

GOVERNMENT NOTICE No. 300 published on 8/9/2000

THE FISHERIES ACT, 1970

(No. 6 of 1970)

REGULATIONS

Made under section 7(2) (s), (u), (v) and (w)

THE FISH (QUALITY CONTROL AND STANDARDS) REGULATIONS, 2000

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PART I
PRELIMINARY PROVISIONS

1. These Regulations may be cited as the Fish (Quality Control and Standards) Regulations, 2000 and shall come into operation on the first day of September, 2000.

Citation

2. In these Regulations, unless the context requires otherwise—

Interpreta-
tion
Act No. 6
of 1970.

"Act" means the Fisheries Act, 1970;

"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 sea water or fresh water fish or crustaceans caught in their natural environment when immature and kept until they reach the desired commercial size for human consumption;

"approval number or certificate reference number" means a unique combination of letters and numbers assigned by the Director to a fish processing establishment located on land or a fishing vessel for the purpose of showing that the establishment has been inspected and conforms with the required layout and standards;

"auditor" means a fish inspector authorized to check on compliance of guidelines issued pursuant to Regulation 34;

"batch" means a quantity of fish or fishery products obtained under practically identical circumstances;

"chiller" means a suitable hold or room where fish or fishery product is kept at a temperature between 0°C and 4°C;

"chilling" means the process of cooling fish or a fish product to a temperature approaching that of melting ice (0°C).

"chilled product storage hold" means suitable hold or room with a cooling medium in which products is stored;

"cold store" means an approved premise where fish or fishery product is stored at temperature of -18 °C or lower;

"contamination" means the occurrence of any micro-organisms or chemical in a product;

"competent authority" in relation to all matters relating to fisheries, means the Director or any other officer authorized by the Director to exercise power or discharge any duty under these Regulations;

"critical control point" means a point, steps, or procedure in fish or in a food process at which control can be applied and a food safety hazard

can as a result, be prevented, eliminated or reduced to acceptable levels;

"critical deficiency" means any condition or malpractice observed in the establishment, which can lead to fish becoming unsafe or unwholesome;

"critical limit" means a physical value of chemical or biological parameter which separates acceptability from unacceptability;

"control measure" means any action or activity that can be used to eliminate hazard or reduce their impact or occurrence to acceptable levels;

"corrective measure" means any action or activity taken when monitoring at critical control point to maintain control before a hazard appears or to restore the control when monitoring yields values beyond critical limits;

"consignment" means a quantity of fish or fish products bound for one or more customers in the country of destination and conveyed by any means of transport;

"defrosting" means the process of removing frost and ice from freezer and freezer store, refrigerated plate or coils, by the introduction of heat, or brushing and scraping;

"dehydration" means the loss of moisture from a frozen product through evaporation;

"disinfectant" means a chemical agent that renders an object free from micro-organisms without adversely affecting the object;

"Director" means the Director of Fisheries appointed pursuant to section 3 of the Act;

"fish establishment" means any premise or a vessel where fish or fish products are prepared, processed, chilled, frozen, packaged or stored, but does not include auction and wholesale markets in which only display and sale by wholesale takes place;

"fish inspector" means a fish inspector designated under Regulations 3;

"fish sanitary certificate" means an official document issued by competent authority for the purpose of attesting the quality of fish and fishery products at the time and site of its departure;

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

"frozen product" means a fish product which has undergone a freezing process to reach a core temperature of -18°C or lower, after temperature stabilization;

"good manufacturing practice" means a combination of manufacturing and quality control procedures aimed at ensuring that products are consistently manufactured to their specifications;

"hazard" means a biological or chemical agent or condition with the potential to cause harm and includes any of the following:

- (a) contamination or re-contamination to unacceptable levels, with a biological, chemical or physical agent of raw materials, semi-finished or unfinished products;
- (b) or other undesirable microbial metabolites generations of chemicals, growth or survival of micro-organism to unacceptable levels, in raw materials, semi finished or finished products; and
- (c) production or persistence to unacceptable levels, of toxins or other undesirable microbial metabolites;

"HACCP" means Hazard Analysis and Critical Control Point approach used—

- (a) to assess the potential hazards associated with the production, processing, preparation and distribution of fish and the risk and severity of each hazard;
- (b) to identify appropriate preventive, control or measures that can be applied to prevent, eliminate or reduce the hazard to acceptable levels;
- (c) to provide assurance that the appropriate prevention, control or corrective actions have been applied correctly.

"hygiene" means all measures necessary to ensure safety, soundness and wholesomeness of the product at all stages from reception to final delivery;

"major deficiency (M)" means any condition or malpractice observed in the establishment which precludes general hygiene and leads to the spoilage of the products;

"management" includes any person in charge of an establishment;

"minor deficiency (m)" means any observed condition or malpractice, which does not conform to the sanitary requirements, but is neither major nor serious or critical;

- "means of transport" means those parts set aside for goods in automobile, vehicles, rail vehicles, aircraft and holds of vessels and containers for transport by land, sea or air;
- "monitoring procedure" means a planned sequence of observations or measurements of control parameter to assess whether a critical control point is under control;
- "national standards" means a standard set, established or adopted by the Tanzania Bureau of Standards for use in Tanzania;
- "packaging" means protecting a fish product by use of a container, wrapper or any other suitable material;
- "potable water" means fresh water fit for human consumption which conforms to Tanzanian standards for domestic water;
- "prepared product" means a fish product which has undergone an operation affecting its anatomical wholeness, such as gutting, heading slicing, filleting or chopping;
- "processing" means subjecting fish or a fish product to a chemical or physical process such as 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 Management Program" means a documented plan which defines the commitment, policy objectives, responsibility, authority and verification to ensure that a product complies with the specified requirement for quality;
- "rancid fish" means fish having a characteristic and persistent odor of rancid oil or a characteristic flavor of oxidized oils with a distinctive bitter background taste;
- "sanitary" means conditions affecting health especially with reference to cleanliness and precaution against infection;
- "serious deficiency (S)" means any conditions or malpractice observed in the establishment that can preclude proper implementation of hygienic practices or obtaining appropriate level of hygiene; which leads to the production of a contaminated or spoiled fish product, but with no safety implications;
- "shell stock" means raw molluscan shellfish with shell on;
- "shucked shellfish" means molluscan shellfish that have one or both shells removed;
- "smoked fish" means fish that has been subjected to direct action of smoke from burning wood, saw dust, or similar material and imparting to it the flavour of smoke by means such as immersing it in a solution of wood smoke;

"tainted fish" means fish which is rancid or is abnormal because of specific and persistent non characteristic odors or flavors such as acrid, burned, metallic, digested food, iodine, decomposed odors or flavors.

