

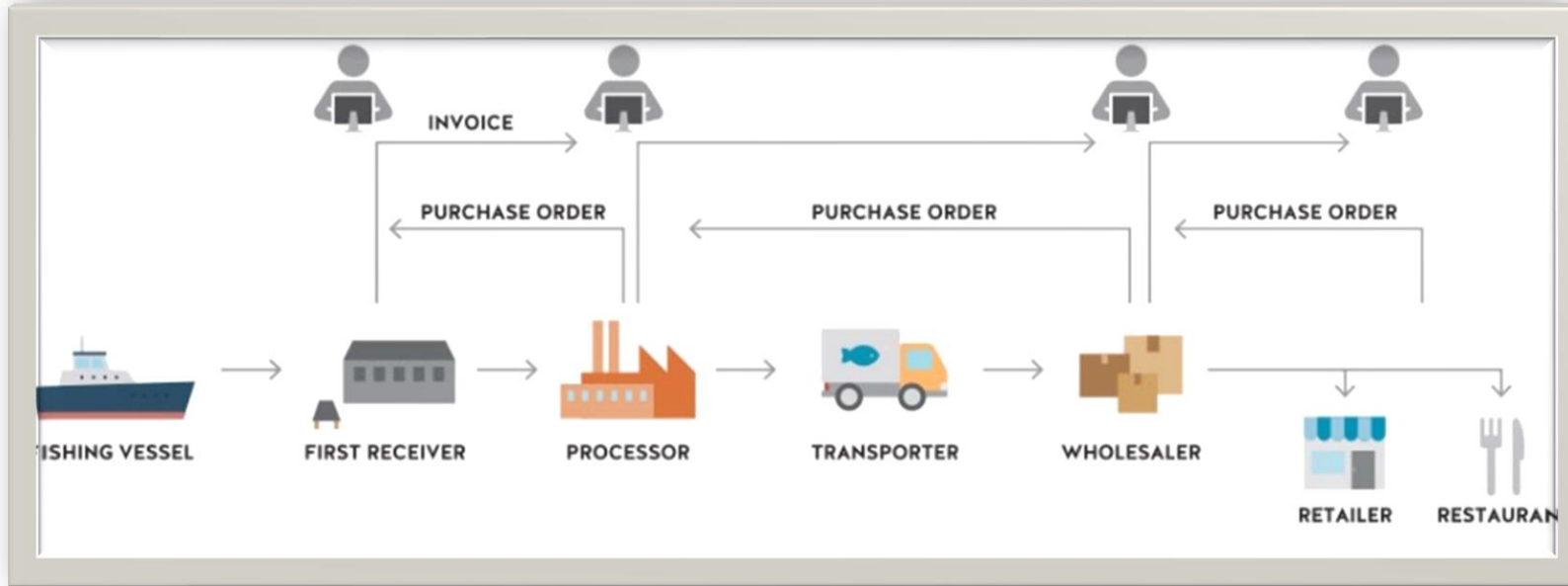


TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY
CAPACITY
FOR THE FISHERIES SECTOR

