Veterinary and sanitary measures by the importation of fish and fish products to the territory of Customs Union and the Russian Federation
Single Economic Area of Belarus, Kazakhstan and Russia

170 million people
More than 20 mln. sq. km
15% of global dry land
Joint list of goods, subjected to veterinary checks, that are imported to the territory of CU comprises:

- fish live, fresh, cooled, frozen
- fish fillet and other parts of fish (including minced meat), fresh, cooled or frozen
  - fish dried, salted, in brine, smoked
- ready or preserved fish, shellfish, mollusks, water invertebrates
  - sturgeon roe and its substitutes from roe-corn
- shellfish in shell or without shell, live, cooled and treated
- mollusks, in shell or without shell, live, cooled and treated
  - water invertebrates, except shellfish and mollusks
- essences and juices of fish, shellfish, mollusks, water invertebrates
- flour and grains of fish, shellfish, mollusks, water invertebrates
- alimentary products, soups and bouillons, grasses, vegetable products with fish, shellfish, mollusks, water invertebrates
Standard veterinary and sanitary requirements
General conditions of controllable goods imported to the territory of CU

Availability of import license

Availability of veterinary health certificate
(issued by competent authority of country of departure)

Transport facilities for transportation shall be treated and prepared in accordance with the requirement of originating country
- Is issued by the competent authority of the country, to the territory of which the goods are imported, in Russia it is Federal Veterinary and Phytosanitary Monitoring Service.

- License term of validity is one calendar year (in volumes of goods, specified in the license).

- License is issued only for enterprises, included into the Unified Register of Enterprises.
Chapter 29. Standard veterinary and sanitary requirements to the products of fish, shellfish, mollusks, other targeted species and products of their treatment

- veterinary and sanitary sanctions shall not be applied in relation to the enterprise

- inspection for the availability of parasites, bacterial and viral infections

- decontamination with existing methods shall be carried out in the presence of parasites
Fish and fish products that are not permitted for import:

- frozen with the temperature in the product mass higher than 18 °C below zero
- obacterized by salmonella and other infectious agents
- treated by coloring materials, ionizing, ultraviolet rays
- with changes, typical for contagious diseases
- of poor quality by organoleptic indicators (smell, color, consistency)
- subjected to defrostation (unfreezing) in storage
- containing biotoxins, dangerous for person
- poison fish of Tetraodontidae, Molidae, Diodontidae, Canthigasteridae families
1. Bivalve mollusks, erinaceous, tunicates and sea gastropods shall pass the required **curing in the cleaning center**

2. By the execution of veterinary and sanitary inspection the fish production shall be recognized comestible and **shall not contain:**
   - natural or synthetic estrogen, hormone-like materials
   - thyrostatics
   - antibiotics
   - other health aids
   - pesticides

3. Microbiological, chemico-toxicological, radiological factors of fish product, content of phycotoxins and other contaminants (for mollusks) shall correspond to the acting veterinary and sanitary requirements of CU
Regulation on uniform procedure for conduction of cooperative verification of objects and sampling of goods (products), subjected to veterinary control (inspection)

- principles of security assurance of animals and products of animal origin, imported to the territory of CU, by their preparation (production), treatment, transportation and/or storage
- principles of audit organization of official supervision system of the third countries

- principles of organization of cooperative verifications of organizations and persons, participating in the preparation (production), treatment, transportation and/or storage
Regulation on uniform procedure for conduction of cooperative verification of objects and sampling of goods (production), subjected to veterinary control (inspection)

!!!! The inclusion to the Register is not required by the import of:
1. essences and juices from fish and shellfish, mollusks and other water invertebrates

2. flour and grain of fish and shellfish, mollusks and other water invertebrates

!!!! But the No. and/or name of enterprise that released the goods, shall be specified in the import license and in the veterinary certificate
Field inspection of enterprise
(form of control in view of inspector visit):

the duration shall not exceed 5 days !!!

