INSPECTION AND CERTIFICATION IN THE EMERGING DOMESTIC MARKET IN THE ASIA PACIFIC REGION

INFOFISH
- Inspection & certification for food safety and sustainability
- Initiatives in fish inspection & certification
- Fish inspection & certification in Asia-Pacific:
  - China
  - Indonesia
  - India
  - Malaysia
  - The Philippines
  - Thailand
- Challenges & Issues in implementation
- Recommendation
INSPECTION & CERTIFICATION FOR FOOD SAFETY AND SUSTAINABILITY

- National and International seafood safety standards/guidelines should be met for a product to be certified
- Increased demand on safer food creates stringent control on food safety and quality
- Control systems (principles of HACCP)
  - monitoring
  - inspection
  - verification
  - audit
  - education
- Movement of fish commodities globally demand not only on food safety, it spreads out to sustainability
- Sustainability involves responsible farming, traceability and eco-labelling
INITIATIVES IN FISH INSPECTION & CERTIFICATION

- Fish inspections & certifications developed as a result of market requirement
- With an obligation to protect the health of the citizens, quality and hygienic regulations and legislations are established
- Inspection agencies are supported by laws and regulations, with official control bodies
- HACCP-based inspection system (FAO, WHO)
  - HACCP principles – Codex Committee on Food Hygiene for Fisheries
  - based on the Codex Alimentarius – National Codex is developed
INITIATIVES IN FISH INSPECTION & CERTIFICATION

- Philippines and Indonesia agreed among their control agencies to have modernization of inspection & control systems towards single agency
- Presence of funding agency (WB, ADB, JICA, FAO, UNDP, etc) in assisting improvement of national programmes for fish inspection
- International standards are used as model in setting national fish inspection standards
- Certification (sanitary, plant, hygiene, and health certificate) still focused on export products based on the requirements of importing countries
- Adoption of third party certification for product sustainability (MSC, FoS, ISO certification, etc)
Effective fish inspections and certification in domestic market is the best foundation for the products to be marketed globally.
Mandatory:
- Supervision and selective examination
- Examination of products’ quality
- Examination of arbitration about quality dispute

Voluntary:
- Examination and appreciation of high quality products

- Practiced and Accreditation System Quality Certification System of Fishery Products are being established
- HACCP certification – CIQ and AQSIQ (seafood exporters)
- Third party certification (GAA, MSC, etc) – driven by US retailers for suppliers to be certified (food safety, hygiene, waste management and labour standards)
Inspection is mandatory for export and import but voluntary for domestic use.

- Day to day inspection and supervision of fish processing plants
- Issue Certificate of Health/Quality
- Issue EC-version Health Certificates

Periodically conducting mandatory sanitary and hygienic assessment as well as operational aspects of handling and processing techniques.
INDONESIA

HACCP-based Integrated Quality Management Programme (IQMP) has been developed and standards for fish and fishery products has been set up.

<table>
<thead>
<tr>
<th>Capture</th>
<th>Aquaculture</th>
<th>Primary Handling/Processing</th>
<th>Manufacturing</th>
<th>Wholesale</th>
<th>Retail</th>
</tr>
</thead>
<tbody>
<tr>
<td>GhdP</td>
<td>GAP, GlobalGAP</td>
<td>Organic</td>
<td>GMP</td>
<td>Non Spec</td>
<td>Supply Chain Inspection</td>
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<tr>
<td>GAP, Organic Product Cert.</td>
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<td>BRC Product Cert.</td>
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<td>SQF 2000 Product Cert.</td>
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- **HACCP / ISO 9001 / ISO 14001**, Monitoring residue/contaminants, Ecolabel (MSC)
- **ISO 22000 (FSMS)**, Traceability (a buyers’ requirement)
- **EU Catch Certification**, Interrelated support Traceability data
MALAYSIA

Regulatory Framework of Seafood Safety and Quality

- Ministry of Health
- Ministry of Agriculture and Agro-bases Industries
- Department of Fisheries
- Fisheries Development Authority of Malaysia
- Department of Veterinary Services
- Ministry of International Trade & Industries
- Malaysia External Trade Development Corporation
- Department of Environment
- Malaysia Airlines Cargo
### MALAYSIA

- **Certifications include:**
  - catch certification
  - GAqP
  - Aquaculture Farm Certification Scheme (SPLAM)
  - Halal
  - GHP – micro enterprise
  - GMP – SMEs
  - HACCP - commercial

- **Inspection and HACCP certification** – Ministry of Health and Department of Veterinary Services

- **Inspection and Halal certification** – Department of Islamic Development of Malaysia (JAKIM)

- **Fish landing sites and fish farms inspections & certifications** – DOF, LKIM, SIRIM (Research Technology, Standards & Quality Organisation)

- Adopted CCRF (FAO) in development of fisheries sustainability programme under SPLAM

- Introduction of Aquaculture Residue Monitoring Programme (ARMP) and certification throughout the supply chain management
<table>
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<tr>
<td><strong>Marine Products Export Development Authority (MPEDA)</strong></td>
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<tr>
<td>• National Center for Sustainable Aquaculture (NaCSA)</td>
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<tr>
<td>• Fish Quality Management and Sustainable Fishing (NETFISH)</td>
</tr>
</tbody>
</table>
• For food safety assurance:
  ➢ Quality control laboratories
  ➢ Antibiotic residues screening
  ➢ ELISA
  ➢ Pilot test houses
  ➢ EIC approved private laboratories
• HACCP system and compliance audit are implemented
• **The Mark of Quality** – Marine Products Scheme quality logo
• **Organic certification**
• **Quality certification** – Food Safety Management Systems
• Certifications are mandatory only for export products
## THE PHILIPPINES

<table>
<thead>
<tr>
<th>Bureau of Fisheries and Aquatic Resources</th>
<th>Responsible for the implementation of national legislations on food quality and safety and use of harmful substances on seafood</th>
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</thead>
</table>
| • Fisheries Inspection and Quality Assurance Services (FIQAS) | • Facilitate in the implementation of food quality and safety programmes  
• Inspection and certification of fish processing plants |
| • Administrative Support & Product Certification Unit | Issuance of health certificates |
| • Fish Health Section | Monitoring and registration |
THE PHILIPPINES

- **HACCP-based inspection program** – Residue Monitoring Program and coordinated certification program
- **Standards** used are consistent with the Codex
- HACCP system is adopted for safety management
- For export – establishment compliant to Sanitation Standard Operating Procedures, GMPs and HACCP
- System of inspection and monitoring
- HACCP certification is voluntary for domestic-used products
THAILAND

- **Department of Fisheries** – control quality and safety of fish and fishery products and aquaculture fishery (farm – table)
  - Guidelines for voluntary eco-labelling standards
  - Guidelines on sanitary practices in landing site, fishing boat and good practices for handling
  - Inspection and certification services to the fishery industry
- **Code of Conduct (CoC) and GAP**
- **GMP and HACCP**
- **Road Map of Food Safety for Agricultural Products** – imported commodities control system, certification system and market & trade
- **GMP certificate and HACCP certificate limited to export products**
CHALLENGES AND ISSUES

• Multiplicity of agencies
• Weak infrastructure
• Costly for small scale fisheries unit
• Lack of competent human resource
• Limited awareness of owners and workers
• Limited disease surveillance
• Keep updated of the new standards in the market
• Harmonisation of agencies involved
• Personnel awareness and knowledge upgradation
• Deployment of competent inspectors
• Strengthen laboratory services and quality management institutions
• Focus on capacity building for small scale fisheries
Thank You