

**[ BFAR FISHERIES ADMINISTRATIVE ORDER NO.  
210-01, May 17, 2001 ]**

**RULES AND REGULATIONS ON THE EXPORTATION OF FRESH,  
CHILLED AND FROZEN FISH AND FISHERY/AQUATIC PRODUCTS**

Pursuant to Sections 61 (d) and 100 of R.A. No. 8550, the following rules and regulation on the exportation of fresh, chilled or frozen fish and fishery/aquatic product are promulgated for guidance of all concerned.

**SECTION 1. Definition.** — The terms as used in this Order shall be construed as follows:

- a. *Chilled fish* — Fresh fish that has been subjected to zero degree Celsius (00C).
- b. *Director* — shall refer to the Director of Fisheries and Aquatic Resources.
- c. *Fish processing establishment* — Any premises where fish products are prepared and processed as chilled, frozen, dried, smoked, canned, packaged or stored.
- d. *Fish and fishery/aquatic products* — Include all crustaceans, mollusks and other aquatic products, seawater and freshwater animals or other products of aquatic living resources or parts thereof in whatever form whether fresh, chilled, frozen or processed, including but not limited to seaweeds, squalene and blubbers intended for human consumption.
- e. *Fish inspection* — The assessment of the capability of fish processing plants to implement and comply with the prescribed food safety and quality control measures.
- f. *Food grade* — A state of any ingredient which when added to food or of any material which comes into direct contact with the food will maintain its fitness for human consumption.
- g. *Food grade utensils and equipment* — are utensils and equipment made of food grade materials appropriate for use in processing food products.
- h. *Food safety* — The assurance that food is processed properly and when consumed will not be harmful to the consumers.
- i. *Frozen fish* — is fish which has been subjected to a freezing process sufficient to reduce the temperature of the product to minus 18 degrees Celsius (-180C) in order to preserve its quality and to maintain it at this temperature.

- j. *Good Manufacturing Practices (or GMP)* — A set of rules or guidelines to be implemented in the fish processing plant which includes adherence to existing rules and regulations in force respecting plant construction, personnel hygiene and sanitation specific to a product that supports a company's policy and standard.
- k. *Hazard Analysis Critical Control Point (HACCP)* — Preventive quality management system which identifies, evaluates and controls the hazards which are significant to food safety. A HACCP Plan is a company's written document delineating the procedures to be followed in accordance with the seven HACCP principles to ensure food safety.
- l. *Product sanitary/health certification* — A certification issued by the Bureau of Fisheries and Aquatic Resources attesting that the fish products conform with the established sanitary standards and health requirements.
- m. *Sanitation Standard Operating Procedures (SSOP)* — Written procedures to be followed to ensure that the processing and production of a certain product is carried out under sanitary and hygienic conditions.

## **SEC. 2. Requirements for the exportation of fish products**

- a. Only fish products which have been processed in fish processing establishments certified by BFAR to be compliant with the SSOP and HACCP system shall be allowed to be exported.
- b. Fish products shall be subjected to product tests required by the importing country at any BFAR laboratory or accredited laboratories the result of which shall be presented to BFAR as among the basis for issuance of the product sanitary/health certificate.
- c. Fish products shall be derived from species whose biological, microbiological and chemical characteristics meet the following standards:

### **Microbiological:**

- Aerobic Plate Count (APC)	—	500,000/g
- Escherichia coli	—	11/g
- Salmonella	—	absent in 25 g
- Shigella	—	absent
- Vibrio cholera	—	absent
- Staphylococcus aureus	—	1000/g

### **Chemical:**

Lead (Pb)	—	0.5 ppm
Mercury (Hg)	—	0.5 ppm
Cadmium (Cd)	—	0.5 ppm

### **Marine biotoxins:**

- Ciguatoxin	—	negative
- Paralytic shellfish toxin	—	40 micrograms/100g
- Histamine	—	200 ppm or 20 mg/100g