

(Un-official transcript).

Government of the People's Republic of Bangladesh
Ministry of Fishery and Livestock

Notification

Dated, 2 June, 2008 AD/19 Jaista, 1415 Bangla

S.R.O NO 126-Law/2008.- In exercise of the powers conferred on the Government under section 15, read with section 3, of the Fish and Fish Products (Inspection and Quality Control) Ordinance, 1983 (Ord. No. XX of 1983), the Government is pleased to amend the Fish and Fish Product (Inspection and Quality Control) Rules, 1997 as follows, namely:-

(1) In rule 2-

(a) in clause (b), after the word "landing centre means " the words " domestic or international market" shall be included.

(b) after clause (c), the following clause (cc), shall be inserted, namely:-

;

(cc.) Clause (g) "Hanging meat" means radish, blackish, brownish or meat with red membrane or hanging meat which looks different from original meat.

(c) Clause (g) after word "inedible" "and health hazard " shall be included.

(d) Clause (o) word "Temperature" will be replaced by "kept in ice temperature".

(e). Clause (p) shall be replaced by (p) as follows.

(p). "person" means any company, wholesaler, supplier, buying agent establishment or any person dealing in fish culture or business and includes the owner of an ice plant;";

(f). After clause (q) following clause (qq) and (qqq) shall be included. namely:-

"(qq) "fish" means the fish as defined in section 2(b) of the Ordinance

(qqq). "fish product" means the fish product as defined in section 2(c) of the

Ordinance;

(g). Clause (r) shall be replaced by (r) as follows.

(r) "Lot" means in a day certain quantity of fish processed in different batch under same environment.

(h). Clause (n) after end of the line "full stop" shall be replace by " semicolon and there after following clause shall be included. namely:-

- “(m) “cold storage” means any place where, for the purpose of marketing in the domestic market or for export, the processed fish products is preserved hygienically under -18 C or less temperature;
- (o) “consignment” means, for the purpose of import, export or marketing in the domestic market, certain amount of fish, as declared by the exporter, being processed or stored in one or more lot, which is imported or exported through a single invoice by one container;
- (x) “laboratory” means any governmental, autonomous and private laboratories as approved by the Department of Fisheries having the necessary facilities for testing fish and fish product;
- (y) “partial processing plant” means any vending centre, depot, fish landing centre, packing centre established hygienically where, for the purpose of marketing and export, fish is processed partially or any place or vessel where fish is iced or packed for internal marketing or for export, but no work of beheading, peeling or gutting shall be done there;
- (z) “Gher” means aquatic place or area where fish or shrimp are being grown up for marketing from fry for commercial culture in artificial or natural environment;
- (za) “packing centre” means a designated place or vehicle where, for the purpose of exporting, fresh, iced, dried, salted fish is temporarily preserved in the processing plant hygienically after packing them with ice for internal marketing or for export, but in case of chilled or iced fish, the size and shape of the fish shall not be changed;
- (zb) “officer in charge” means any Fish Inspection and Quality control officer or any other first class officer who are working in the Fish Inspection and Quality Control section.”.

(2) For rule 3 the following rule 3 shall be substituted, namely:-

“(3) **Authorized officer.**- All officer not below the rank and status of the Deputy Director of the Fish Inspection and Quality Control section and such other officer of the Department of Fisheries not below the rank of first class

officer, as may be empowered by the Director-General, shall be deemed to be authorized officer for the purpose of these Rules:

Provided that, Director-General or Principal Scientific Officer of the Department of Fisheries, may empower any officer not below the rank of Inspectors of the Fish Inspection and Quality Control section or Upazila officer or any other officer superior, for a period of not exceeding three months, to exercise any of the powers or discharge the functions of an authorized officer.”.

(3) For rule 4 the following rule 4 shall be substituted, namely:-

“4. **Fish processing, export, etc.-** (1) No person shall, without licence, process, export or for the purpose of export, sell supply in domestic market, buying agent of foreigner purchaser, production fry in hatchery, nursing fry in the nursery, fish culture in the enclosure, export fry for the purpose of culture, sale in the internal market, packing in the packing centre, supply fish in the plant, stock or marketing any fish.

(2) If any person contravenes the provisions of sub-rule (1), the Authorized officer or Inspector may, on the spot seize the fish and impose fine on that person for an amount not exceeding twenty five thousand taka and on realizations of the amount of fine, the seized fish may be returned to that person:

Provided that, the amount of money realized as fine and the money that is found from the sale of seized fish shall be deposited in the Government treasury in accordance with the existing rules of the Government.

(3) No person shall process or export any unhygienic, tainted or decomposed fish or send such fish to another person or internal market.

(4) No person shall, for the purpose of export, sell to the internal market or dishonest trade, mix or penetrate adulterant, harmful substances, chemicals described in groups A and B of Schedule-17 or medicines in the fish or process any fish in an unhygienic condition for which it may raise unsuitable for human consumption.

(5) If any person contravenes the provisions of sub-rule (3) and (4), the Authorized officer or an Inspector may, on the spot seize the fish referred to in that sub-rule and impose fine on that person for an amount not exceeding fifty thousand taka:

Provided that, if such fish is considered to be harmful for human health, than it shall be put under soil.

(6) The fine under sub-rule (2) and (5) shall be realized by giving acknowledgement in form-F”

(4) In rule 5-

(a) for sub-rules (2), (3) and (4) the following sub-rule (2), (3) and (4) shall be substituted, namely:-

“(2) The provision of this Rules and Schedule shall be followed for selling in domestic market, for marketing and for processing of fish. For the purpose of this Rules the Government may issue new directives, if necessary, for the requirement of international market for improvement of the standards of goods.

(3) No such ingredient, chemical article or container, other than food additives, preservatives and anti-oxidant mentioned in schedule 16, shall be used in fish processing or marketing in domestic and international market which may, by coming into contract with the processed fish contaminate, decompose or cause to be unhygienic that fish;

(4) If any person contravenes the provisions of the sub-rules (2) and (3), the Authorized Officer or an Inspector may impose fine or that person for an amount not exceeding taka fifty thousand and not less than taka twenty five thousand and may destroy that fish in accordance with rule 13.”

