fast and safe delivery and shall have the following certificate:

GENERIC VEHICLE OR VESSEL APPROVAL CERTIFICATE



THE REPUBLIC OF UGANDA

DIRECTORATE OF FISHERIES RESOURCES

FISH INSPECTION SERVICES
P.O. BOX 4, ENTEBBE – UGANDA

CERTIFICATE OF INSPECTION AND APPROVAL FOR VEHICLE/VESSEL REG. NO.

This inspection and approval is done under the Fish, (Quality Assurance), Rules 2017. Third Schedule to the Rules, detailing specific sanitary requirements for fish transportation by trucks/vessels.

The Chief Fisheries Officer has this day of ascertained/ verified that vehicle/vessel belonging to Ms..... of P.O Box complies with the general requirement for fish transportation. The Net and Gross weight are tons and tons respectively.

Accordingly, this Certificate of Inspection and approval Sr No.is issued to vehicle/vessel Reg No. and will remain valid for six months henceforth

.....
CHIEF FISHERIES OFFICER, UGANDA

N.B: This Certificate is only valid when endorsed by the Directorate Stamp

FOURTH SCHEDULE

Rules 11 (1) (e) and 17 (3)

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 set out in the Second Schedule to these Rules 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;
 - (d) packaged products shall be labelled so as to accurately describe the content without misleading the consumer and shall be in accordance with Uganda Standards, US EAS 38: 2013 for Labelling of Pre-Packaged Foods- General Requirements;
 - (e) 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; and
 - (f) 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 17 (3)

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 or 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

1. Water used in the establishment shall meet the Uganda Standard, US EAS 12: 2014 Potable water- Specification.
2. Water and ice shall be verified by the Chief Fisheries Officer to ascertain compliance to the requirements of the of the potable water standard.
3. 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 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

Rules 20 and 24 (1)

GENERAL REQUIREMENTS FOR CONDITIONS AND CONTROL OF UPSTREAM ACTIVITIES

A. Landing Sites

Landing site shall meet with the following requirements-

(1) Prescribed landing sites

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

(ii) all persons handling fish, fishery and aquaculture products shall have a valid medical certificate attesting to their fitness to handle food.

(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 including the 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.

(2) Requirements for vessels designed and equipped to store, collect or transport fresh fish.

All vessels that store and transfer fish including 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 to prevent any contamination of the stored fish, fishery or aquaculture 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; and

- (e) be in such a manner 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

Rules 17 (1) and (2)

GENERAL REQUIREMENTS AND CONDITIONS FOR APPROVAL OF ESTABLISHMENTS

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

1. Provisional approval of 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 statement (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 these Rules are fully complied with.

(3) Upon meeting these requirements, the Chief Fisheries Officer 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 Chief Fisheries Officer 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 the Fish (Fishery and Aquaculture Products) (Quality Assurance) Rules, 2017 and the prescribed standards.

EIGHT SCHEDULE

Rules 35 (a) and 37 (2)

GENERIC CERTIFICATE OF APPROVAL FOR FISH ESTABLISHMENTS



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 Preparation Processing Storing Transporting Export)

Other) (please state):

For the following products

(Description of products types

and processes)

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.

Chief Fisheries Officer (Type name here)

Signature:

Date of

Issue:

Official Stamp

NINTH SCHEDULE

Rules 25 (6), 28 (1) & (2)

and 30 (1) (a)

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 (<i>Lates niloticus</i> 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 AND SEAFOOD PRODUCTS

All fishery products entering the country shall be: -

- (a) compliant with sections regulating imports under these Rules
- (b) clearly labelled with batch identification number, identity of the supplier or /processor and country of origin.
- (c) accompanied with a valid health certificate issued by the Competent Authority of the supplying country.
- (d) meet the standards as prescribed under these Rules;
- (e) 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	0.50	mg/kg wet weight

	and excluding head and thorax meat of lobster and similar large crustaceans (Nephropidae and Palinuridae)		
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-**

- (a) Stilbenes, stilbene derivatives, and their salts and esters;
- (b) Antithyroid agents;
- (c) Steroids;
- (d) Resorcylic acid lactones including zeranol;
- (e) Beta-agonists;
- (f) Pharmacological active substances with zero tolerance;
 - (i) Aristolochia spp;
 - (ii) Chlooramfenicol;
 - (iii) Chloroform;
 - (iv) Cloorpromazine;
 - (v) Colchicine;
 - (vi) Dapson;
 - (vii) Dimetridazole;
 - (viii) Metronidazole ;
 - (ix) Nitrofuranes (inclus. Furazolidon) ; and
 - (x) Ronidazole.

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

- (a) Antibacterial substances, including sulphonamides, quinolones;
- (b) Other veterinary drugs;
 - (i) Anthelmintics;
 - (ii) Anticoccidials, including nitroimidazoles;
 - (iii) Cabamates and pyrethroids;
 - (iv) Sedatives;
 - (v) Non-steroidal anti-inflammatory drugs (NSAIDs);
 - (vi) Other pharmacologically active substances;
- (c) Other substances and environmental contaminants;
 - (i) Organochlorine compounds including PCBs;
 - (ii) Organophosphorus compounds;
 - (iii) Chemical elements;

- (iv) Mycotoxins;
- (v) Dyes;
- (vi) 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 Chief Fisheries Officer 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 Part is to define the minimum number of animals from which the samples shall be taken.

Each sample shall 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 Chief Fisheries Officer 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.

Group C: Other aquaculture products

When the Chief Fisheries Officer 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.

TENTH SCHEDULE

Rule 15 (2)

**PART I
FISH / FISHERY /AQUACULTURE INPUTS IMPORT PERMIT**

Date of import.....
Name of importer.....
Address of importer.....
Country of origin:.....
Name of processor (where applicable):.....
Product description.....
No of boxes/bags Quantity kgs..... Value in US\$.....
Type of packaging.....
Purpose of product imported.....
Consignor address.....Country.....
Date of arrivalMeans of transport.....
Requested by.....

For official use only

Approved by:Sign.....

Date

Cross References

Fish (Fishing) Rules, 2010, S.I 33 of 2010.

VINCENT SSEMPIIJA (MP)
Minister of Agriculture, Animal Industry and Fisheries