I. On arrival at the enterprise **inspector carries out the analysis of documents on:**

- type of activity and project of enterprise
- production flow and product control
- structural and technological characteristics of enterprise
- volumes of production and depletion of controllable goods
- existence and application of official and production control for security provision of manufactured controllable goods
- epizootic situations (situation on the animal diseases) on the administrative territory at the place of enterprise location
II. **At the enterprise inspector shall:**

- visit the structures and other facilities of enterprise infrastructure

- examine their compliance with the requirements of CU taking into account the equivalence principle

- check the methods and equipment, used by the state control or self-control

- carry out other activities, necessary for meeting the objectives of CU AGREEMENT

- study the compliance of technological processes of the enterprise with the requirement of CU
Inspector shall also study:

- documents confirming epizootic welfare of reservoirs and water areas from where freshwater and saltwater fish and seafood are coming to the enterprise for industrial processing

- analysis and estimation of risk, critical control points by the technological process

- results of selective veterinary inspection of fish lots

- order of sample selection for laboratory analysis

- results of veterinary and sanitary expertise and laboratory analysis of fish and fish product lots, prepared for selling

- results of laboratory inspection at all the stages of fish product manufacturing

- order and correctness of keeping of register and other documents, and the execution of acts, conclusions, instructions and completion of veterinary documents for shipped products
Field inspection of enterprise

!!!!! By the conduction of inspection

The other enterprises and/or organizations, that are supplying raw materials or participating in the official or manufacturing control (by the agreement of agency of exporting country) can be visited

Inspectors can carry out the selection of samples of controllable products, manufactured by enterprise, and used raw material (upon the request of competent authority of exporting country)
Typical disadvantages, identified as a result of inspection of fish enterprises in other countries:

unsatisfactory veterinary and sanitary condition of production premises in some enterprises:

- poor ventilation – condensate on the ceilings and walls – possibility of fungi and mold growth and contamination of products

- violation of integrity of walls, floors (cracks, hollow spots), that complicates the disinfection and reduces its efficiency

- corrosion of metal structures

- water stagnation with remains of scale, blood, internal organs as a result of canalization problems

- free access of unauthorized persons is permitted on the enterprises

- personnel was not medically examined by the beginning of work and every-year
Typical disadvantages, identified as a result of inspection of fish enterprises in other countries:

- violation of set temperature modes of transportation and storage of production

- unreasonable increasing of expiration date of manufactured products

- execution of veterinary and accompanying documents without the inspection of goods and carrying out of corresponding inspections

- administration and personnel of enterprises is not acquainted with the veterinary and sanitary requirements of CU

- inconsistency of labeling to the information, noted in the veterinary certificate

- the temperature mode is not controlled by the transportation from the enterprise to the border
After the visit to the enterprise:

Inspectors provide information on the deficiencies identified and recommendations for correction upon request of the competent authority of the exporting country or enterprise management.

Management of the enterprise can inform the inspector before his departure directly or through the competent authority of the measures taken to correct deficiencies.

Inspector may take notice of this information and take it into account in the preparation of the preliminary report.
After completion of inspection:

competent authority, which performed inspection, issues an inspection report and sends it to the competent authority of the exporter.

competent authority of the exporter may submit additional information and clarification on the information contained in the preliminary report of and its findings within one month.

competent authority, which performed inspection, evaluates the received information and issues a final report with the decision to integrate enterprise into the Register within one month.

updated Register is published within 5 days after making decision.
Enterprises included again into the Register of Enterprises of the Customs Union, can carry out the delivery to Customs Union from the date of publication of the updated Register.
Herewith the products produced from the beginning date of onsite inspection are delivered.

Customs Union Commission shall publish an updated Register without unreasonable delays.

http://www.eurasiancommission.org

www.tsouz.ru
Enterprise statuses in the Register

- **Green - "No limits"** - the company is currently able to export controllable goods in Customs Union without any restrictions and additional burdens.