(b) For sub-rule (8) the following sub-rule (8) shall be substituted, namely:-

“(8) If any person contravenes the provision of sub-rule (7), the Authorized officer or an Inspector may Impose fine on that person for an amount not exceeding taka fifty thousand and not less than taka ten thousand and may destroy that fish in accordance with rule 13.”.

(c) For sub-rule 10 the following sub-rules (10), (11), (12), (13), (14), (15) and (16) shall be substituted, namely:-

- “(10) If any person contravenes the provision of sub-rule (8), the Authorized Officer or an Inspector may Impose fine on that person for an amount not exceeding taka fifty thousand and not less than taka ten thousand or may cancel the licence of his establishment provisionally.
- (11) No fish shall be accepted in fish processing plant which has no head or skin or whose entrails is removed.
- (12) No head, skin or entrails of any fish shall be removed for processing or exporting in any depot, warehouse, landing centre, service centre or any other place out side the fish processing plant.
- (13) For the purpose of marketing or of exporting no fish of one plant shall be processed or stored up in another licensed fish processing plant approved or non-approved:
- Provided that, in special case, upon the prior written approval of the Authorized Officer, processed fish of any licensed plant may be kept in the specific cold storage of any other licensed plant for not more than 45(forty five) days before the shipment of the goods.
- (14) Fish and power shall be processed in separate plants; but if fish and shrip are processed in the same plants, separate process lines must be existed in that plants.
- (15) If any person contravenes the provisions of sub-rules (11), (12) and (13), the Authorized Officer or an Inspector may impose on that person for an amount not exceeding taka fifty thousand or taka necessary action against that establishment in accordance with rule 16.
- (16) If the same fault happens several times in the country or in abroad or if fine or any other punishment is imposed for the same fault, two times of the fine imposed earlier shall be imposed for any subsequent fault or licence may be cancelled provisionally.”
- (5) For rule 6 the following rule 6 shall be substituted, namely:-

“(6) Special provisions relating to fish farm, carrier, landing centre, service centre, warehouse, landing centre, service centre, warehouse, ice plant and hatchery.-

For fish farming the provisions of Schedule 17, for marketing in domestic market provisions of Schedule 18, for carrier of fish carrying the provisions of Schedule 5, for fish landing centre, service centre and fish warehouse the provisions of Schedule 6, 7 and 10, for ice plant the provisions of Schedule 8, for cold storage the provisions of Schedule 10 and 11, for packing centre the provisions of Schedule 12 and for hatchery the provisions of Schedule 13 shall be followed.”.

(6) In rule 7, for sub-rules (2) and (3) the following sub-rules (2), (3), (4) and (5) shall be substituted, namely.-

“(2) If any exported fish is returned back, the Authorized Officer or office of the local fish inspection and quality control shall be informed the matter before unloading the fish from exporting port.

(3) If any fish is certified as unhygienic, tainted or decomposed by the Authorized officer after the test referred to in sub-rule (1), the measures specified in sub-rule (4) shall be taken in respect of that fish under the supervision of the Authorized officer.

(4) The unhygienic, decomposed or tainted fish referred to in sub-rule(3) shall forthwith be destroyed by digging ground or by any other means or be processed for making food for fish or animal.

(5) If any person or establishment contravenes the provisions of sub-rule (1), (2) and (4) the Authorized Officer or an Inspector may impose fine on that person or establishment for an amount not exceeding taka one lac (taka 1,00,000) and not less than taka fifty thousand (taka 50,000) or may cancel the licence of the factory provisionally.”.

(7) In rule 8-

(a) for sub-rule (1) the following sub-rule (1) shall be substituted, namely:-

“(1) Any container or carton in which the processed fish is kept shall be labeled in English and in special case in any other language specified by the customer, where the following particulars shall be written clearly:-

- (a) the customary and the scientific name of fish;
- (b) name, address, licence number, name of the brand and number of the master carton of the processing plant;
- (c) actual or drained weight of the fish;
- (d) date of processing;
- (e) date of best before;
- (f) name and ratio of ingredients if used more than one in processing;
- (g) code number of shift, code number of goods’ source and consignment number;
- (h) bar code number for identification of the source;
- (i) supplier’s certificate, which will be verified during taking the possession of the goods and no goods shall be taken in the plant without regional supplies code.”

(b) after sub-section (2), the following new sub-rule (3) shall be substituted, namely:-

“(3) In Special cases, upon the demand of the customer, brand name and mark specified by them may be used, but shall be included in the HACCP manual:

Provided that, goods of different brand shall not be exported under same hygienic certificate.”.

(8) In rule 9-

(a) for sub-rule (1) the following sub-rule (1) shall be substituted, namely:-

“(1) Any Inspector, at any time, may for the purpose of ensuring the compliance of the provisions of this Rules, inspect domestic fish market, entrance way of port, processing plant and its premises, the fish brought to that plant for processing, any place where fish is stored

for processing or export, fish troller, any vehicle used for carrying fish, fish landing centre, service centre, vending centre, fish farm, hatchery, boat driven by machine, cold storage, packing centre and the method of processing fish in containers for processed fish and documents relating to HACCP”.

(b) for sub-section (3) the following sub-section (3) shall be substituted, namely:-

“(3) If any person fails to comply with any direction of the Inspector given under sub-rule (2), a fine may be imposed on that person for an amount not exceeding taka 25000/- (twenty five thousand) or necessary actions shall be taken under rule 16.”

(9) In rule 10-

(a) for sub-rule (1), (2) and (3) the following sub-rule (1), (2) and (3) shall be substituted, namely:-

(1) The Inspector may, during inspection under rule 9, draw by random sampling any reasonable number of samples of fish for any kind of test which has or has not been processed in the processing plant or is being exported or is being marketing in the domestic market from such stock, consignment or fish landing centre or service centre, vending centre, fishing vessel or fish culture farm, hatchery, nursery, mechanized boat, cold store and packing centre.

(2) For the purpose of issuing salubrity certificate, the Inspector shall put a tag describing “Inspected” on the sample with his signature and the date and identification number and a brief description of the samples after verifying the quality and standard of fish, and verification of the effectiveness of the HACCP plan and its operation and the total result of the samples drawn under sub-rule (1) by the managing authority, of the particulars of fish or particulars of fish of his own processing plant.

(3) The Inspector shall collect such fees as prescribed under rule 18 for test of samples drawn under sub-rule (1), from the

owner of fish or his representative and by recording the particulars of such samples shall give a receipt in form- "F" with his signature from a receipt book prepared to this end to the owner of fish or his representative and shall, for the purpose of export, send such samples for test to laboratory within twenty four hours.

