



### TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY CAPACITY FOR THE FISHERIES SECTOR





# TIBU IMPEX Module 2

### Water Quality Control Activities

## **Calibration of equipment**

## Key elements of a traceability system

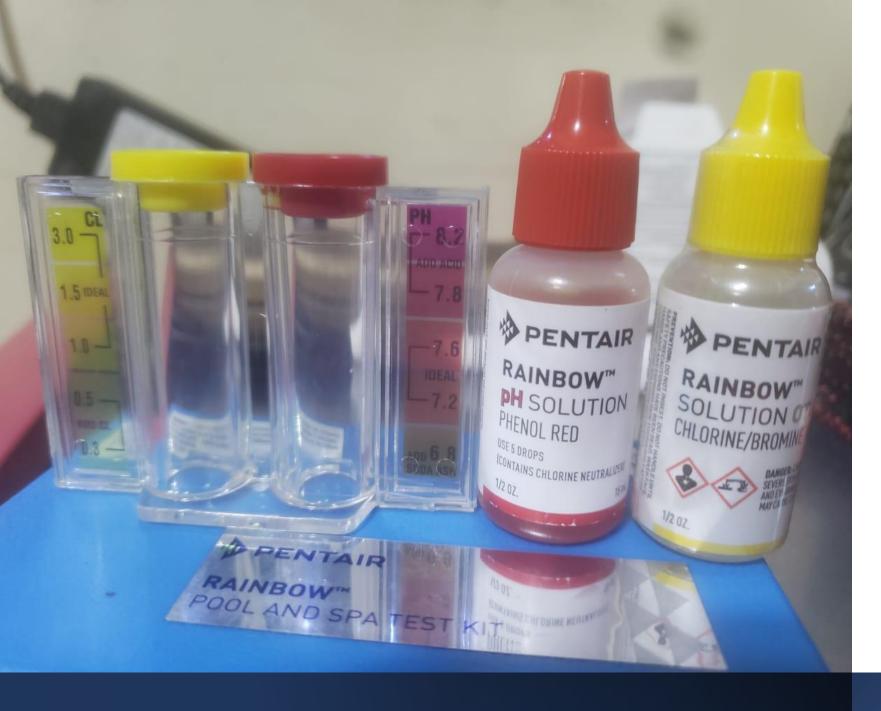
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Water Quality Control Activities

## Water sanitation record

Date	Wate	er		Worker initials	Corrective actions			
	Tank / Tap nº	рН	Cl					
22-11-2021	1	8.2	<0.3	Randy				
22-11-2021								



## Chlorine testing procedure

- Take a **sample of water**. It may be:
  - Water from one of the taps in the processing unit (allow the water to run for approximately 1-2 minutes.)
  - Thawed ice
- Fill each cell to the line with the water to be tested
- Add 5 drops of the pH indicator solution to the pH cell
- Add 5 drops of the OTO 1 indicator solution to the CL cell
- Place a cover over both test cell openings and invert several times to mix.
- Immediately compare each test cell to its respective colour standards (pH 6.5 to 8.2) and Cl (0.3 – 3.0 ppm)
- Target Cl level should be between 0.5 and 1ppm.



### Calibration of measurement instruments

## Procedure for calibrating thermometers

Calibration of thermometers is done weekly

- A glass is filled with ice cubes, then top off with cold water.
- The water is stirred and let sit for 3 minutes
- It is then stirred again; the thermometer is then inserted into the glass, making sure not to touch the sides
- The **temperature should read 32°F (0°C).** The difference is recorded and offset as appropriate.



## Calibration Record Keeping

Date	Location	Serie number	Capacity	Weight Load	Weight difference	Calibrated by	Notes	
Date	Instrument	Ref Therm.	ºC Ice Slurry		Calibrated by	Notes or corrective actions		

Key elements of a traceability system

- Exclusive list of suppliers
- Inputs reception record keeping
  - supplier
  - supplier batch codes
  - operator batch codes
- Separation of batches during processing and storage when change of raw material inputs change
- Final product batch coding
- Despatch recording keeping
  - consignee
  - operator batch codes
- Record storage and retrieval (minimum period)



#### (Name of Fish supplier) record form

Date	
Date Code	

#### Instructions:

- One sheet for each day
- Use continuation sheet if necessary

Variable	Batch 1	Batch 2	Batch 3	Batch 4	Batch 5
Supplier (landing site)*					
Vessels (list)					
Supplier code					
Fish species					
Species code					
Batch Code No.					
Total quantity received (kg)					
Time of reception					

\* one batch for each landing site & species. List contributing vessels on the following row

#### Observations:

Temperatures			
Ice contact with fish (%)			
Observations (cleanliness/ foreign matter, physical damage)			

### TIBU IMPEX - Raw Material Reception Record Sheet

Date	
Date Code	
Time of reception	
Name of supplier	
Supplier code	

### Instructions:

- One sheet for each supplier for each day
- Use continuation sheet if necessary

<u>Variable</u>		Species 1		e e e e e e e e e e e e e e e e e e e	pecies	2	Species	3	Species	4	Species 5		
Common name													
Species code													
Grade breakdown (kg)													
E													
А													
В													
Rejected													
Total quantity received (kg)													
Temperature (3 readings)													
Ice contact with fish (%)													
Cleanliness/													
TIBU IMPEX Batch Code No.													
Observations (supplier batch codes, cleanliness/ foreign matter, physical damage)													

## Any questions?