- **Yellow - "Enhanced laboratory control"** - export is possible, but each lot of exported goods shall be subjected to sampling for their laboratory control (10 consecutive lots)

- **Red - "temporarily restricted"** - export of controllable goods from this company is currently temporarily suspended.

- **Blue** - sampling of products in mode of enhanced laboratory control, but laboratory tests of taken samples are going on.
Requirements for fishing and fish processing vessels

- there shall be holds and tanks for storage of raw fish, frozen or chilled fish products
  - Melt water in the holds shall not contact with fishery products

inner surface holds and containers shall be waterproof, made from smooth material, be easily washed and disinfected

after each release holds shall be cleaned and washed

working deck, equipment, bins and containers
  Shall be cleaned in shifts

disinfection shall be carried out once a week
Requirements for fishing and fish processing vessels

- Bilge water, fuel and other contaminants shall not get into compartments and containers for storage of raw fish.

- Since entering aboard raw fish shall be protected from pollution, sun, heat, mechanical damage.

- Equipment for evisceration, decapitation, fins removing shall be cleaned and sanitized every shift.
Requirements for fishing and fish processing vessels

Sea water diversion shall be located so that discharged, wasted and motor cooling water shouldn’t get in.

Land preparation, processing and freezing shall be well ventilated, lighted and have:

- Non-slip floor
- Large ducts for fast water runoff
- Devices for cleaning and disinfecting hands, tools and equipment
Requirements for fish processing companies

- Health days and shifts shall be conducted regularly in all the shops
- All the objects that are in contact with the products, shall be subjected to sanitary inspection
- Mandatory visual inspection of raw materials, semi-finished products, sanitary condition equipment - every two hours
Requirements for onshore fish processing companies

- Territory of the enterprise shall have:
  - fencing,
  - hard-surfaced ways and areas,
  - storm water drainage

- Area for transport sanitization
  - Fenced area with containers for garbage collection, toilets

- Sufficient production areas to ensure proper hygienic conditions
Requirements for onshore fish processing companies

- Threading processes in order to avoid crossing of traffic flows of raw materials, semi-finished goods and waste with traffic flow of the finished goods

- Having a fridge or storage room, providing desired temperature

- Protection against rodents (tight doors, metal gaze)
Requirements for onshore fish processing companies

Floor shall have firm, non-absorbent surface to be non-slip, made of durable water-resistant material.

The floor shall be sloped, be without ridges and areas of water stagnation.

In the absence of water outlet there shall be equipment for water removal.
Requirements for onshore fish processing companies

In production areas there shall be flushing valves, sinks for hands washing.

Interior walls and ceilings of production areas shall have smooth light waterproof surface, be easily washed and disinfected.

Walls, ceilings, floors and other structures shall not conduce accumulation of dirt, condensation, mold.
Requirements for onshore fish processing companies

CATEGORICALLY PROHIBITED:

1. EATING IN PRODUCTION AREAS

2. PRESENCE OF DOMESTIC AND OTHER ANIMALS AT THE TERRITORY AND IN ROOMS EXCEPT GUARD DOGS

3. UNAUTHORIZED ACCESS OF OTHERS WITHOUT PERMISSION OF ADMINISTRATION AND WITHOUT OVERALLS
Requirements for Bivalved Mollusks

Areas for placement of water marine farms for mollusks cultivation shall be coordinated with sanitary authorities.

Mollusks shall pass excerpt in clean sea water before sending to industrial processing.

Microbiological standards for mollusks and for sea water shall be observed in places of growing.
REQUIREMENTS FOR BIVALVED MOLLUSKS CLEANING CENTRES

- Containers shall be made of non-corrosive materials using of copper or copper alloys in units and components contacting with sea water is prohibited.

- Cleaning in clean sea water with a salinity of 15-19 PPM for 24-48 hours at a water temperature of 10-20 degrees Celsius.

- Water disinfection by ultraviolet radiation (200-295HM) preliminary settling or filtration is necessary in case of high turbidity.