- (b) for sub-rule (6) the following sub-rule (6), (7) and (8) shall be substituted, namely:-

“(6) No sample can be drawn once again, if the standard of sample drawn under sub-rule (1) is not acceptable; but where it is proved after examination of the document relating to HACCP that the fish of any particular day or lot is not standard or unacceptable, that fish shall be destroyed and disposed of properly; the rest product, if necessary, along with new product, may be declared new consignment and necessary action shall be taken under sub-rule (3):

Provided that, no re-marketing shall be done if salmonella, cholera, antibiotic, pesticide and hormone is found in the product.

(7) If the fish is contaminated by Salmonella, Cholera or any other harmful bacteria described in sub-rule (6) that shall be processed by using otherwise (boiled) method and the records shall be maintained properly by the plant authority:

Provided that if there is no boil processing arrangement available in the plant, than it shall be sold to any plant having boil processing arrangement and the records shall be maintained properly for a period of two years by the plant authority.

(8) If any chemical substances is found in the fish as described in sub-rule (6) and (7), which is harmful for human health, it shall be destroyed in accordance with the provisions laid down in rule 13.”;

- (10) For rule 11 the following rule 11 shall be substituted, namely:-

“(11) **Salubrity Certificate.**- (1) No person shall export or sell in the domestic market any fish or fish products unless that person

obtains a salubrity certificate regarding every consignment of fish or fish product from the Authorized Officer.

(2) An application for salubrity certificate shall be submitted in Form-A to the Authorized Officer with such fees as prescribed in rule 18.

(3) If after receiving the application referred to in sub-rule (2), it appears on examination to the Authorized Officer that particulars stated in the application and the document submitted are correct, he shall, subject to the payment of fees under rule 18 and test, issue salubrity certificate in Form-B and shall sign the statement submitted therewith “examined and found correct”:

Provided that the Authorized Officer may issue salubrity certificate for alive, iced or frozen fish trade sample not exceeding ten kilograms without sample collection and test referred to in rule 10, but by verifying outer quality and weight packing and labeling of the product.

(4) In the case of issuance of salubrity certificate, the bacteria test report shall be effective for the period of 45 (forty five) days from its issue.

(5) If a customer of another country where any fish is to be exported, desires to have any acceptable change or amendment in the invoice or packing list of certificate issued under this rule, such additional certificate or change or amendment may be issued or made, subject to the payment of fee under rule 18 by the exporter.

(6) An Authorized Officer may issue salubrity certificate, without following the procedure laid down in sub-rule (3) of this rules and inspection under rule 9, and collection of sample and test under rule 10, by considering relevant papers and documents relating to the action to be performed in the different stages of processing of produced fish product submitted with the application of salubrity certificate for fish processing plant, the result of adherent, physical and chemical test of the product which is done in his own laboratory and information relating to HACCP; but the result of such test of prior at least five consignment shall be international acceptable standard.

(7) Necessary certificate may be issued by testing salubrity of fry and aquarium fish culture; but in this case there shall have the facilities as mentioned in schedule.

(8) No salubrity certificate shall be issued if it is found that activities are not properly followed during inspection and monitoring.

(9) If any person contravenes the provisions of sub-rule (1) or exports any product which does not have any salubrity certificate but he has certificate for another product, the Authorized Officer or Inspector may cancel the licence of such person.”;

(11) In rule 12 the existing rule shall be numbered as sub-rule (1) and thereafter the following sub-rule (2) shall be added, namely:-

“(2) If, during inspection of plant and product under rule 9 and 10, it appears that the quantity of the product, master carton number and packing list of declared consignment is not found or the required information under rule 8 is not properly written or any defect is noticed which may destroy the production of safe food, in that case no sample shall be collected if the defects is not removed from the declared consignments:

Provided that after removing the defects, an application may be submitted for re-inspection subject to realisation fees under clause (18) of sub-rule (1)of rule 18 through treasury chalan.”;

(12) In sub-rule (1) of rule 13, after the word “export” appearing twice, the words in both case, “or domestic marketing” shall be substituted;

(13) In rule 14-

(a) for sub-rule (1) the following sub-rule (1) shall be substituted, namely:-

“(1) Any person desiring to have a licence for fish processing plant on land or vessel, cured fish plant, cold storage, fish landing centre, service centre, vending station, fish supplier, packing centre, hatchery, farm, export of living fry, aquarium fish, ice plant, any person who has no processing plant or buying agent, shall apply in Form-C to the Authorized Officer subject to the payment of fee under rule 18 and for the purpose of establishment of plant, no objection certificate of

fish and Animal Resources Ministry shall be submitted along with the application.

- (b) for rule (4) the following rule (4), (5) and (6) shall be substituted, namely:-

“(4) The term of licence shall be one year and application for renewal shall be submitted one month before the expiry of the term and it shall be renewed within thirty days from the date of receive of the application subject to fulfillment of the condition laid down in sub-rule (2) and (3) and schedule 9 and 10.

- (5) If any person fails to apply for renewal of licence within time specified in sub-rule (4), the licence may be renewed on payment of late fee amounting to fifty percent of original licence fee under rule 18:

Provided that if it does not possible to renew for special reason, the Authorized Officer may extend the period of renewal for a period not exceeding to 2(two) month submitted within 1(one) year after expriy of tenure of licence subject to payment of late fee.