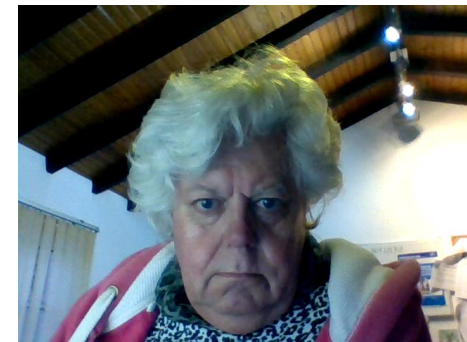


CARIFORUM





Traceability System for Fish Suppliers to Tibu Impex





Traceability

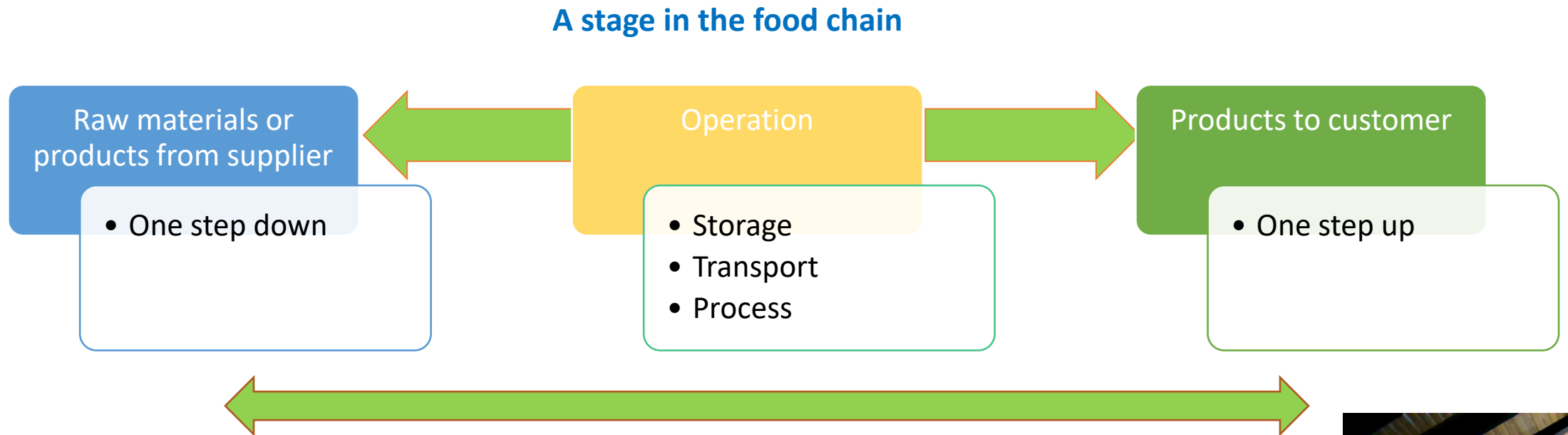


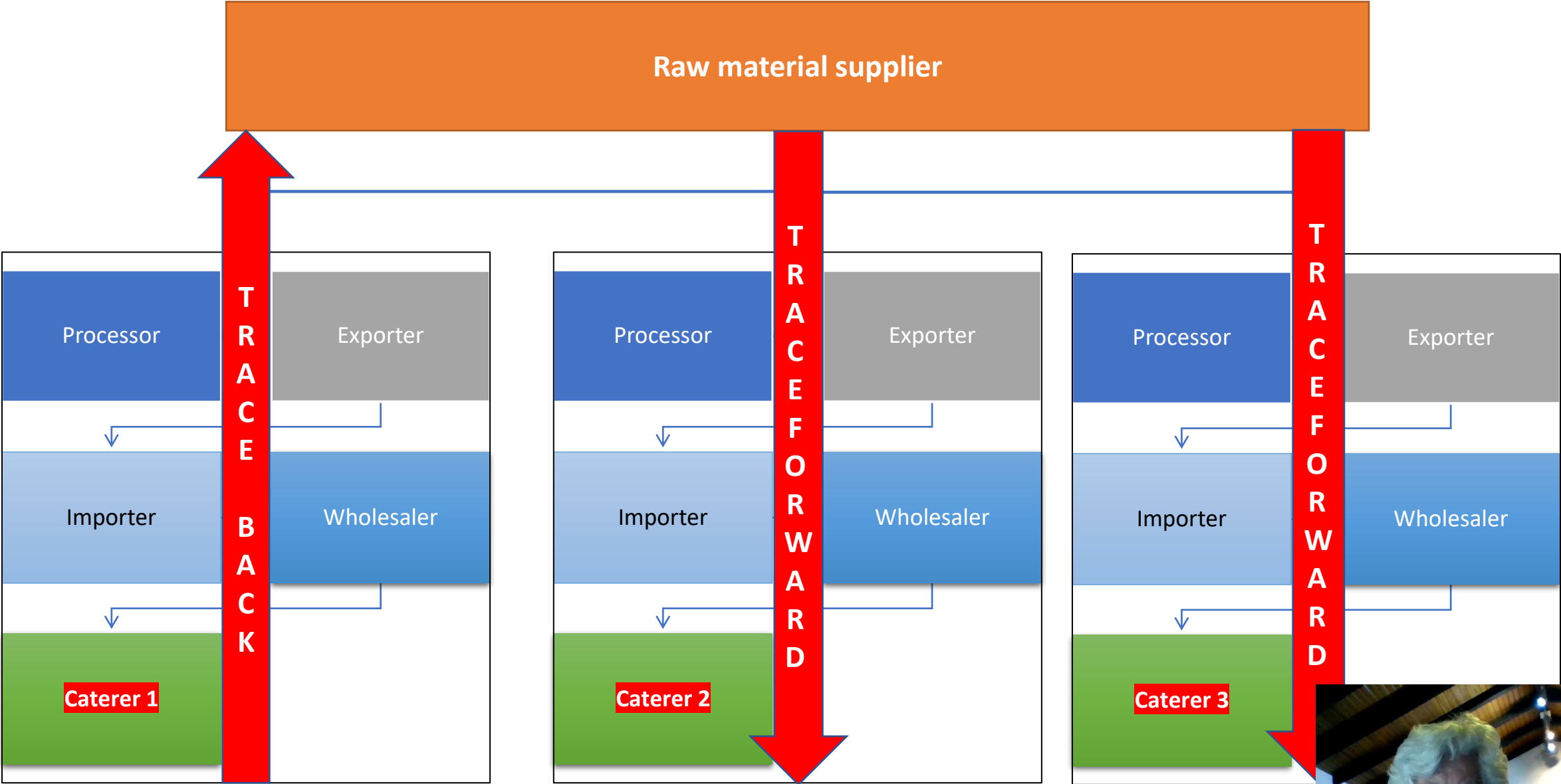
“the ability to follow the movement of a food through specified stage(s) of production, processing and distribution”.

Procedural Manual of the Codex Alimentarius Commission, 17th Edition, Joint FAO/WHO Food Standards Programme

- Traceability facilitates knowledge regarding the identity, history and source of a product
 - It does not make food safe, it is a management tool
 - It enables the assurance of food safety and allows actions to be taken if food is found not to be safe, e.g. withdrawal or recall

