



TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY  
CAPACITY  
FOR THE FISHERIES SECTOR

TRACEABILITY SYSTEM FOR TIBU IMPEX



CARIFORUM

# 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)

# List of suppliers

Number	Name	Address	Telephone #	Supplier Code
Supplier 1	JEEWAN JAGDEEP	AGRICULTURE ROAD, EAST COAST DEMERARA, GUYANA	592-616-4990	S01
Supplier 2	KAVITA MOHAMED	EAST COAST DEMERARA, GUYANA	592-680-4135	S02
Supplier15	PARMAESHWAR JAINARINE	BERBICE, GUYANA	592-644-7817	S15
Supplier 13	SALOME MOHAMED	GOOD HOPE, EAST COAST DEMERARA, GUYANA	592-670-2867	S13
Supplier 12	WAZIM ALLY RAZACK	WEST BANK DEMERARA, GUYANA	592-694-9071	S12
Supplier 16	B. BIR	MON REPOS, EAST COAST DEMERARA, GUYANA	592-681-6626	S16
Supplier 20	NATHAN BACHUS	ESSEQUIBO COAST, GUYANA	592-686-3452	S20

# Supplier Quality Assurance Agreement

To be signed by each supplier:

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

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

Date	
Date Code	

**Instructions:**

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

<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)					

# Species Codes

Latin Name	Trade name	Species code	Product form
<i>Scomber scombrus</i>	Mackerel	MK	Frozen W/G
<i>Scomberomorus cavalla</i>	King Fish	KF	Frozen W/G
<i>Caranx hippos</i>	Cavalli	CA	Frozen W/G
<i>Cynoscion acoupa</i>	Snapper	SN	Frozen W/G/ Fillet/ Skinless
<i>Lutjanus purpureus</i>	Red Snapper	RS	Frozen W/G
<i>Nebris icrops</i>	Butter fish	BU	Frozen W/G; Fillet
<i>Macrodon ancylodon</i>	Bangamary /king weakfish	BA	Frozen W/G; Fillet; Pan ready
<i>Ephinephelus flavolimbatus</i>	Grouper/Jew Fish	GP	Frozen W/G
<i>Colossoma macropomum</i>	Tambaqui	TB	Frozen W/G
<i>Brachyplatystoma spp.</i>	Snook BB	BB	Frozen W/G
<i>Batrachoides surinamensis</i>	Catfish	CF	Frozen W/G
<i>Sciades parkeri</i>	Gillbaker	GB	Frozen W/G
<i>Cynoscion virescens</i>	Trout	TR	Frozen W/G/ Fillet/ Skinless
<i>Carcharhinus limbatus</i>	Shark	SK	Frozen steak
<i>Xiphopenaeus kroyeri</i>	Seabob	SH	Frozen Peeled
<i>Penaeus spp.</i>	Prawn	PR	Frozen Peeled

# Date codes (examples)

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Date	Date code	Year	Code
01 Jan	0101	2021	21
02 Jan	0202	2022	22
03 Jan	0301	2023	23
04 April	0404	2024	24
02 May	0205	2025	25
07 Sep	0709	Etc	

# Allocation of a batch code on reception by the QC Manager

Batch defined by different species, delivery event, supplier



Example: 2211TR21S15F

22	11	TR	21	S15
Date code		Species code	Year	Supplier code

*Trout supplied from Supplier S15 on 22 November 2021. Final product fillets*



## 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>	<u>Species 1</u>	<u>Species 2</u>	<u>Species 3</u>	<u>Species 4</u>	<u>Species 5</u>
Common name					
Species code					
Grade breakdown (kg)					
E					
A					
B					
<u>Rejected</u>					
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)					

# Labelling:

<b>Food Facility RegistrationNo.</b>	FDA# 1104400680
<b>Processed by</b>	TIBU IMPEX INC
<b>Country of origin</b>	Guyana
<b>Fishing Area</b>	Southwest Atlantic FAO 41
<b>Net weight</b>	
<b>Commercial name</b>	
<b>Latin name</b>	
<b>Storage temperature</b>	-18
<b>Intended consumer use</b>	The product must be thoroughly cooked prior to consumption
<b>Expiration date</b>	
<b>Batch code</b>	

# 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?