- (6) If the licence is lost, stolen or damaged otherwise, an application for duplicate licence may be submitted subject to payment of fees as specified in clause (22) of sub-rule (1) of rule 18 and the copy of the advertisement in the newspaper as to lost of theft, GD and certificate of Notary Public shall be submitted along with the application.”;

- (14) for rule 15 the following rule 15 shall be substituted, namely:-

“(15) **Conditions for licence.**- (1) The following conditions are to be fulfilled for getting any licence under sub-rule (1) of rule 14, namely:-

- (a) existence of facilities mentioned in the schedule 1,2,9 and 10 for a land-based fish processing plant and facilities mentioned in the schedule 3,9,10,16 and 17 for a processing plant in vessel;

- (b) existence of facilities mentioned in the schedule 4,9,10,16 and 17 for the cured fish processing plant;
- (c) existence of permanent address and specified office and existence of facilities mentioned in schedule 5 for the fish supplier;
- (d) existence of facilities mentioned in schedule 6,7,9,10,16 and 17 for the fish landing centre, service centre and vending centre;
- (e) existence of facilities mentioned in schedule 8, 10 and 13 for ice plant;
- (f) existence of permanent address, registered officer and a permission in writing from a person who has a licence for processing plant for the purpose of using his registered brand:

Provided that, there shall have, permanent address and registered officer for the exporter of iced fish, hatchery, farm, cured fish and fish supplier, and own packing facilities in the landing centre, vending centre or packing facilities contract with the licenced service centre, landing centre, vending centre or packing centre and a copy of such contract shall be submitted with the application; but no contract shall be executed with any non-packer or exporter who have no capacity of production in the service centre and packing centre and no export shall be made beyond the capacity of production per day declared in HACCP manual;

- (g) existence of facilities mentioned in schedule 18 for seller or supplier of fish in the inland market;
- (h) existence of facilities mentioned in schedule 10 and 11 for cold storage;
- (i) existence of facilities mentioned in schedule 10 and 12 for packing centre;
- (j) existence of facilities mentioned in schedules 10, 13, 16 and 17 for living fish, fry, aquarium fish;

- (k) existence of facilities mentioned in schedule 15 for buying agent.”;
- (15) In rule 16-
- (a) in sub-rule (2) for the figure, words and bracket “7(seven) days”, the figure, words and brackets “10(ten) days” shall be substituted;
- (b) in sub-rule (4), for the words “declared in the lots” the words “declared in the consignment” shall be substituted;
- (c) after sub-rule (4) the following sub-rule (5) shall be added, namely:-
- “(5) Authorized officer may, with the prior approval of the superior officer, revoke the cancellation order on an application made by the plant owner.”;
- (16) In rule 17-
- (a) for sub-rule (1) the following sub-rule (1) shall be substituted, namely:-
- “(1) If a person is aggrieved by any order passed under these rules, that person may prefer an appeal to the Secretary, Ministry of Fishery and livestock within 30(thirty) days from that order.”;
- (b) in sub-rule (3), for the words “Director General himself or any officer nominated by him not below the rank of a Director” the words “Secretary, Ministry of Fisheries and Livestock himself or any officer nominated by him not below the rank of joint-secretary” shall be substituted;
- (17) In rule 18-
- (a) for sub-rule (1) the following sub-rule (1) shall be substituted, namely:-
- “(1) The prescribed fees under this Rules shall be as follows, namely:-

Serial Number	Description	Amount
(1)	Application fee for licence and renewal	Tk. 500/-
(2)	Licence fee for land-based or vessel based processing plant	Tk. 10,000/-
(3)	Licence fee for export of frozen, living, iced and aquarium fish, who have no processing plant	Tk. 5,000/-
(4)	Licence fee for cured fish plant	Tk. 5,000/-
(5)	Licence fee for ice plant	Tk. 1,000/-
(6)	Licence fee for vending centre and supplier of fish to be exported	Tk. 3,000/-
(7)	Licence fee for fish landing centre and service centre	Tk. 5,000/-
(8)	Licence fee for cold storage	Tk. 5,000/-
(9)	Licence fee for packing centre	Tk. 2,000/-
(10)	Licence fee for fish hatchery	Tk. 2,000/-
(11)	Licence fee for shrimp hatchery	Tk. 10,000/-
(12)	Licence fee for enclosure	Tk. 2,00/-
(13)	Licence fee for buying agent	Tk. 5,000/-
(14)	Fees for appeal	Tk. 2,000/-
(15)	Application fee for salubrity certificate	Tk.5,00/-
(16)	Salubrity certificate fee	Tk. 1,500/-
(17)	Salubrity certificate fee under rule 11(5)	Tk. 6,000/-
(18)	Re-inspection fee	Tk. 5,00/-
(19)	Test fee for each group of antibiotic, pesticide, hormone	Tk. 5,000/-
(20)	Test fee for heavy material, trace element, other metal or non-metal(for each)	Tk. 2,000/-
(21)	Fee for additional certificate, change or amendment of certificate	Tk. 1,000/-
(22)	Fee for Copy of the duplicate licence	Tk. 1,000/-
(23)	Fee for test of sample (for each)	Tk. 1,200/-
(24)	Application fee for re-issue of certificate	Tk.500/-

- (b) in sub-rule (2), for the number, coma and words “46-Fisharies and other receipt”, the number, sign and words “1-4431-000/236 other receipt” shall be substituted;

- (c) in sub-rule (3), for the words “from a receipt book to be prepared for that purpose” the words “in Form F” shall be substituted;
 - (d) in sub-rule (4), after the word “plant” the words “and for the payment of wages of employees appointed on daily basis for cleaning the laboratory” shall be inserted and after the words “Director General” the words and coma “or Government, as the case may be” shall be added;
- (18) in rule 19, after the sub-rule (4) the following sub-rule (5) shall be added, namely:-
- “(5) The sanitary matters of the fish processing plant (e.g. traceability of product, risk assessment of produced product, etc.) shall, from time to time, be monitored, verified or audited by experienced auditing firm at the implementation stages of HACCP.”;
- (19) in sub-rule (1) of rule 20, for the number, coma and words “46-fish, other receipts”, the numbers, sign and words “1-4431-000/1901, other receipts” shall be substituted;
- (20) after rule 21, the following rules 22 and 23 shall be added, namely:-
- “(22) **Residue Monitoring plan.**- The Government shall prepare the National Residue Monitoring plan every year to supervise the wok of the production of fish and fish product from field stage to plant and to confirm that the tainted fish or fish product is not produced or marketed.
- (23) **Identification procedure of source of product.**- There shall be maintained, up to the last stage of the production in the plant after receive the product is the plant, the information of supplier, area code number, and shall be used the Code and barcode number of every production stage so that the source of produced product can be identified in every sphere of production, but Authorized officer may divide the area of fish or shrimp culture into different code and it shall be notified to the people for information”;
- (21) in Schedule 2-
- (a) in serial no. 12, for the works “and turtles and meat of other animals” the words “and other scented substance or agricultural product, vegetable or any other vegetable variety food” shall be substituted;
 - (b) in serial no 13, after clause (b) the following new clauses (c) and (d) shall be added, namely:-
 - “(c) shrimp with head shall be received;
 - (d) scale, head and intestine of fish shall not be dried away.”;
- (22) in Schedule 3, for serial no.2(g) the following serial no 2(g) shall be substituted, namely:-

“(g) there shall have, such a plate freezer which is capable of brought down the cold temperature of block 18 c within four hours, or such a blast freezer which is capable of brought down the temperature of block 18 c within eight hours, or any other plant, or any other freezer which is capable of brought down the temperature of fish centre-18 c.