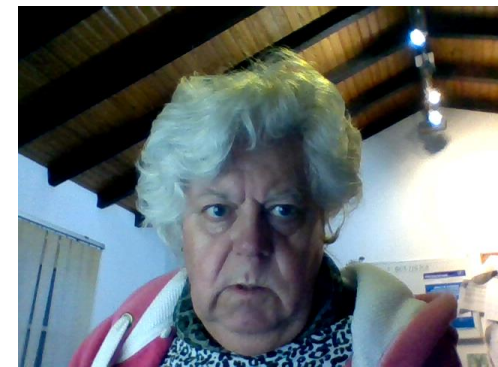
Traceability – The “one up”/”one down” concept





Key elements of a traceability system

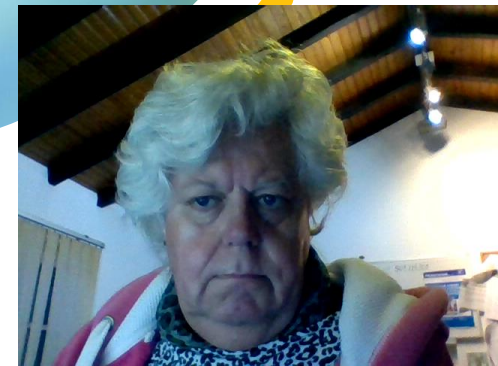
- Suppliers can be:
 - Individual Vessels (if big volumes) or
 - Individual Landing sites (if small volumes)
- Prepare list of suppliers & allocate codes
- Daily record keeping
 - Suppliers
 - Species
 - Quantity
- Use boxes; no bulking/mixing of batches - keep each batch separate during collection storage (defined by supplier/species)
- Allocate a unique batch code
- Inform buyer of your batch code
- Keep records
 - consignee
 - operator batch codes
- Record storage and retrieval (minimum period e.g. one year)



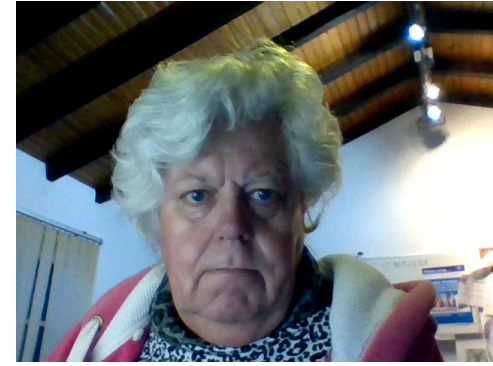
Supplier Quality Assurance Agreement

To be signed by each supplier:

- All harvest and post-harvest operations are carried out in such a way that minimizes contamination and deterioration and toxin formation of the fish
- Fish contact surfaces and equipment shall be kept clean and will be sanitised after each use.
- All fish will be held on ice from the moment of capture.
- Histamine related species will be delivered at a temperature that does not exceed 4°C
- Keep records of sources of products for traceability purposes



Daily records to be kept



For every batch:

Supplier code (vessel/landing site)
+
Species code
+
Date code

NB: Batch defined by different species, delivery event, supplier

List of suppliers

	Name	Address	Telephone	Supplier code
Vessel 1				01
Vessel 2				02
Vessel 3				03
Etc				



Species Code

Species code	Latin Name	Trade name
01	<i>Scomber scombrus</i>	Mackerel
02	<i>Scomberomorus cavalla</i>	King Fish
03	<i>Caranx hippos</i>	Cavalli
04	<i>Lutjanus purpureus</i>	Red Snapper
05	<i>Macrodon ancylodon</i>	Bangamary /king weakfish
05	<i>Ephinephelus flavolimbatus</i>	Grouper/Jew Fish
06	<i>Makaira nigricans</i>	Marlin
07	<i>Colossoma macropomum</i>	Tambaqui
08	<i>Brachyplatystoma spp.</i>	Snook BB
08	<i>Batrachoides surinamensis</i>	Catfish
09	<i>Sciades parkeri</i>	Gillbaker
10	<i>Carcharhinus limbatus</i>	Shark
11	<i>Xiphopenaeus kroyeri</i>	Seabob
12	<i>Penaeus spp.</i>	Prawn



Date codes

Day no	Date
001	01 Jan
002	02 Jan
003	03 Jan
004	Etc
005	
006	
007	
008	
etc	
....
364	30 Dec
365	31 Dec

Year	Code
2021	01
2022	02
2023	03
2024	04
2025	05
Etc	



(Name of Fish supplier) record form

Instructions:

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

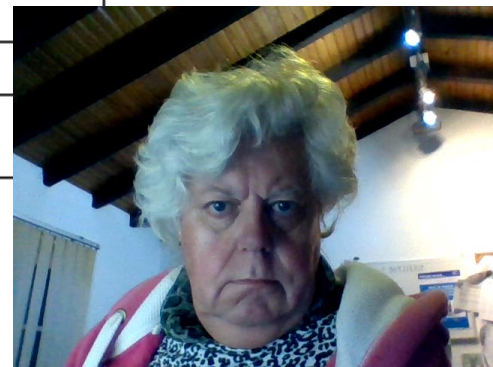
Date	
Date Code	

<u>Variable</u>	<u>Batch 1</u>	<u>Batch 2</u>	<u>Batch 3</u>	<u>Batch 4</u>	<u>Batch 5</u>
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)					



Data recording



Keep records for minimum period (NB. consider shelf life)



Make data available on request of authorised officer



Record forms (transaction & batch integrity)



Electronic data systems?



THE END



THANKS FOR YOUR ATTENTION
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