PART II

FISH INSPECTORS AND FISH LABORATORY TECHNICIANS

3. There shall be designated by the director such fish inspectors and fish laboratory technicians for the purpose of enforcing these Regulations

Designation of inspectors

4. A fish inspector shall have all the powers conferred upon an authorized officer under the Act and shall in addition have power to—

Powers of fish inspectors

(a) enter, inspect and search, at a reasonable time, any establishment, ice plant, vehicle, cold store or landing station in order to ensure compliance with these Regulations; or in which the inspector has reasonable ground to believe that evidence of an offence under these Regulations may be found; and

(i) take samples of any fish or fish product found in any establishment, vessel, vehicle, premises or landing station searched under this Regulations,

(ii) take samples for laboratory analytical purposes;

(iii) seize any fish or fishery product that is unfit for human consumption, diseased or otherwise contaminated;

(iv) destroy or otherwise render harmless any fish or fishery product which he has reasonable grounds to believe is unfit for human consumption, diseased or otherwise contaminated;

(v) withdraw temporarily an approval number allocated to an establishment until the shortcomings have been rectified;

(b) issue of fish sanitary certificate under Regulation 6;

(c) advise the Director on—

(i) the approval of establishments, ice plants, cold stores and transportation under Regulation 8, 9, 10 and 11;

- (ii) the approval of official fish landing station under Regulation 12;
- (iii) any other matter necessary for the purpose of carrying into effect the provisions of these Regulations;
- (d) carry out regular inspection and monitoring of the activities carried out in establishments, ice plants and cold stores; and
- (e) prepare inspection report to be submitted to the Director and to respective establishments.

Obstruction of fish inspectors

5.—(1) No person shall obstruct, impede or refuse to admit a fish inspector or other authorized person acting in the exercise of his functions under these Regulations or aid any person in obstructing, impeding or refusing to admit a fish inspector.

(2) A fish inspector, in exercising any of the powers conferred on him by these Regulations, shall carry an identity card in the form prescribed in the First Schedule to these Regulations.

PART III FISH SANITARY CERTIFICATES

Prohibition of marketing without certificate

6.—(1) No person shall place on the market or export out of Tanzania a batch or consignment of fish or fishery products without a fish sanitary certificate issued by a fish inspector in respect of the batch or consignment.

(2) A fish sanitary certificate shall be in the form set out in the Second Schedule.

(3) There shall be charged a fee of five thousand shillings in respect of each fish sanitary certificate issued under this Regulation.

Refusal to issue a fish sanitary certificate

7.—(1) A fish inspector may refuse to issue a fish sanitary certificate in respect of any consignment or batch of fish or fishery products if—

- (a) the consignment or batch in respect of which the certificate is sought is contaminated with micro-organisms or undesirable

- chemicals that are potentially injurious to human health;
- (b) the establishment has not complied with the sanitary requirements as set out in these Regulations;
- (c) the establishment has not complied with its Quality management Program;
- (d) contamination exceeds the relevant national standards;
- (e) packaging and labeling do not comply with these Regulations; or
- (f) the establishment has not complied with any other condition prescribed by the competent authority.

(2) Where a fish inspector refuses to issue a fish sanitary certificate under this Regulation, he shall give reasons in writing to the applicant for each refusal.

(3) A fish inspector shall for the purpose of ascertaining the quality, take samples for analysis in an officially approved laboratory at the cost of the applicant.

(4) The fish inspector or laboratory technician shall observe the standard operating procedures for sampling and analysis of samples prescribed in accordance with Regulation 34(2).

PART IV APPROVALS

8.—(1) The management of an establishment shall before constructing, reconstructing or adapting an establishment make an application to the Director for his approval of that establishment.

Establish-
ments

(2) The application shall contain-

- (a) the full name and address of the establishment and managers, Directors and share holders;
- (b) the designation and composition of finished products;
- (c) the number of employees;
- (d) the production and storage capacities;
- (e) the establishment architectural plan, at a minimum scale of 1/200, indicating—
 - (i) the establishment facilities and their respective utilization;

- (ii) the flow of products fit for human consumption and of the products not fit for human consumption;
- (iii) the equipment lay-out and its respective utilization;
- (iv) the sanitary facilities such as shower rooms, changing rooms and toilets;
- (v) the plant wash basins and taps;
- (vi) the water reticulation map including water outlets or taps serially numbered on the map and in the plant;
- (vii) the air, smoke and moisture exhaust systems;
- (viii) the waste water disposal system;
- (xi) the system for handling, storage and disposal of by-products; and
- (x) the pest control system;

(f) the product flow diagram.

(2) The application shall be renewed as often as necessary after any major changes in the infrastructure, equipment, handling or processing procedures or after changes in the types and nature of the finished product.

(3) After receiving the application, the competent authority shall examine the application and its accompanying documents before proceeding to a thorough inspection of the establishment according to the procedures prescribed in the Third Schedule.

(4) The establishment which conforms with the relevant requirements shall be issued with a Certificate Reference Number (CRN) and shall be included in a list of certified establishments authorized to process and distribute locally or export fish and fishery products.

(5) Certified establishment shall be regularly inspected by fish inspectors to ensure that sanitary requirements are always complied with and that establishment apply proper handling and manufacturing practices.

(6) The routine inspection carried out pursuant to sub-Regulation (5) shall be in accordance to the method prescribed in Table 1 of the Third Schedule and the Fourth Schedule and the inspected establishment shall be rated in the manner prescribed in Table 2 of the Third Schedule.

9.-(1) The management of a cold store shall apply for certification before commencing activities. Cold stores

(2) The application shall contain—

- (a) full name and address of the establishment and the managers;
- (b) the designation and composition of finished products;
- (c) the numbers of employees;
- (d) the storage capacities;
- (e) the establishment architectural plan, at a minimum scale of 1/200 indicating—

- (i) the establishment facilities and their respective utilization;
- (ii) the refrigeration equipment and its capacity;
- (iii) the sanitary facilities such as shower rooms, changing rooms and toilets;
- (iv) the establishment wash basins and taps;
- (v) the water reticulation map including water outlets or taps serially numbered on the map and in the plant;
- (vi) the air and moisture exhaust system;
- (vii) the waste water disposal system;
- (viii) the system for handling storage and disposal of by products; and
- (ix) the pest control system.

(3) The application shall be renewed as often as necessary after major changes in the infrastructure or equipment.

(4) After receiving the application the Director or an authorized officer shall examine the application and its accompanying documents before proceeding to a through inspection of the plant facilities and equipment pursuant to the procedures described in the Third Schedule.

(5) The cold store which conforms with the relevant requirements shall be issued with a Certificate Reference Number (CRN) and shall be included in a list of certified cold stores authorized to store frozen fish and fishery products.

(6) Certified cold stores shall be regularly inspected by fish inspectors to ensure that the sanitary requirements are always complied with.

(7) The routine inspection shall be carried out in manner prescribed in the Third and Fourth Schedules and the cold store shall be rated in the manner prescribed in Table 2 of the Third Schedule.

Ice plants 10.-(1) The management of an ice plant shall, before commencing activities, apply to the Director for his approval.

(2) The application shall contain—

- (a) the full name and address of the establishment and managers;
- (b) the numbers of employees;
- (c) the ice production and storage capacities and equipment;
- (d) the ice distribution vehicles;
- (e) the establishment architectural plan, at a minimum scale of 1/200 indicating—

- (i) the establishment facilities and their respective utilization;
- (ii) the refrigeration equipment and its refrigeration capacity;
- (iii) the sanitary facilities such as shower rooms, changing rooms and toilets;
- (iv) the plant wash basins and taps;
- (v) the water reticulation map including the water outlets or taps serially numbered on the map and in the plant;
- (vi) the air and moisture exhaust system; and
- (vii) the pest control system.

(3) The application shall be renewed as often as necessary particularly after major changes in the infrastructure or in the refrigeration equipment.

(4) After receiving an application the competent authority shall examine the application and its accompanying documents before proceeding to a thorough inspection of the plant facilities and equipment pursuant to the procedures described in the Third Schedule.

(5) An ice plant which conforms with the relevant requirements shall be issued with a Certificate Reference Number (CRN) and shall be included in a list of certified ice plants authorized to produce and distribute ice for chilling fish and fish products.

(6) The routine inspection carried out pursuant to sub-Regulation (5) shall be in accordance to the methods prescribed in the Third and Fourth Schedules.

11.-(1) Any person who intends to transport fish shall make an application to the Director for a certificate of transportation.

Fish transportation

(2) The application shall include the following information:

- (a) the full names and address of the transport company and managers;
- (b) the means of transport intended to be deployed, licence information and other relevant documents;
- (c) the transport capacity;
- (d) the refrigeration and insulation capacity; and
- (e) the dealing and sanitation program.

(3) An application for fish transportation licence shall be renewed as often as necessary, particularly after major changes in the transport refrigeration equipment.

(4) The competent authority shall examine the application and its accompanying documents before proceeding to a thorough inspection of the transport vehicle and its refrigeration system.

(5) A transport company which conforms with the relevant requirements shall be issued with a Certificate Reference Number (CRN) and added to the list of certified transport companies authorized to handle and transport fish and fishery products.

(6) Certified transport companies shall be regularly inspected to ensure that sanitary requirements are complied with.

12.-(1) The Director, after consultations with the relevant local authorities and after he is satisfied that such stations meet conditions which he shall prescribe in the guidelines, shall, by notice publish in the *Gazette*, declare official fish landing stations.

Approval of official landing stations

(2) No person shall land fish on any place other than the official fish landing stations.

(3) Fish shall not be thrown on floors or sand and shall be discharged very quickly in containers and shall be protected from sun and insects.

Inspection and monitoring

13. The Director shall cause the official landing stations approved under these Regulations to be regularly inspected.

PART V QUALITY AND OWN CHECKS

Submission of Quality Management Programme

14.-(1) The Director shall issue guidelines for the preparation of a Quality Management Program:

(2) The management of an establishment shall draw up and submit to the Director, a Quality Management Program based on Good Manufacturing Practice.

(3) The Management of an establishment shall employ at least one individual who has successfully completed a course of instruction in the application of HACCP principles of fish and fishery products at a programme recognized and approval by the competent authority and that person shall handle all matters relating to fish quality and HACCP plan in the establishment.

Application of HACCP by establishment

15. After receiving the submitting pursuant to sub-Regulation (2) of Regulation 14, the Director shall ensure that the management of an establishment implement the following five preliminary steps which are-

- (a) assembling of HACCP team which shall consist of qualified personnel capable of developing a HACCP plan and implement it and the team shall-
 - (i) have access to information in order to carry out identification, monitoring and verification;
 - (ii) have various number of persons depending on the product, type of operations and number of anticipated hazards and sophistication of control measures required;

- (b) description of the products, in which the management describes all finished products in terms of fish type, composition, ingredients, physico-chemical factors such acidity (pH) water activity (A_w), packaging system, storage and distribution condition, required shelf-life and instructions for use;
- (c) identification of intended use in which the management identify the intended use of the products by end users or consumers and also point out any potential for faulty storage or use of the product;
- (d) construction of flow diagram and facility layout in which the management of an establishment prepares a flow diagram to construct the HACCP plan which—
 - (i) outlines in sequence each step of the process from selection of raw materials processing, storage and distribution;
 - (ii) states sufficient technical information including time, temperature, sterilization value or product flow rate;
 - (iii) contains a layout of the facility indicating movement of products and personnel and equipment placements;
- (e) on site confirmation of the flows and facility layout in which the HACCP team taking into consideration technical data confirms and the flow diagram in all stages and hours of operation.

16.—(1) The principles of HACCP which are required by these Regulations are as follows:

The
HACCP

- (a) the principle in which the HACCP team is required to identify—
 - (i) all biological, physical or chemical hazards that may reasonably be expected to occur at each step;
 - (ii) any factor or situation, raw material, ingredients, delay, practice, temperature or personnel that may lead to the introduction or to increasing its probability of occurrence to unacceptable levels;
 - (iii) normal processing conditions and any possible deviation or delay;
 - (iv) existing critical measures which, if any, can be applied for each hazard;

- (b) establishment of critical control points in which once the hazards and their levels of introduction in the flow diagram are identified, each step of the diagram is evaluated to assess whether it is a critical control point or not, and all the hazards, which may be reasonably expected to occur, or to be introduced, to each step are considered and in order to assist in determining the critical control points a format set out in the Fifth Schedule shall be used;
- (c) establishment of critical limits for each critical control point in which:—
 - (i) each control measure associated with a critical control point should give rise to the specification of critical limit which separates acceptability from unacceptability; and
 - (ii) it is established, for observable or measurable parameters for which there shall be extreme values or tolerances acceptable with regard to product safety and quality, and such parameters may include, temperature, moisture, water activity, salt content, chlorine level, sulfur dioxide level, pH, quantifiable freshness grade other sensory parameters, a sterilization or pasteurization process, a process duration, a conveyor or belt speed or thickness of a product;
- (d) establishment of a monitoring system for each Critical Control Point in which the monitoring system describes the observations and measurements to be performed at each critical point in order to verify compliance with the establishment critical limits to enable the detection of loss of control at a given critical point in time for the proper corrective action to be taken;
- (e) establishment of a corrective action plan in which, all the corrective actions that are to be immediately implemented when the monitoring levels deviations conducive to loss of, or lack of control at a given critical control point, are described;
- (f) establishment of a verification procedure in which, activities that will enable the establishment to check whether the HACCP system is working effectively or not, are defined.
- (g) establishment of a record-keeping system which provides for an easy retrieval of all documents related to a given production batch and its forms and such system shall include the keeping of the following two types of documents:
 - (i) a document describing the HACCP elements, the standard operating procedures and the verification methods which usually constitutes the HACCP manual;

(ii) a document to record the results of measurements and observations, deviations, results of verification, process modification and any corrective action taken.

(2) The documents referred to in paragraph (g) shall be kept for a period of at least two calendar years.

(3) In order to establish whether the approved HACCP manual is implemented, the Director or any authorized officer shall carry out periodical—

- (a) assessment of the HACCP manual in accordance with the Sixth Schedule; and
- (b) on the verification in accordance with Seventh Schedule:

17. The management of an establishment shall carry out tests to ascertain the quality of fish and fish products handled by the establishment in accordance with the relevant national standards.

Management to carry out tests

18. Where the results of the checks referred to in Regulation 17, or any information at the disposal of the management of an establishment reveal a health risk or suggest that a health risk might exist in the establishment, the management shall take such measures as may be appropriate and shall notify a fish inspector, who shall take appropriate action.

Action in case of health risk

PART VI PLACING ON THE MARKET

19.—(1) Placing on the market of fish caught in its natural environment shall be subject to the following conditions that is—

Fish caught in natural environment

- (a) during and after landing they must have been handled in accordance to the guidelines issued under Regulations 34;
- (b) they have been transported in boats or vehicles approved according to these Regulations;
- (c) they have been processed in an establishment approved in accordance with these Regulations;
- (d) they have been handled and where appropriate, packaged, prepared, processed, frozen defrosted or stored in hygienically establishments approved in accordance with these Regulations;
- (e) they have undergone health and sanitary checks in accordance with the relevant national standard; and

(f) they have been appropriately packaged, stored, and transported under sanitary conditions.

(2) Any fish to be placed on the market alive shall at all times be kept under survival conditions.

Export
and
import

20. —(1) No person shall—

- (a) export, process for export or attempt to export or process for export, any fish or fishery product unless that fish or fishery product is processed in an establishment approved under these Regulations; or
- (b) import or export or attempt to import or export any fish that is tainted, decomposed or unwholesome or otherwise fails to meet the requirements of these Regulations;

Prohibi-
tion of
certain
fish and
fishery
products

21. —(1) No person shall import or export attempt to import, export, process, store or place for sale—

- (a) any poisonous fish of the family Tetradontidae, Molidae, Diodontidae and Canthigasteridae;
- (b) fish containing biotoxines;
- (c) radioactive fish or fishery products.

(2) No person shall load a vessel for export or unload fish or fishery products from a vessel unless the consignment has been duly inspected by a fish inspector and record of that consignment has been taken.

(3) No person shall discharge, unload or place for sale imported fish or fishery products unless the fish inspector has screened the following documents;

- (a) import license;
- (b) a copy of bill of lading;
- (c) a copy of sanitary certificate issued by competent authority of the country of origin;
- (d) certification of being radioactive free issued by a competent authority;
- (e) evidence on availability of storage facilities and distribution channels for the consignment within Tanzania; and
- (f) total quantity and value of the import.

(4) No person shall export any fish or fishery product that do not comply with the standard specification for labelling of prepackaged foods set out in sub Regulation (2) of Regulation 22.

22. —(1) A sanitary mark shall be placed on each fish container and the accompanying documents in order to allow for the identification of the processing establishment from which the fish or fishery products originated.

Sanitary
mark and
traceabil-
ity.

(2) The sanitary mark shall include—

- (a) the nature of the fishery product;
- (b) species name (common and scientific);
- (c) the name of the processing certification number;
- (d) the date of manufacture; and
- (e) the words "PRODUCT OF TANZANIA" on the packaging.

(3) For the purpose of recall and retrieval from the market, the fish processors shall develop a traceability system that shall enable them to find quickly—

- (a) the complete address of their clients;
- (b) the full description of the products they shipped including their nature, quantities, lot numbers, transport conditions and date of shipment.

(4) The Director shall develop a record keeping system to enable a good traceability of any fish lot to its landing station, processing or cold store establishment.

(5) The record shall contain the following particulars:

- (a) establishment file which compiles pre-requisites documentation required prior to plant certification, plant inspection and follow-up reports;
- (b) HACCP audit and verification file which describes the results of the HACCP auditing and certified processing establishment; and
- (c) the product and sanitary control file which contains the results of laboratory analyses and field inspections at the point of export.

23. —(1) The management of an establishment shall, before dispatch of a batch or consignment of fish or fishery products for export, notify a fish inspectors of their intention to export fish or fishery products at least twenty four hours in advance in case of chilled fresh products, and at least seven days in advance, in case of frozen products.

Inspection
of
fish for
export

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

PART VII
GENERAL CONDITION OF HYGIENE

Condi-
tions
concern-
ing
parasites

24. —(1) During production and before they are released for human consumption, fish and fishery products shall be subject to a visual inspection for the purpose of detecting and removing any parasites that are visible.

(2) Fish or parts of fish which are obviously infested with parasites and which have been removed shall not be placed on the market for human consumption.

Staff
hygiene

25. —(1) The highest possible standard of cleanliness is required of staff that is to say—

(a) staff shall wear suitable clean working clothes and headgear which completely encloses their hair and this shall particularly apply to persons handling exposed fish or fishery products:

(b) staff assigned to the handling and preparation of fish or fishery products shall be required to wash their hands at least each time work is resumed;

(c) smoking, spitting, eating and drinking in work and storage areas of fishery products are prohibited.

(2) The employer shall take all the requisite measures to prevent persons liable to contaminate fish or fishery products from working on and handling them until there is evidence that such person can do so without risk.

(3) When recruited, any person working on and handling fish or fishery products shall be required to prove, by a medical certificate, that there is no impediment.

Condi-
tions for
fresh
products

26. —(1) When chilled unpackaged products are not dispatched, prepared or processed immediately after reaching the establishment, they shall be stored or displayed under ice in the establishment;

(2) Re-icing shall be carried out as often as is necessary.

(3) The ice used shall be made from potable water and be stored under hygienic conditions in receptacles provided for the purpose.

(4) Prepackaged fresh products shall be chilled in ice or refrigerated chill rooms.

(5) Operations such as heading, gutting and dressing shall be carried out—

- (a) hygienically and washed thoroughly with potable water;
- (b) in such a way as to avoid contamination or spoilage of fillets and slices; and
- (c) in a place other than the place used for heading and gutting operations.

(6) Guts and parts that may constitute a danger to public health shall be separated from and removed from vicinity of products intended for human consumption.

(7) Containers used for the dispatch or storage of fresh fishery products shall be designed in such a way as to ensure both their protection from contamination and their preservation under sufficiently hygienic conditions and they shall provide adequate drainage of melt water.

(8) Waste shall either be continuously disposed of or be placed in leak proof covered containers which are easy to clean and disinfect and such waste shall be disposed of in premises set aside for waste and shall always be thoroughly cleaned and if appropriate, disinfected after use.

27. —(1) Plants shall have—

- (a) freezing equipment sufficiently powerful to achieve a rapid reduction in the temperature so that the temperature laid down in the Regulations is obtained in the product;
- (b) freezing equipment sufficiently powerful to keep product in storage rooms at a temperature not exceeding those laid down in these Regulations.

(2) Storage rooms shall have a temperature recording device in a place where it can easily be read while the temperature sensor of the recorder shall be located in the area further away from the cold source where the temperature in the storage room is the highest.

(3) Temperature charts shall be available for inspections by fish inspectors at least during the period in which the products are stored.

Condi-
tions for
frozen
products

Condi-
tions for
thawing
products

28. Establishments which carry out thawing operations shall comply with the following requirements:

- (a) fishery products shall be thawed under hygienic conditions, their contamination shall be avoided and there shall be adequate drainage for any melt water produced;
- (b) during thawing, the temperature of the products shall not increase excessively;
- (c) after thawing, fishery products must be handled in accordance with the following requirements:
 - (i) when they are prepared or processed, these operations shall be carried out without delay; and
 - (ii) if they are put directly into the market, the unsold consignment shall not be put back into cold rooms as frozen products. They shall be stored only in chill rooms.

Condi-
tions for
processed
products

29.—(1) Fresh, frozen and thawed products used for processing shall comply with the provisions of this Regulation.

(2) Where the processing treatment is carried out to inhibit the development of pathogenic micro-organisms, or if it is a significant factor in the preservation of the product, the treatment shall be scientifically recognised and in accordance with the internationally recommended codes of practice for such a product which employ good manufacturing practice.

(3) The management of an establishment shall keep a register of the processing carried out depending on the type of process employed, heating time and temperature, salt content, pH, water content shall be monitored and controlled and such record shall be kept at least for the expected storage life of the products and shall be made available to the fish inspectors.

(4) For products which are preserved for a limited period by a treatment such as salting, smoking, drying or marinating, the appropriate conditions for storage shall be clearly marked on the package.

(5) In the case of fish or fishery products which have been subjected to sterilization in hermetically sealed containers—

- (a) the water used for the preparation of cans shall be potable water.

- (b) the process used for heat treatment shall be appropriate, having regard to such major criteria as the heating time, temperature, filling and size of containers, a record of which shall be kept;
- (c) the heat treatment shall be capable of destroying or inactivating pathogenic organism and the spores of pathogenic micro-organism;
- (d) the heating equipment shall be fitted with devices for verifying whether the containers have undergone appropriate heat treatment;
- (e) potable water shall be used to cool containers after heat treatment, without prejudice to the presence of any chemical additives used in accordance with good technological practice to prevent corrosion of the equipment and containers;
- (f) further checks shall be carried out at random by the manufacturer to ensure that the processed products have undergone appropriate heat treatment against—
 - (i) incubation tests under which incubation must be carried out at 37°C for seven days or at 35°C for ten days or any other equivalent combination;
 - (ii) microbiological examination of contents and containers in the establishment laboratory or in another approved laboratory;
- (g) samples shall be taken of production each day at predetermined intervals, to ensure the efficiency of sealing and for that purpose appropriate equipment shall be available for the examination of cross sections of the can - seams;
- (h) checks are carried out in order to ensure that containers are not damaged;
- (i) all containers which have undergone heat treatment under practically identical conditions shall be given a batch identification mark.

(6) Smoking shall be carried out in a separate premises or a special place equipment, if necessary, with a ventilation system to prevent the smoke and heat from the combustion from affecting other premises or places where fishery products are prepared, processed or stored and —

- (a) materials used to produce smoke for the smoking of fish shall be stored away from the place of smoking and shall be used in such a way that they do not contaminate the products;
- (b) materials used to produce smoke by burning wood that has been painted, varnished, glued or has undergone any chemical preservation treatment is prohibited;

- (c) after smoking, products shall be cooled rapidly to the temperature required for their preservation before being packaged.
- (7) Salting operation shall take place in different premises and sufficiently removed from the premises where the other operations are carried out and —
- (a) salt used in the treatment of fish or fishery products shall be clean and stored in such a way as to preclude contamination and it shall not be reused;
 - (b) any container used for salting or brining shall be constructed in such a way as to preclude contamination during the salting or brining process;
 - (c) containers or areas used for salting or bringing shall be cleaned before use.
- (8) Crustaceans and molluscan shellfish shall be cooked as follows:
- (a) any cooking shall be followed by rapid cooling and the water used for this purpose shall be potable water or clean sea water and if no other method of preservation is used, cooling shall continue until the temperature approaching that of melting ice is reached;
 - (b) shelling or shucking shall be carried out under hygienic conditions avoiding the contamination of the product and—
 - (i) where such operations are done by hand, workers shall pay particular attention to the washing of their hands and all working surfaces shall be cleaned thoroughly;
 - (ii) if machines are used, they shall be cleaned at frequent intervals and disinfected after each working day;
 - (iii) after shelling or shucking, cooked products shall immediately be frozen or kept chilled at a temperature which will preclude the growth of pathogens, and be stored in appropriate premises;
 - (c) every manufacturer must carry out microbiological checks on his production at regular intervals, complying with the approved standards.
- (9) The mechanical recovery of fish flesh shall be carried out under the following conditions:
- (a) mechanical recovery of gutted fish shall take place without undue delay after filleting, using raw materials free of guts. Where whole fish are used, they shall be gutted and washed beforehand;
 - (b) the machinery shall be cleaned at frequent intervals and at least every two hours;

(c) after recovery, mechanically recovered flesh shall be frozen as quickly as possible or incorporated in a product intended for freezing or stabilizing treatment.

PART VIII
GENERAL PROVISIONS

30. —(1) The management of an establishment shall submit monthly returns of its production and trade transactions, to the Director.

Monthly returns

(2) The monthly returns referred to in sub Regulations (1) shall be submitted at the beginning of the month following that to which they relate.

31. No person shall falsify or unlawfully alter, destroy, erase or obliterate any declaration, certificate or other document made or issued under these Regulations, or any label or mark placed on any container in accordance with these Regulations.

Falsification of documents

32. —(1) Any person who is in charge or control or is a manager of persons engaged in handling fish, but who does not himself carry on a fish business, and who fails to take reasonable steps to ensure compliance with these Regulations by any person under his charge, control or management, commits an offence.

Offences and penalties

(2) A person who commits an offence under these Regulations shall, upon conviction, be liable to a fine of not less than two hundred thousand shillings or to an imprisonment for a term of not less than six months, or to both, that fine and imprisonment.

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

Powers of court

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

34.—(1) The Director may, from time to time, issue guidelines for the purpose of assisting the proper implementation of these Regulations.

Guidelines

(2) Without prejudice to the generality of sub-Regulations (1), the Director shall issue guidelines in respect of—

- (a) quality management program;
- (b) sampling of fish and fish products for analyses;
- (c) organoleptic and chemical checks for fish inspection and quality assurance;
- (d) microbiological analyses for fish inspection and quality assurance;
- (e) official fish landing stations;
- (f) auditing of —
 - (i) factory structure and fabrication;
 - (ii) storage facilities;
 - (iii) raw materials;
 - (iv) processing equipment and machinery;
 - (v) food handling practices;
 - (vi) quantity assurance;
 - (vii) personnel standards;
 - (viii) cleaning system;
 - (ix) management control;
 - (x) fish laboratory layout and specifications;
 - (xi) pest prevention.

FIRST SCHEDULE

(Under Regulation 5(2))

FISH INSPECTOR'S IDENTIFICATION CARD

Full name

Address

.....

.....

Photograph
Of holder

Signature of the Holder

The bearer of this card whose photograph
Is displayed on the opposite page and whose
Designation is

Has been appointed by the Director of Fisheries And granted power of inspection, search, seizure,
forfeiture and arrest specified in section 9 and 10 of the Fisheries Act, 1970 and Regulation 4 of
the Fish (Quality Control and Standards) Regulations, 2000.

Warning: Any person who fails to comply with any lawful order given by this officer shall be liable
to arrest without warrant.

Date of issue..... Date of expiry

.....
Name and signature of the
Director of Fisheries

NOTE: This Card is the property of the employer. The employee shall return this Card to the
employer on termination of employment.

SECOND SCHEDULE

(Under Regulation 6)

FISH SANITARY CERTIFICATE

Covering fish and fishery products for export from TANZANIA

Country of dispatch:.....

Competent Authority

Reference number of fish Sanitary Certificate:

I. Details identifying the fishery products

I Description:

(a) **Species (scientific name):**
.....

(b) **Presentation of products and type of treatment:**
.....

Code number (where available)

Type of packaging

Number of packages

Net weight

Requisite storage and transport temperature:
.....

II Origin of products:
.....

Name(s) and official approval number(s) of establishment(s) , factory vessel(s) registered
by the competent authority:
.....

Net weight:

Temperature required during storage and transport
(Delete where applicable)
live, refrigerated, frozen, salted, smoked, preserved)

Name and address of dispatcher:

Name of consignee and address at place of destination:
.....

III. Particulars of the fish products:
.....

Address(es) and number(s) of preparation or processing establishment(s) authorized
by the competent authority:
.....

IV Destination of fish or fishery products:-
The fish or fishery products are to be dispatched:
From?

To:

(country and place of destination)

SECOND SCHEDULE —(contd.)

by the following means of transport:

Name and address of consignor:

Name of consignee and address at place of destination:

Health attestation:

The undersigned fish inspector hereby certifies that:

- (a) the fish/fishery products described above have been handled, prepared or processed, identified, stored and transported under conditions rendering them safe for human consumption; and
- (b) all persons working on or handling fish or fish products have satisfactorily undergone sanitary tests and medical examination.

Place:

Date:

Signature of fish inspector

(Name in capitals, capacity and qualifications)

Amount paid: Tsh.

Amount in words:

(1) Name and address:

(2) Live fish intended for human consumption/prepared/processed, etc.

Original copy to exporter
Duplicate to remain with the Director of Fisheries.

THIRD SCHEDULE

(Under Reg. 8(4) and (6), 9(4) and (7), 10(4) and (6))

Table 1. Inspection of fish establishments for conformity to sanitary requirements of infrastructure, equipment and lay-out

Name of the establishment:
Name of the manager:

Certification No:
Name of quality manager:

Element to inspect	m	H	S	C	Score
I- LAY-OUT					
1.1. Is the area sufficient to carry out the work under sanitary and hygienic conditions?		()	()		()
1.2. Does the lay-out preclude contamination?			()	()	
1.3. Are the clean area and the dirty area separated?			()	()	

THIRD SCHEDULE (contd.)

1- Fish handling and processing area				
2.1 Floors				
-	Is the floor water-proof?	()	()	
-	Is the floor made of materials easy to clean and disinfect?	()	()	
-	Is the floor laid down in a way to allow for easy drainage of water or is it provided with equipment to remove water?	()	()	
2.2 Walls		()	()	
-	Are the surfaces smooth and easy to clean and disinfect?	()	()	
-	Are the surfaces durable and impermeable?	()	()	
2.3 Ceiling				
-	Is the ceiling of a smooth washable surface that will ensure cleanliness?	()	()	
2.4 Doors		()	()	
-	Are the doors made of durable material?	()	()	()
-	Are they easy to clean?	()	()	
2.5 Ventilation		()	()	
-	Is the ventilation adequate?	()	()	
-	Does it allow a good extraction of moisture?	()	()	
2.6 Lighting (natural or artificial)		()	()	
-	Is the lighting adequate?	()	()	
2.7 Hand cleaning and disinfecting facilities		()	()	
-	Are the facilities in sufficient number?	()	()	
-	Are the taps hand operated?	()	()	
-	Are detergent and disinfecting agents available?	()	()	
-	Are the facilities provided with disposable hand towels?	()	()	
2.8 facilities and equipment for cleaning and disinfecting plant facilities, utensils and equipment				()
-	Are they available?	()	()	
1- Chill rooms, ice rooms and cold stores				
3.1 Floors				
-	Is the floor water-proof?	()	()	
-	Is the floor made of materials easy to clean and disinfect?	()	()	
-	Is the floor laid down in a way to allow for easy drainage of water or is it provided with equipment to remove water?	()	()	
3.2 Walls		()	()	
-	Are the surfaces smooth and easy to clean and disinfect?	()	()	
-	Are the surfaces durable and impermeable?	()	()	()
3.3 Ceiling				
-	Is the ceiling of a smooth washable surface that will ensure cleanliness?	()	()	
3.4 Doors		()	()	
-	Are the doors made of durable material?	()	()	
-	Are they easy to clean?	()	()	
3.5 Lighting		()	()	
-	Is the lighting adequate?	()	()	
3.6 Refrigeration capacity				
-	Is the refrigeration capacity adequate to ensure proper product temperature?	()	()	

THIRD SCHEDULE –(contd.)

1- Protection against vermin and undesirable animals (rats, dogs, cats, insects, birds) <ul style="list-style-type: none"> Is there adequate vermin proofing and appropriate protection facilities? 			()	()	()
2. Instruments and working equipment (cutting boards, knives, conveyor belts, containers) <ul style="list-style-type: none"> Are they made of resistant materials? Are they easy to clean and disinfect? 			()	()	()
3. Elimination of by-products non destined for human consumption <ul style="list-style-type: none"> Are the surfaces durable and impermeable? lids and non corrosive? Is there an adequate room for storage of by-products if they are not evacuated at the end of the working day at least? 			()	()	()
4. Water supply <ul style="list-style-type: none"> Is potable water available? Is it available in sufficient pressure and volume? Is there a clear distinction between potable and non potable water pipes? 			()	()	()
5. Wastewater <ul style="list-style-type: none"> Is there an adequate and hygienic wastewater disposal system? 			()	()	()
6- Changing rooms, shower and toilet facilities <ul style="list-style-type: none"> Is there an adequate number of changing rooms? Are the walls and floors in the changing rooms smooth, water proof and easy to clean? Is there an adequate number of wash basins? Is there an adequate number of toilets? Do the toilets open directly onto the fish handling and processing area? Are they equipped with working water flushing systems? Are hand washing and disinfecting systems available? Are disposable hand towels available? Are the wash basin taps hand operated? 			()	()	()
7- Cleaning and Disinfection of transportation vehicles <ul style="list-style-type: none"> Is appropriate equipment for cleaning and disinfecting vehicles available?, or Is cleaning and Disinfection carried in a separate, but approved, structure 			()	()	()
1- Freezing and cold storage facilities <ul style="list-style-type: none"> Is the freezing capacity sufficient? Is the cold stores refrigeration capacity sufficient to keep fish temperature at or below 18°C? Are the cold stores equipped with a temperature recording device easy to consult? Is the thermal sensitive part of the thermometer placed in the warmest area of the cold store? 			()	()	()
1- Overall Score					()

THIRD SCHEDULE – (contd.)

Table 2. Rating of fish handling and processing establishments
Reg. 8 (6), 9(7).

Rating of the Establishment	Number of minor deficiencies	Number of major deficiencies	Number of serious deficiencies	Number of critical deficiencies
A	0 to 6	0 to 5	0	0
B	7 or more	6 to 10	1 to 2	0
C	NA*	11 or more	3 to 4	0
D	NA	NA	5 or more	1 or more

*NA: Not applicable in this case.

2-2 Routine inspection of hygienic and manufacturing practices

Once an establishment, a cold store or an ice plant is certified, it should be inspected regularly to ensure that the sanitary requirements are always complied with and that good manufacturing and hygienic practices (GMP/GHP) are applied. The frequency of visits depends upon the sanitary history of the establishment in relation to its adherence to the sanitary requirements. This level of adherence, as judged by the establishment rating according to table 2, can be used to determine the frequency of inspection. Thus, establishments rated C will be visited twice more frequently than establishments rated B; the latter being inspected twice more frequently than establishments rated A.

FOURTH SCHEDULE

Under Reg. 10 (6), 11 (6)

Table 3. Evaluation of conformity to requirements for hygienic and manufacturing practices in fish establishments

Name of the establishment:
Plant Manager:

Certification number:
Quality Manager:

Element to evaluate	m	M	S	C	Score
1- General hygienic conditions					
1.1. Facilities and equipment					
- Are they kept in a satisfactory state of cleanliness?			()		
- Is vermin systematically exterminated?			()	()	
- Are rodenticides, insecticides, disinfectants and any other toxic substance stored in premises or cupboards, which can be locked?				()	
- Can these toxic products contaminate the fish products?				()	
- Are the working premises used only for fish products?			()	()	
- If not, was the company authorized?				()	
- Is potable water used for the designated purposes?				()	
- Are the detergents and the disinfecting agents approved?				()	
- Are the facilities and equipment cleaned and disinfected at least once per day?				()	
1.2 Personnel hygiene					
- Has every worker undergone a medical examination?				()	
- Is medical examination periodically carried out on workers handling fish?				()	
- Is any person that can contaminate the products excluded from handling them?			()	()	
- Do all the workers wear suitable and clean working clothes?			()	()	
- Do they wear a headgear, which covers completely the hair?					
- Do they wash and disinfect their hands each time before commencing work?					
- Are the wounds covered with waterproof bandages?					
- Does the staff respect the instructions of not smoking, spitting, eating and drinking in the working and storage premises?					
2- Production and utilization of ice					
- Is ice produced from potable water?				()	
- Is ice stored in containers designated for this purpose?			()	()	
- Are the ice containers clean and well maintained?			()	()	

FOURTH SCHEDULE – (contd.)

3- Containers for fresh fish					
-	Do they protect fish from contamination?	()	()		
-	Do they preserve fish in a hygienic manner?	()	()		
-	Do they allow for easy drainage of water?	()	()		
-	Does filleting or cutting lead to contamination of fillets?				
4- Evacuation of waste					
-	Is waste evacuated at least once a day?	()	()		
-	Are the waste containers and the waste storage premises cleaned and disinfected after each use?	()	()		
-	Can the stored waste be a source of contamination for the establishment?	()		()	
5- Fresh products					
-	Are products that are not immediately processed, iced or refrigerated?	()	()		
-	Are iced products re-iced regularly?	()	()		
-	Are pre-packed products iced or refrigerated?	()	()		
-	Is gutting and heading done hygienically?	()	()		
-	Are gutted or headed fish immediately washed with potable water?	()	()		
-	Is filleting and cutting carried in a place different from the place where fish is gutted and headed?	()	()	()	
-	Do the fillets or steaks sojourn too long?				
-	Are fillets and steaks destined for sale rapidly refrigerated?				
-	Are the viscera and other undesirable parts of the fish quickly separated from the product?				
6- Storage of frozen fishery products					
-	Is temperature recorded on the recorder?	()	()		
-	Is the recording kept for a duration equivalent to the shelf life of the product?	()	()		
7- Thawed products					
-	Is thawing carried out hygienically?	()	()		
-	Is there a risk of contamination during thawing?	()	()		
-	Is melting water drained properly?	()	()		
-	Is the temperature of the frozen products appropriate?	()	()	()	
-	Are thawed products destined to be sold well labelled?				

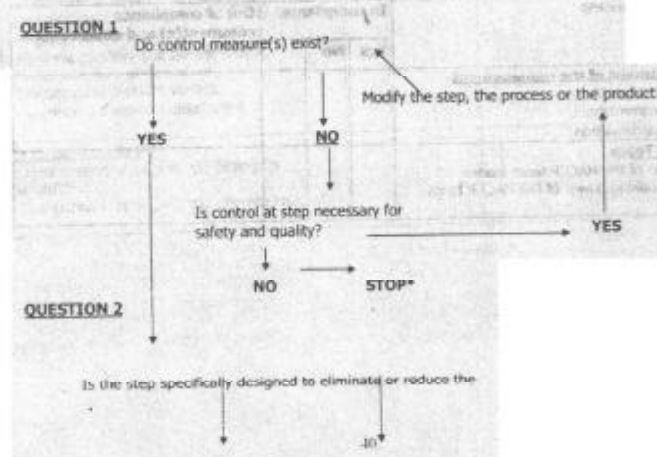
FOURTH SCHEDULE –(contd.)

8- Conditions concerning parasites	()	()	()	()
Are fish checked visually to remove parasites?	()	()		
Are the fish or fish parts that are heavily infested removed from distribution?	()	()		
Is the control of parasites carried out according to Regulation	()	()		
Is fish to be consumed raw or cold smoked (T<60°C) herring, sprat, mackerel, salmon, tuna, tilapia or daqaa subject to a freezing treatment (T< -20°C for at least 24 hours)?	()	()		
Is fish to be consumed raw or cold smoked (T < 60°C) Nile Perch, Mackerel, Crustaceans, Cephalopods, Tilapia, Tuna or Daqaa subject to a freezing treatment (T < -20°C for at least 24 hours)? Does the processor verify that this freezing treatment is applied?	()	()		
Is there an attestation that identifies products that were frozen because of parasites or from which the parasites were removed?	()	()		
9- Overall rating				

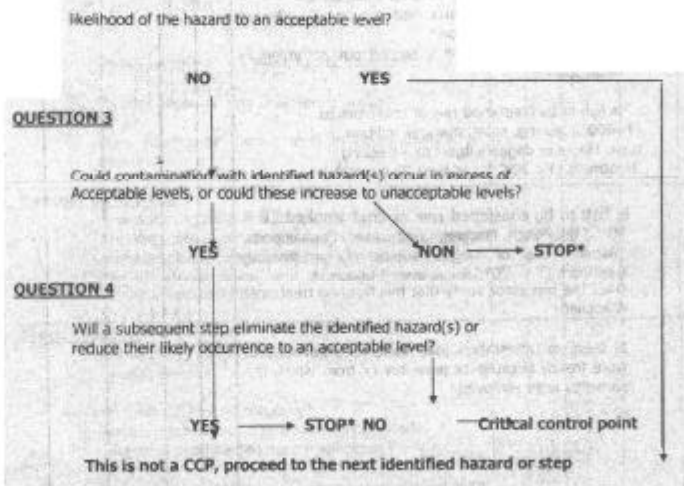
FIFTH SCHEDULE

(Under Reg. 16. (1) (b))

Figure 1. Critical Control Points Decision tree for the identification CCPs



FIFTH SCHEDULE –(contd.)



SIXTH SCHEDULE

(Under Reg 16 (3) (a))

Assessment of HACCP manuals

Name of the establishment:
Plant Manager:

Certification number:
Quality Manager:

Component to assess	In compliance		Out of compliance comment(s) and observations
	Yes	No	
1- Commitment of the management - Moral commitment - Financial commitment - Awareness/conviction			
2- HACCP Team - Designation of the HACCP team leader - Decision-making power of the HACCP team leader			

SIXTH SCHEDULE –(contd.)

<ul style="list-style-type: none"> - Training and qualifications of the HACCP team leader - Competency of the HACCP team 			
<p>3- Composition of products</p> <ul style="list-style-type: none"> - Composition (qualitative and quantitative) - Physical and chemical characteristics - Treatments the product(s) underwent - packaging - Storage and distribution conditions - Shelf life - Instructions for use of the product - Microbiological and chemical criteria applied 			
<p>4- Intended use</p> <ul style="list-style-type: none"> - Normal or predicted use of the product by the consumer - Target consumer groups - Adaptation of the product(s) by certain consumers (caterers, canteens, travelers, sensitive people,...) - Possibilities of abuse by the target consumers 			
<p>5- Process flow diagram (s)</p> <ul style="list-style-type: none"> - Drawing of the plant facilities and its annexes - Disposition and pertinent characteristics of the equipment - Number and nature of the processing operations - Sequence of the processing operations - Duration and delays between processing operations - Pertinent technical data of the processing operations - Flow of products - Separation between clean and dirty areas - technical data of cleaning and sanitation - Hygienic environment of the facilities - Hygienic conditions of the personnel - Circulation flow of personnel - Conditions of product storage - Conditions of product distribution 			
<p>6- Hazard analysis</p> <ul style="list-style-type: none"> - Identification of all potential biological hazards* - Identification of all potential chemical hazards* 			

SIXTH SCHEDULE –(contd.)

<ul style="list-style-type: none"> - Identification of all potential physical hazards * - Identification of the cause of each hazard (contamination, survival, re-contamination, multiplication, persistence,...) - Identification of the control measure(s) for each hazard - Description of technical details of the control measure(s) - Designation of persons responsible for control measure(s) <p><i>* A potential hazard is a hazard whose elimination or reduction to an acceptable level is essential for the production of safe food</i></p>				
<p>7- Critical control points</p> <ul style="list-style-type: none"> - Identification of all critical control points (CCP) - Utilization of a logical approach (e.g., decision tree) for identifying CCPs <p><i>Unless multiplication of CCPs</i></p>				
<p>8 - Critical limits</p> <ul style="list-style-type: none"> - Identification of critical limit(s) for each measure intended for the control of each hazard <ul style="list-style-type: none"> - Critical limits comply with regulations and/or recommended by appropriate codes of GMP - Validation of critical limits 				
<p>9- Monitoring procedures</p> <ul style="list-style-type: none"> - Description of the monitoring procedures - Description of the frequency (sampling plans) - Identification of the people in charge of monitoring - Validity and reliability of the monitoring procedures 				
<p>10- Corrective Actions</p> <ul style="list-style-type: none"> - Identification of corrective actions to implement when monitoring indicates tendency towards the loss of control - Identification of corrective actions to implement when monitoring indicates loss of control (results non complying with designed critical limits) - Identification of corrective actions to apply to product processed when control was lost - Designation of person(s) in charge of corrective action(s) - Detailed description of corrective action (s) 				
<p>11- Verification of the HACCP system</p>				
<ul style="list-style-type: none"> - Description of the verification procedure - Validity of the verification procedures - Designation of person(s) in charge of verification - Description of the frequency of verification - Possibilities of taking into account changes in product formulation, processing, regulations, standards,... 				
<p>12- Record-keeping system</p> <ul style="list-style-type: none"> - Forms for recording monitoring results - Forms for recording the implemented corrective action(s) - Recording HACCP modifications - Recording HACCP verification/revision 				

SEVENTH SCHEDULE

Under Reg. 16 (3) (b)

5. On-site verification of HACCP implementation

Name of the establishment:
Plant Manager:

Certification number:
Quality Manager:

Component to assess	Mi*	Ma	Observation (s)
1- Commitment of the management			
- Moral commitment	()		
- Financial commitment		()	
- Awareness/conviction	()	()	
2- HACCP team			
- The HACCP team leader has effective power of decision		()	
- The HACCP team members are qualified		()	
3- Composition of products			
- Food composition is reflective of the one described in the manual	()	()	
- Any modification is recorded and taken into account for HACCP revision	()	()	
4- Intended use			
- Valid description of the intended use	()	()	
- Any modification is recorded and taken into account for HACCP revision	()	()	
5- Process flow diagram (s)			
- The flow diagram description is always valid	()	()	
- Any modification is recorded and taken into account for HACCP revision	()	()	
6- Hazard analysis			
- All control measures are correctly implemented	()		
- Personnel in charge of control measures are identified and qualified		()	
- New hazards, introduced because of changes in product, process, ... were taken into consideration		()	
- Control measures have been identified for these hazards		()	
7- Critical control points			
- whether CCP conform to the description in the HACCP manual		()	
- Introduction of new hazard has resulted in CCP analysis to implement proper control measures		()	
8- Critical limits			
- Critical limits conform to those described in HACCP manual	()	()	
- Introduction of new hazard has resulted in the revision of the critical limits		()	
Component to assess	Mi*	Ma	Observation (s)

9- monitoring procedures			
- Monitoring procedures are conform to those described in the HACCP manual	()	()	
- The reliability of the monitoring procedures has been validated		()	
- Personnel in charge of monitoring is well identified and trained		()	
- All necessary modifications have been made to take into account the introduction of new control measures		()	
10- Corrective actions			
- Corrective actions are conform to those described in the HACCP manual	()	()	
- Personnel in charge of corrective actions has been identified and trained		()	
- All necessary modifications have been made to take into account the introduction of new control measures		()	
11- Verification of the HACCP system			
- The method and frequency of verification conforms to those described in the manual	()	()	
- The validity of the verification method has been confirmed		()	
- Personnel in charge of verification is identified		()	
- Changes of products, processes, standards, regulations, ... were taken into consideration		()	
12- Documentation system			
- Forms are as described in the manual	()	()	
- Forms are up to date for recording:		()	
• Monitoring results,		()	
• Corrective actions,		()	
• Modifications of the HACCP system		()	
• HACCP Verification/revision results		()	
- Some records have been tempered with		()	

- **Mi: Minor non-compliance:** This refers to isolated cases within a given element of the HACCP system and which will not have any noticeable effect on the control of food quality and safety.
- **MA: Major non-compliance:** This refers to the absence or the failure of an element of the HACCP system
- Repetitive or cumulative minor deficiencies can lead to major non-compliance situations.

Dar es Salaam,
31st July, 2000

ZAKIA H. MEGHIL,
Minister of Natural Resources and Tourism