(23) in Schedule 5-

(a) in serial no.7, for the word “Fresh” the words “lively” shall be substituted;

(b) in serial no. 8, for the word “Fresh” the words “lively” shall be substituted;

(c) in serial no 9, for the word “Frozen”, the word “Lively” shall be substituted;

(24) in Schedule 6, for clause (a) the following clause (c) shall be substituted, namely:-

“(a) there shall have high table made by non-corrodible steel for fish grading.

(25) after schedule 10, the following new Schedule 11,12,13,14,15,16,17 and 18 shall be added, namely:-

SCHEDULE-11

(See rule 6 and 15)

NECESSARY CONDITIONS FOR OPERATION OF COLD STORAGE

1. Floor, wall and roof of cold storage shall be smooth, water-proof and it shall be made such a way so that easy cleaning and disinfecting.
2. The height of roof shall be at least 3.5 meter.
3. There shall be an arrangement of sufficient lighting in the cold storage so that the writing on the carton in read easily and the electric fittings shall be water-proof and bulbs be fitted with covers.
4. In the cold storage rack, deck, dunnage, furniture, etc. shall be non-absorbent and rust resistant.
5. The cold storage shall be fitted with such auto temperature recording thermometer so that temperature can be recorded at all time and the same be fitted in a conspicuous part of cold storage for easy visibility.
6. Doors of the cold storage shall be heat resistant and shall be fitted with automatic self-starting air curtain.
7. Cold storage shall be maintained a constant temperature of-18 C to -25 C and it shall be recorded automatically and the record shall be maintained at least 24 months.
8. Master carton shall be kept systematically on the rack or dunnage at least 25cm far from wall in a row so that cold air can move every where of the cold storage.

9. No fish can be kept open or without carton condition in the cold storage so that fish can not be oxidized and dehydrated .
10. No food, non-food material or any other flavored material can be stored with frozen fish in the cold storage.
11. There shall be an ante room in front of the cold storage for the purpose of controlling temperature of cold storage, packing of commodity and verifying the quality of the commodity.
12. For the purpose of verifying quality of commodity of the cold storage there shall be an arrangement of supply of potable water, weight measurement machine, balance, plastic basket, basin, steel table, etc.
13. There shall be an arrangement of jacket, gloves and gumboot for the use of the workers of the cold storage.
14. There shall be an adequate number of dress changing room, hand wash basin and hygienic toilets for the use of the workers.
15. There shall be an arrangement to be made so that insect, rat, mole, bird and other animals could not enter in the cold storage and its court yard.
16. There shall be a separate room for the purpose of storing the materials used in packing.
17. The aforesaid conditions shall only be applicable on one unit cold storage.

SCHEDULE-12
(see rule 6 and 15)

NECESSARY CONDITIONS FOR MANAGING PACKING CENTRE

1. Floor of the packing center shall be smooth, water-proof and the same be so slopping for easy drainage of liquid substances in the drain.
2. Packing centre and its court yard shall be fenced by the walls so that insect, rat, mole, duck-chicken and other animals could not enter into the packing centre and it shall be made such a way for easy washing.
3. The height of roof of packing center shall be such a high so that under the roof easy working and movement can be possible.
4. There shall be sufficient lighting and the electric switches shall be water-proof and bulbs be fitted with covers.
5. In order to ease clearing and disinfecting, there shall be a plastic or rust-free tank for preservation of fish.

6. Waste disposal drainage system shall be hygienic.
7. For the purpose of using in the packing centre there shall be an arrangement of supply of potable water and for the purpose of icing the fish there shall be an arrangement of supply of ice made with potable under and the ice shall be preserved hygienically.
8. There shall be an arrangement of table made of rust-free materials, balance, basket, etc. for using then at the time of packing.
9. The materials used in the packing shall be clean and disinfected and they shall be preserved separately.
10. There shall be adequate number of hygienic toilets, basin for hand wash, foot operated tap for foot wash and dress changing room for the use of workers.
11. The name of the packing center and signboard containing address shall be displayed at an conspicuous part of the centre.
12. For the purpose of washing the fish there shall be and arrangement of potable chilled water.

SCHEDULE-13
(see rule 6 and 15)

NECESSARY CONDITIONS FOR FRY AND AQUARIUM FISH USED IN FISH CULTURE

1. Every hatchery, fishery, nursery or aquarium for the production of living fry shall have license.
2. No antibiotic hormone or pesticide which is declared banned shall be used in the production of living fry or storing the aquarium fish.
3. The detail list of chemicals used in producing the living fry shall be preserved and detail information thereof shall be given before obtaining licence.
4. There shall be an arrangement of sufficient lighting in the hatchery, fishery, nursery or aquarium.
5. Hatchery, fishery, nursery or aquarium shall be made with such materials which is not easily decayed or contaminated by touching fry or aquarium fish.
6. For the purpose of preserving living fry or aquarium fish there shall by a hygienic tank and there shall be an arrangement of the automatic movement of water in the tank.
7. The cartoons used in transportation of living fry and aquarium fish shall be air-tight, water-proof and temperature non-absorbent.

8. There shall be an arrangement of providing oxygen while packing living fry or aquarium fish.
9. There shall be given a certificate that living fry or aquarium fish does not contaminated by virus.
10. In case of export, the purchaser shall give detail information as to the need of his country.
11. There shall be an arrangement of necessary number of apron, gumboot, cap, gloves, basin for hand or face wash and disinfectant substance and dress changing room for the workers who are engaged for producing, packing and transporting living fry or aquarium fish.
12. There shall be an arrangement of adequate number of toilets for the workers who are engaged in packing and producing the living try or aquarium fish.
13. There shall an adequate arrangement be made so that insect, rat, mole, bird and other animals could not enter into the living fry and aquarium fish storage area and the area and court yard of hatchery, firm, nursery.
14. There shall be separate hygienic room for preservation of materials used in the packing .
15. There shall be a high table made by stainless steel for the packing of living fry or aquarium fish.
16. No worker shall be employed in the production or packing of fry or aquarium fish who has infections disease.
17. The medical examination report of the worker shall be maintained and there shall be an arrangement for the appointment of doctors.
18. In the case of collection living fry or aquarium fish, necessary information relating to the origin of mother of fry or fish shall be preserved.
19. No medicine shall be used at the time of producing fry which is banned and it can only be used after obtaining necessary permission from the appropriate authority.

