



General Requirements and Conditions on the Use of Processed Raw Materials from Pre - processing Establishment

These requirements and conditions on the use of raw materials from pre - processing plant were revised from Implementation of Provisions for General Sanitary Improvement of the pre - processing plant 2006 which defined that fish processing establishment or processing operator who purchases raw materials from the pre-processing plant must purchase only from the pre-processing plant who was certified by the Department of Fisheries. This entered into force in bivalves raw materials starting from 1st December 2000, and for other aquatic animal raw materials from 1 October 2001.

Revision of various requirements at this time aimed to be consistent with the requirements that the pre-processing plant must develop an addition HACCP quality system in 2010, and repealing the General Sanitary requirements for pre - processing plant issued in August 2006 shall be repealed with the DOF requirements; Operating Practices of Fishery Products (Basic GMP) and HACCP Requirements for Fish and Fishery Products, Department of Fisheries 2004. Hereby, this was made for effective controlling the hazards in fishery products as well as to reduce possibility of contamination in the raw materials before entering into post - processing process. This control is a part of policy of the Department of Fisheries that focuses on food safety throughout the production chain from culture, captured locations, transferred areas, until the aquatic product processing steps to ensure the highest level of quality, safety and hygiene for consumers.

Code of Practices

1. Fish processing establishment or processing operator for export

1.1 Fish processing establishment or processing operator certified by the Department of Fisheries must purchase raw materials only from pre - processing plant that was certified by the Department of Fisheries.

1.2 If the fish processing establishment or processing operator wants to receive raw materials from the pre - processing plant who has not yet listed in the record of the Department of Fisheries, that fish processing establishment or processing operator must inspect hygiene and HACCP quality system for fishery products of the pre - processing plant in according to Good Manufacturing Practices (GMP), Hazard Analysis and Critical Point (HACCP) for Producing Fishery Products - Department of Fisheries 2004, and then apply for receiving certification at the fish processing establishment or processing operator that have already standard certified for further approval by the Department of Fisheries.

1.3 In case that the fish processing establishment or processing operator purchases raw materials from pre - processing plant who are already in the certified list of the Department of Fisheries, the fish processing establishment or processing operator shall operate the followings:

1) Inspect hygiene and HACCP quality system at the pre - processing plant at least once a year. In case that there is more than one fish processing establishment or processing operator receiving raw materials from the same pre - processing plant, a group of fish processing establishment or processing operator can be made by having a representative to inspect on behave of the group and use/share the inspection results with others. However, there must be the document to verify that the name of such factory is in the group.

2) Verify accuracy and present of the manual on HACCP quality system of the pre - processing plant at least once a year.

3) Inspect microbial quality of water and ice of each pre - processing plant at least twice a year, by analyzing total coliform, *E. Coli* and other pathogenic microorganisms e.g. *Salmonella* spp. In case of using seawater in the production process, the seawater must be clean and meet quality standard. The position of the seawater pump installation should be away from



the wastewater discharge area as appropriate to protect contamination, and use effective method for improving quality of the seawater.

4) Inspect microbial quality of the raw materials in each pre - processing plant at least once a month for each kind of aquatic animal, by analyzing *Salmonella* spp., *Vibrio cholerae* and *Vibrio parahaemolyticus*.

5) Inspect cleanliness of the surface contact with the product including equipment, devices, gloves and dresses, etc. in the pre - processing plant at least twice a year by analyzing TVC. If the pathogenic microorganism was found in water, ice and raw materials, additional inspection for that microorganisms must be carried out.

6) If it was found that water, ice, raw materials and cleanliness of the contract surfaces with the product do not meet the standard, improvements must be done and keep the document for inspection by the Department of Fisheries.

7) Report the hygiene inspection result and HACCP quality system as well as the inspection analysis of water, ice, raw materials, and cleanliness of surface contact with the products to pre - processing plant every time.

8) Keep the documents on results of the quality control of the pre - processing plant as mentioned above at least equally to the shelf life of the product.

2. Pre - processing plant

2.1 If the pre - processing plant wishes to apply for approval of certification from the Department of Fisheries, submit the application form with the following documents:

1) Copy of certificate of the juristic entity issued by the Ministry of Commerce. In case of non - juristic entity, copy of household registration of the processing establishment together with a copy of the ID card of the owner.

2) Copy of company registration (if available)

3) Copy of food manufacturing license issued by Ministry of Public Health (if available)

4) Copy of certificate for factory establishment and operation issued by Ministry of Industry (if available)

5) Copy of certificate for fishery operator, trade of fishery products, aquatic animal products, or aquatic animal industry (A.6) and copy of registration for fisheries operator (TB.2)

6) HACCP Manual (in case of non - Thai language version, the meaning must be the same with Thai version)

7) Map of the pre - processing plant location

8) Letter of attorney on the contact for certification

2.2 Contact offices for applying the certificate:

1) For processing establishment located in the area of Samut Songkhram, Samut Sakhon, Nakhon Pathom, Ratchaburi, Phetchaburi, Kanchanaburi, and Prachuap Khiri Khan Provinces, contact to Samut Sakhon Fish Inspection and Research Center address: 127 Moo 8, Khok Kham Sub-district, Mueang District, Samut Sakorn Province 74000, Phone: 034-857282, 034 - 457423 - 4, Facsimile: 034 - 857192.

2) For processing establishment located in upperpart of the southern Thailand including Chumphon, Ranong, Phang-nga, Krabi, Phuket, Surat Thani, and Nakhon Si Thammarat, contact to: Surat Thani Fish Inspection and Research Center address: 20/62 Mo. 7, Tha Kham Sub - district, Phunphin District, Surat Thani Province 84130, Phone: 077 - 286943, 077 - 285807, 077 - 274232, Facsimile: 077 - 274231.



3) For processing establishment located in lowerpart of the southern Thailand including Phatthalung, Songkhla, Trang, Satun, Pattani, Yala, and Narathiwat, contact to: Songkhla Fish Inspection and Research Center address: 79/2 Wicheanchom Rd., Bo Yang Sub-district, Mueang District, Songkhla Province 90000, Phone: 074-312037, Facsimile: 074 - 314797.

4) Forprocessing establishment located in other areas mentioned above, contact to: Aquatic Product Processing Quality System Development Unit, Fish Inspection and Quality Control Division, Department of Fisheries, Preeda Kannasuta Building, Kaset Klang, Chatuchak, Bangkok 10900, Phone: 02-5580150 Ext. 13406-7 or Phone/Facsimile: 02-5580142.

2.1 For the pre - processing plant who were already certified and placed under the list of the Department of Fisheries, they must always control the hygiene and HACCP quality system in compliance with the requirements.

2.2 Keep the documents on hygiene control and HACCP control system and other relevant record e.g. records of various quality controls, health certificate of workers, inspection result of water, ice and raw materials, as well as inspection results on hygiene and HACCP quality system from buying factories at least one a year.

Certifications by the Department of Fisheries

1. Department of Fisheries shall certify and up listing the pre – processing plant who meets requirements on the hygiene and HACCP quality system.

2. Department of Fisheries shall inspect GMP and HACCP quality system of the pre – processing plant who are in the list of the Department of Fisheries at least once a year to ensure that the processing establishment can maintain standard of the hygiene and HACCP quality system in accordance with the standard issued by the Department of Fisheries.

3. In case of inspection result indicated that any pre - processing plant does not meet the standard, the preprocessing establishment must conduct the corrective action within defined period. If it is overdue, the Department of Fisheries may consider withdrawal of the name of such processing establishment from the approved list.

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