SCHEDULE-14
(see rule 23)

**NECESSARY CONDITIONS FOR THE DETERMINATION OF SOURCE OF
PRODUCED FISH PRODUCT**

1. The source of fry used in the production of fish or shrimp culture shall be confirmed, the name, address, identification number (licence number) of the source from where

the saran or fry is collected including all information relating to the spawn or fry shall be collected and maintained and source code shall be used in the respect.

2. There shall be confirmed the quality of fish, water or soil of the hatchery, enclosure, pond or water reservoir where the spawn or fry or aquatic animal shall be cultured.
3. Pesticide, antibiotic or hormone which is banned shall not be used in the hatchery, fish farm or enclosure, pond or reservoir of fish or shrimp which may pollute the fish product.
4. The area code number of catching fish or shrimp, supplier's certificate and tag shall be supplied in the plant and the record of the code shall be maintained.
5. The code shall be used in every stages of production starting from production of spawn or fry to the production of final fish product.
6. There shall be maintained the records of grades and weight of processed or non-processed commodity, and the every stages of production and its production lay and date of the final fish product including the records of production, culture, catching and supply of fry to the plant.
7. No commodity shall be received without the code and tag number, supplier's certificate and labels of the fish processing plant.
8. There shall be specified in the labels at the time of receiving of fish product the area code number of division of the fish or fry culture area.
9. There shall be maintained a list containing the quantity of every substance used in the fish or shrimp culture.
10. There shall be maintained a list of food used for the shrimp during the period of their culture and it shall be ensure that the use of these food and medicine will have no harmful effect.'
11. There shall be a declaration before production of fish product that salt, additives and preservatives that are used in the production of fish products during processing in the plant.
12. There shall be confirmed the quality of substances (salt, additives, preservatives) that are used in the production of fish product.
13. There shall be specified in the labeling the amount of goods and the chemical used in producing raw materials.
14. Records, labeling of produced goods and code number in every stages of production shall be maintained starting from the production of spawn or fry to the production of final fish product.

15. There shall be a system to be introduced for the awareness of all concerned and all information shall be maintained as to the sources of raw materials and its supply, marketing and transportation.
16. The use of barcode of source area and every works shall be maintained.

SCHEDULE-15

NECESSARY CONDITIONS FOR RUNNING BUSINESS BY BUYING AGENT

1. There shall have permanent office for the buying agent of his own.
2. There shall have trade licence and vat identification number for running business as buying agent.
3. There shall have written permission from purchaser for running business as buying agent.
4. Buying agent may act as local agent of one or more purchaser.
5. There shall have detailed knowledge of marketing as to different types of fish products.
6. There shall have knowledge of the matters relating to the quality contract of fish product of that country where buying agent shall operate his business as a local representative of purchaser.
7. There shall have detailed knowledge of the matters relating to HACCP, EU, Own C\check system, sanitary, WTO agreement and phyto sanitary measure.
8. There shall have trained workforce for running business as buying agent and the list of such workforce shall be provided at the time of obtaining licence.
9. There shall be given an undertaking to the extent that no information will be concealed the demand of the purchaser or purchaser country.
10. There shall have detailed description as to the standard of fish product in the L/C or Contract.
11. The relevant authority shall be informed before shipment if the purchaser is changed.
12. The licence of buying agent shall be cancelled if it is proved that the fish product in exported by concealing information and if necessary lawful action may be taken against him.
13. Monthly export report shall have to be sent to the chief Scientific Officer and Inspector and Qualify Control Officer of fish in a from as provided by fish Qualify Control section.

14. The purchasers name, address, description of fish product, etc. shall be mentioned in the report.
15. It shall be supplied if, for the interest of export, any information is sought for.
16. There is no need of buying agent if the fish product is purchased directly by the purchaser from the processor.

SCHEDULE-16
[see rule 5(3)]

NAME OF THE DIFERENT TYPES OF FOOD ADDITIVES, PRESERVATIVES AND ANTI-OXIDANT

(1) For piece of frozen fish, fish finger, fish fillet (breaded or buttered) fish product:

(a) Food additives

	In accordance with moisture or moisture resistant agents codex standard 166-198	Acceptable limit in the production of fish product
339(i)	Monosodium orthophosphate	10 gm per Kg as P ₂ O ₅ (unit or compound phosphate)
340(i)	Mono potassium orthophosphate	
450(iii)	Tetra sodium di- phosphate	
450(v)	Tetra potassium di- phosphate	
451 (i)	Penta sodium tri-phosphate	
451 (ii)	Penta Potassium tri phosphate	
452 (i)	Sodium poly phosphate	5 gm per Kg as P ₂ O ₅
452(iv)	Calcium phosphate	
401	Sodium alginate	GMP
(b)	Anti-oxidants	GMP
300	Ascorbic acid	
301	Sodium ascorbate	
303	Potassium ascorbate	
304	Ascar bile palmitat	1 gm per Kg
(c)	For fish cake and flesh of the fish	
(i)	(Acidity regulator)	
310	Citric acid	GMP
311	Sodium citrate	
302	Potassium citrate	
(ii)	Thickeness	
		GMP
412	Guar gum	
410	Carob bin gum	
440	Pectin's	
466	Sodium carboxy Methyl Cellulose	

415	Zen then gum	
407	Caraginam and its sodium potassium and ammonium salt	
407(A)	Processed <u>ukema seaweed</u>	
461	Methyl Cellulose	
(iii)	Applicable food additives for the breaded and butter coated fish product and Leavening agents	
341 (i)	Mono calcium orthophosphate	1 gm per Kg as P ₂ O ₅
341(ii)	Di calcium orthophosphate	(Unit or compound)
541	Sodium aluminum phosphate (alkaline and acedic)	
500	Sodium carbonates	
501	Potassium carbonates	
503	Ammonium carbonates	
(iv)	Flavour enhancers	
		GMP
621	Mono sodium glutamate	
622	Mono potassium glutamate	
(v)	Colours	
		20 mg per Kg bioxin
160 (B)	Annatto extracts	GMP
150(A)	caramel -1(general)	
160(A.1)	Beta-Carotene (synthetic)	100 mg per Kg(unit or compound)
160(E)	Beta- <u>Apo carotinal</u>	
(vi)	Emulsifiers	
		GMP
471	Mono-glycepids of fatty acid	
322	Lecithin's	
(vii)	Modified Starches	
		GMP
1401	Starch purified by acid	
1402	Starch purified by alkali	
1404	Oxidized starch	
1410	Mono starch phosphate	
1412	Di-starch phosphate purified by sodium	
1414	<u>Acilyted</u> di starch phosphate	
1413	Phosphated di-starch phosphate	
1420	Starch acetate acetic anhydride	
1421	Starch acetate, purified by Venial Acetate	
1422	Acelated de-starch adep	
1440	Hydroxy pro pyl starch	
1442	Hydroxy pro pyl Starch phosphate	
(viii)	Non Sweetening agent	
E-420	Sorbitol	Qualtam salt, GMP
E-421	Menitol	
E-953	Isomelt	

E-965	Mel titol	
E-966	Lactitol	
(2)	Limits of different food additives used in quick frozen shrimp.	
	Additives	Maximum limit in final product
(a)	Acidity Regulators	
330	Citric acid	GMP
450 (iii)	Tetra sodium di phosphate	1 gm per Kg as P ₂ O ₅
450(v)	Tetra potassium di phosphate	
451(i)	Penta sodium tri phosphate	
451(ii)	Penta Potassium tri phosphate	
(b)	Anti-Oxidant	
300	Ascorbic acid (liquid)	GMP
	Colours	
124	Ponceau 4R	30 mg per kg in the fish product processed by applying heat.
(c)	Preservatives:	
221	Sodium Sulphite	100 mg. per kg as SO ₂ in raw food or 30 mg per kg SO ₂ in cooked food
223	Sodium Meta bi Sulphite	
224	Potassium Meta bi Sulphite	
225	Potassium Sulphite	
(D)	Limits of different additives used in dry and salted fish	
	Additives	maximum limit of use in the producing fish product
	Preservatives:	
200	<u>Sorbic</u> acid	200 mg per kg as <u>Sorbic</u> acid
201	Sodium sorbate	
202	Potassium sorbet	

(E) Limits of different food additives used in quick frozen lobster

	Additives	Maximum limit used in fish product
	(a) Moisture or water retention agents	
451(i)	Potassium tri phosphate	10 gm per kg as P ₂ O ₅
451 (ii)	Penta Potassium tri phosphate	
452(i)	Sodium poly phosphate	
452(iv)	Calcium poly phosphate	

(b)	Preservatives	
221	sodium sulphite	100 mg per kg for raw
223	sodium meta bisulphate	fish product and 30 mg
224	Potassium Meta bisulphate	per kg for boiled or
225	Potassium sulphite	cooked fish products
225	Potassium bisulphate (for this use in raw fish product)	
(c)	Anti-Oxidant	
300	<u>Scorbic acid</u>	GMP
301	Sodium <u>Ascorbate</u>	
303	Potassium <u>Ascorbate</u>	
(F)	Limits of different chemical substances used as additives in the canned shrimp	
	(a) Additive	Maximum limit in processed fish product
102	Tartragin	30 mg per kg in final fish product
110	Sunset yellow (F.C.F)	
123	<u>Amerance</u>	
124	Ponceaud 4(R)	
	(b) Sequestrant	
385	Calcium di sodium (UDTA)	250 mg per kg
	(c) Acidity regulator	
330	Citric acid	GMP
334	Ortho phosphoric acid	850 mg per kg

SCHEDULE-17

(see rule 4 and 6)

LIST OF DIFFERENT TYPES OF PROHIBITED CHIMICAL SUBSTANCES

Group-A

List of banned medicine and chemical substances in the production of fish product and fish culture:

1. Stil bine and its associated salt and ester
2. Steroid
3. Drugs specified in the attachment 4 of EC directives 2377/90, 26 June, 1990:
 - (a) Chloram phenicol
 - (b) Chloroform
 - (c) Chloropromagin
 - (d) Colchicines
 - (e) depson
 - (f) Dimetidiazole
 - (g) Metronidazole
 - (h) Nitrofuran
 - (i) Ronodagon

Group-B

Medicine used in the treatment of animals and its residues:

1. Anti bacterial substances, salphonamides and quinolans
2. (a) Medicine used in the treatment of animal and other beasts.
(b) Authalminties.
3. Residue mixes from other substance and environment-
 - 3(a) Organo Chlorine compounds including PcBs
 - 3(b) Organo Phosphorous compound
 - 3(c) Chemical substance
 - 3(d) Mico toxin
 - 3(e) Colour

N.B. The use of the above chemical substances and medicines are banned in the production of fish product and fish culture. Any Quantity of residue is harmful to human body.

Group-c

List of medicines which may be used in fish culture and its limits (approved by USFDA and NFI)

(21 CFR-522,1081) :

- | | | |
|---|-----------------------|--|
| 1 | Chronic Ganado tropin | It can be used in the development of spaning activities of brood |
|---|-----------------------|--|

2	Formaline solution	For controlling proto zoa, mnogenic Tremadoge and fungi, can be used externally (21 CFR-529-1030). It can't be used in the fish or its flesh which will be used as food.
3	Pricain methane Sulphoute	It coulsl be used in low dose in Catfish, Traut, Salmon, Pike, Pusch hatchery. Fish can be cought after 21 days of its use.
4	Oxytetracycline	Can be used in salmon, Cat fish, lobster. Fish can be caught 30 days after its use (21 CFR-529-2503).
4.	Sulpha dimithoxin or Armetro pin compound	can be uses in catfish and salmoid fish varity. Fish can be caught 42 days after its use. Acceptable range of limit in the flesh of fish is 0.1PPM (21CFR-556-640)

***Acceptable limit of different chemicals.**

1. Lead 0.5 micro.gm/kg in the flesh of fish .
2. Mercury 0.5 micro.gm/kg in the flesh of fish.
3. Cadmium 0.02 micro.gm/kg in the flesh of fish.
4. Copper 5.0 micro.gm/kg in the flesh of fish.
5. Arsenic 1.0 micro.gm/kg in the flesh of fish.
6. Zinc 50.0 micro.gm/kg in the flesh of fish.

***Acceptable limit of different pesticides.**

1. Organo chlorines 50.0 micro.gm/kg in the flesh of fish .
2. PcBs 50.0 micro.gm/kg in the flesh of fish .
3. Eldrin 0.02 micro.gm/kg in the flesh of fish .
4. DDT 2.0 micro.gm/kg in the flesh of fish .
5. Heptachlore 2.0 micro.gm/kg in the flesh of fish .
6. Dieldrin 2.0 micro.gm/kg in the flesh of fish .

***Acceptable limit of different antibacterial Substances :**

1. Tetracycline 50.0 micro.gm/kg in the flesh of fish .
2. Oxytetracycline 30.0 micro.gm/kg in the flesh of fish .
3. Sulpha methoxine 25.0 micro.gm/kg in the flesh of fish .
4. Sulpha dimethoxine 25.0 micro.gm/kg in the flesh of fish ..
5. Sulpha diazin 25.0 micro.gm/kg in the flesh of fish .
6. Sulpha thiazin 25.0 micro.gm/kg in the flesh of fish .

- | | |
|--------------------------------|---|
| 7. Amoxicilline | 25.0 micro.gm/kg in the flesh of fish . |
| 8. <u>Oxylinic acid</u> | 5.0 micro.gm/kg in the flesh of fish . |
| 9. Defloxin | 10.0 micro.gm/kg in the flesh of fish . |
| 10. <u>Chloro tetracycline</u> | 30.0 micro.gm/kg in the flesh of fish . |
| 11. <u>Sulphonilamides</u> | 50.0 micro.gm/kg in the flesh of fish . |
| 12. <u>Coinolous</u> | 50.0 micro.gm/kg in the flesh of fish . |

SCHEDULE-18
(see rule 6 and 15)
CONDITIONS OF FISH MARKETING DOMESTIC MARKET

1. There shall be maintained trespass in the marketing of fish and shrimp in the domestic market.
2. No prohibited chemicals or other substances shall be mixed in the fish so that fish may be Un-suitable for human consumption as a food; If any such chemical or substance is found mixed with the fish product, than necessary action may be taken in accordance with the provisions of rule 13.
3. No preservatives food additives, chemicals and prohibited substances shall be used for the purpose of enhancing weight be fore processing the fresh fish or shrimp.
4. the size and volume shall not be changed be for processing the fresh fish or shrimp.
5. No fish or shrimp shall be landed, preserve or marketed in open, catamite, dirty area.
6. There shall be confirm the source of saw materials during the period of marketing in the inland market or export of caught fish or shrimp.
7. The recodes of source of fish product shall be maintained at the time of marketing and in case of recode the code number of Union or purgative or ward of the area shall be used. In this respect Government shall publish the notification containing the detail including the Code of "Union, Paurashava, Ward or City Corporation for general information.
8. Fish and Fish product shall be marketable in accordance with the Purim ions of Fish inspection and quality control rules.

(26) In "Form-c" after clause (g) the following clauses (h), (i) and (j) shall be added, namely:-

"(h) Packing centre/landing centre/Service centre;

- (1) Description of location and stablewomen:
- (2) Nature of work
- (3) Preservation capacity
- (4) Description of equipment, drain including establishment (attach affected copy of the lay-net plan :
- (5) If it is on rental basis then its contract:

- (i) Hatchery/producer of living fry/aquarium fish:
 - (1) Description of location and establishment hatchery/firm/enclosure, etc :
 - (2) Nature of work :
 - (3) Holding capacity :
 - (4) Description of equipment, drain including establishment (attach affected copy of the lay-net plan :
 - (5) If it is on rental basis then its contract:

- (j) Buying agent :
 - (1) Detail description of location and office :
 - (2) Nature of work :
 - (3) Working experience :
 - (4) Knowledge on HACCP, EU and USFDA regulation.
 - (5) Agency certificate purchaser :
 - (6) Description of purchaser on whose behalf they work :
 - (7) Number of efficient workforce and their educational qualification :
 - (8) yearly out turn :
 - (9) Total quantify of export during last year .

Signature of the applicant

Name :

Designation :

(27) After "Form-D" the following new "Form-E" and "Form F" shall be added, namely-

"Form-E"
(See value 4, 5, 9, 16, 20, 21, etc.)
Government of the Deputy Director Fish Inspection and Quality
Control Dhaka/Chittagong/Khulna.

Sl. NO.

Date

Form Imposing Fines

1. Name of person of establishment :
2. Location :
3. Name of the Chief Executive or Owner :
4. License No:
5. Address : Vill : P.O.
Upzilla Dist
- Date Time

6. Description of Offenses :

- (a) Not of constrict the plant or Deputies wholesale centre or landing station in accordance with approved design.
- (b) Storing for marketing or purchasing of fisher fish product without license in any establishment.
- (c) Storing or receiving or supplying or marketing of rotten or contaminated fish or shrimp.
- (d) Nursing or storing or processing in a in hysteric environment.
- (e) for the purpose of enhancing the weight, marketing, storing and supplying of fish or shrimp congaing sago, barley, starch of boiled rice, iron spike, etc.
- (f) violating the instruction by fish inspection and quality control authority for the interest of quality control.
- (g) Using any substance which is declared banned.
- (h) If not properly labeling.
- (i) If the information relating to the source of fish product is not preserved.
- (j) If the fish product is not produced in accordance with GMP or GLP or GAD.
- (k) Peeling off the skin or head or cleaning the intestines of fish or shrimp in any depot, warehouse or service center out the plant.
- (l) Receiving headless or skinless fish or shrimp.
- (m) Transporting fish or fish product by open truck with bamboo basket, gunny bag or holler mat or in a unhygienic environment.
- (n) The production fish product by violating the conditions laid down in the schedule.
- (o) miscellaneous.

For the violation of rule of fish and Fish product (inspection and quality control) Rules, 1997, in exercise of the powers cantered by rule of the said Rule, the establishment is imposed fish with Tk.....

7. Name and signature of the owner or representative of the establishment:

