



Organisation and Human Resources of the Tuvalu Competent Authority



A handwritten signature in blue ink, appearing to read 'Sam Finikaso', written over a horizontal line.

Endorsed by

Mr. Sam Finikaso

Director, Tuvalu Department of Fisheries



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Abbreviations

CA	Competent Authority
EEZ	Exclusive Economic Zone
EU	European Union
HACCP	Hazard Analysis Critical Control Points
IT	Information Technology
PFO	Principal Fisheries Officer

1 Introduction

Tuvalu possesses significant tuna resources within its Exclusive Economic Zone (EEZ). As well as issuing licenses for fishing by foreign vessels, the country is pursuing a successful policy to attract regional tuna fleet operators to register their vessels and operate under the Tuvalu flag. To provide such operators with access to the EU market for their products the Government has established a national Competent Authority (CA) and legal framework to deliver official sanitary controls in line with EU requirements, with a view to listing the Tuvalu flagged vessels as being approved for EU market supply.

The purpose of this paper is to describe the organisation of the CA and its human resources, with a view to demonstrating its technical capacity to perform effective controls in line with the requirements of EU legislation.

2 Legal basis

The national Competent Authority is nominated as the Ministry responsible for Fisheries under Regulation 4 of the Food Safety (Fishery Products) Regulations 2022, adopted under the Food Safety Act of 2007. The nominated ministry, the Ministry of Fisheries and Trade, has therefore established the Competent Authority function within the Tuvalu Fisheries Department

3 Organisation and structure of the Competent Authority

3.1 OBJECTIVES OF THE TUVALU FISHERIES DEPARTMENT

The Tuvalu Fisheries Department of the Ministry of Fisheries and Trade, performs a wide range of activities relating to its responsibilities as a custodian of oceanic and designated inshore fishery resources and fisheries rights so that they generate national revenues and sustainable employment opportunities. The Department also supports traditional leaders to manage inshore fisheries to support livelihoods and provide local food security.

The primary objectives of the Department, as expressed in the Corporate Plan (2020-2022)¹ are:

1. Sustainable management of Tuvalu's Oceanic Fisheries Resources
2. Maintaining and, where possible, increasing economic benefits from the tuna fishery
3. Improved management of coastal fisheries for sustainable inshore resources
4. Supporting sustainable development of small-scale fisheries for livelihoods, food security and healthier diets
5. Improvement and maintenance of Tuvalu Fisheries Department (TFD) infrastructure and facilities
6. Development of staff capacity and systems; and
7. Promoting public awareness and education on fisheries issues.

¹ <https://tuvalufisheries.tv/library/>

These objectives are consistent with the objectives stated in Te Kete, the Government's National Strategy for Sustainable Development 2021-2030. The Department also has long term plans in place, which consist of:

- Conversion of the Fisheries Department to non-commercial statutory authority, so that it can function more effectively as a revenue-generation agency without the inefficiencies and constraints imposed by public service rules and regulations
- Establishment of a Fishery Product Food Safety Competent Authority, so that fishery products caught in Tuvalu waters, or by Tuvalu vessels fishing elsewhere, can be sold into higher-value markets that are currently not available to them
- The growth of a local fleet of medium sized vessels, owned and operated by Tuvaluans, fishing outside the reef for tunas and deep-water snappers, whose product is being fed into the local market and potentially for export
- Lagoon fishery management and stewardship plans that have reversed the decline in reef fishery production in Funafuti and at least a couple of outer islands where it is known that overfishing is becoming a problem.

3.2 ORGANISATION STRUCTURE

The Department comprises four sections, with different areas of responsibility. Government has decided that the scope of the proposed new Fisheries Authority will be similar, so this overall structure will remain during the transition.

- a. **The Administration Section**, which is led by the Director, includes the Deputy Director, Legal Officer, Economist, Information Officer and IT Manager, as well as administrative staff. The group is responsible for fisheries access agreements, fisheries policy including regional initiatives, management of development projects, as well as planning and administration of the Division. The functions of the Sanitary Competent Authority are being developed under this section, under the direct supervision of the Director and Deputy Director of Fisheries (see organogram overleaf).
- b. **The Oceanic Fisheries Section**, led by a Principal Fisheries Officer (PFO), is responsible for Monitoring, Control and Surveillance of the tuna fishery. Main work areas include vessel licensing, reporting and data collection, Vessel Monitoring System (VMS) and Vessel Detection System (VDS) monitoring, coordinating aerial surveillance and patrol boat operations, transshipment monitoring and the observer programme. Market access for the catches of Tuvalu flag vessels is a growing responsibility of this section and the Competent Authority will operate under it.
- c. **The Coastal Fisheries Section** also led by a PFO, is responsible for inshore fisheries resource assessment and management, as well as monitoring of the marine environment. The Section works closely with the Kaupule and other stakeholders in the community. Three teams, each led by a Senior Fisheries Officer, are responsible for work: in Funafuti; the outer islands; and on resource monitoring and assessment (including aquaculture).

- d. **The Operation and Development Section** is responsible for operation of the Department's two vessels – Manauī and Manauī II – including managing charters. The Section also has responsibility for the FAD programme, promoting sea safety, and training in fishing and fish processing. The new offshore fishing project will be led by this Section, working closely with local fishermen and their associations.

These four sections are each headed by a Principal Officer, reporting to the senior management of the Department, the Director and Deputy Director. The Sanitary Competent Authority function is placed outside the above main sections, under the direct responsibility of the Director and Deputy Director. See Figure 1 overleaf.

4 Managerial and Technical Resources

The Competent Authority function comprises the Head of the CA (full-time), and two part-time inspectors, as shown below.

Name	Position	Main qualifications	Previous experience
Alipate Momoka	Head of CA	BSc in Public Health.	Former head of CA Fiji, Food Unit of the Ministry of Health. Technical Adviser to Ministry of Health, Federated States of Micronesia.
Kutimeni Peleti	Inspector	BSc/Post-Graduate Diploma Marine Science	Fisheries Inspector, Tuvalu
Paeniu Lopati	Inspector	University Foundation course	Fisheries Research Technician, Tuvalu

The two part-time inspectors are nominated from corps of fisheries inspectors in the Oceanic Fisheries Department (responsible for fisheries compliance) and perform their CA duties as and when required (for example during vessel visits to Funafuti lagoon for transshipment).

The CVs of these staff are shown in Annex 1.

The CA inspection team were formally authorised by the Minister and Government of Tuvalu on 16th July 2024 (see overleaf).

Instrument of Appointment



Tuvalu

INSTRUMENT OF APPOINTMENT

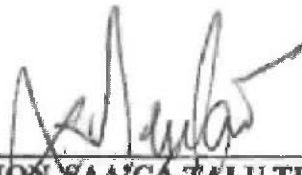
GN²⁴f 2024

MADE UNDER REGULATION 19 (1) OF THE TUVALU FOOD SAFETY (FISHERY PRODUCTS) REGULATION

In exercise of the powers vested in the Tuvalu Fisheries as the Competent Authority under Regulation 19 (1) of the Tuvalu Food Safety (Fishery Products) Regulation, I hereby nominate the following public officers as authorised officers under its control to act as "Food Inspectors" for the enforcement of this Regulation.

NAME	TITLE
1. Alipate Momoka	Head Food Inspector
2. Paeniu Lopati	Food Inspector
3. Kutimeni Peleti	Food Inspector

Made under my hand this ^{16th} day of ^{July} 2024


HON. SAA'GA TALU TEAFA
Minister for Natural Resources Development

Published by exhibition at the Public Office of the Government of Tuvalu this ^{16th} day of ^{July} 2024.


LILY TANGISLA FAAVAE
Acting Secretary to Government

5 Technical capacity and training

Over the years during which it has been in development, the CA function of the Tuvalu Fisheries Department has benefited from a series of nine training and capacity building activities, delivered by regional fisheries bodies (Pacific Islands Forum Fisheries Agency) and donor funded projects (such as World Bank, EU etc). See Table 1 overleaf for a summary of training courses, and Annex 2 for details of content.

List of Trainings and those (Tuvalu CA Officers) attended			
#	Name of training (External)	Venue & Year	CA Officers attended
1	FFA Fish Inspectors Training	13/03/2023-31/03/2023, Pearl Hotel, Deuba, Fiji.	Paeniu Lopati.
2	FFA Sampling Training delivered by FFA and IAS	07/08/2023 -18/08/2023, IAS, USP, Fiji	Kutumeni Peleki Paeniu Lopati Alipate Momoka
3	FFA HACCP & GHP Training delivered by FFA	02/04/2024 - 12/04/2024, Peninsula Hotel, Suva,Fiji.	Kutumeni Peleki.
4	Sampling and Vessel Audit (Internal delivered by CA Team Leader- Alipate Momoka)	22/11/2023 TFD Conference room (one day)	Kutumeni Peleki Paeniu Lopati.
5	EU Regulation 853/2024 (Internal delivered by CA Team Leader- Alipate Momoka)	13/02/2024 -15/02/2024 TFD Conference Room	Kutumeni Peleki Paeniu Lopati.
6	F07-Checklist on Vessels (Internal delivered by CA Team Leader- Alipate Momoka)	20/02/2024-21/02/2024 TFD Conference Room	Kutumeni Peleki Paeniu Lopati.
7	Basic HACCP Training (Internal delivered by CA Team Leader- Alipate Momoka)	25/03/2024 TFD Conference Room	Kutumeni Peleki

Table 1: List of Trainings and those (Tuvalu CA Officers) attended

ANNEX 1: CVs OF KEY STAFF

ALIPATE MOMOKA

1. Personal data

Name: Alipate Momoka

Date of Birth: 08 June 1967

Nationality: Fijian

2. Key qualifications

- BSc in Environmental Health
- Twelve (12) years of work at the Fiji’s Food Unit of the Ministry of Health (Competent Authority for the export of fish and fisheries)
- Good knowledge, skills and experiences in managing CA functions and international market access requirements.
- Responsible for enforcing food safety conditions of the whole supply from harvesting vessels, landing sites, transportation, processing plants including cold storage providing official guarantee to countries like China, US, Australia, New Zealand and within the region.
- Three (3) years tenure as Technical Officer to Ministry of Health, Federated States of Micronesia’s Competent Authority in its effort to access EU market.
- Contracted with Forum Fisheries Agency as Economic and Employment data collection officer for Fiji

3. Education

Year	Tertiary Institution	Qualification Obtained
2010	University of the South Pacific	Bachelor Environmental Health
2003-2006	Fiji National University	Diploma in Building Technology
1996-1998	Fiji National University	Diploma in Environmental Health
1988-1989	Fiji School of Public Health	Certificate in Health Inspection
1985	Queen Victoria School	University Entrance Examination
1984	Queen Victoria School	New Zealand School Certificate

4. Professional Experience

Dates	Organisation	Position/duties
August 2023 to date	Tuvalu Fisheries Department	Competent Authority Team Leader

August 2022 to July 2023	Pacific Islands Forum Fisheries Agencies (FFA)	Contracted by FFA for economic and employment data survey of fishery operators in Fiji.
April 2019- April 2022	Ministry of Health, Federated States of Micronesia	Technical Officer employed through World Bank PROP Project. Advised on the establishment of the Sanitary Competent Authority for access EU market. Supported the development of legislation, capacity building of staff, and organisation and implementation of official controls. Developed a file of documents for the application of the FSM government for access the to the EU market for fish and fishery products.
2015/2016	Pacific Islands Forum Fisheries Agency	Member of Regional Competent Authorities team conducting audits of processing establishments in Kiribati (2015) and Vanuatu (2016), with a view to ensuring EU market access
2014-2019	Food Unit, Ministry of Health, Government of Fiji	Head of Unit in Fiji responsible for official control of food safety, including sanitary Competent Authority for exports of fishery products. Responsible to the National Adviser Environmental Health and Central Board Health for the management functions of food safety management programs and activities at national level in coordination with divisional, subdivisional and at municipal councils including the provisional of technical expertise on food safety issues to achieve the Environment Health Business Plans in alliances to the Ministry of Health & Medical Services key strategic objectives. Responsible for the formulation of food safety policy document and legislations including their reviews and preparation of Cabinet papers for the Central Board of Health's and Cabinet's approval including Memorandum of Understanding and Term of References on food safety issue with key stake holders. Responsible for the planning and implementation of market access requirements by local export companies with Fiji's key trading partners like US, EU, New Zealand, Australia, Papua New Guinea, Tonga, Samoa, Kiribati, Taiwan, China, Thailand, Dubai and Singapore including certifications of the exported food commodities. Administer and manage the approval processes and

		listing mechanisms of establishments interesting in exporting fish and fishery products to EU including the deletion and modification processes of non-conformances to EU standards and other key markets. Advised the Ministry of Trade, Ministries of Economy, Biosecurity Investment and Agriculture, Department of Fisheries, Fishing Industries on SPS issues for market access.
2008-2014	Food Unit, Ministry of Health, Government of Fiji	Member of team established through Fiji's Cabinet approval to ensure the re-listing of Fiji to EU market after the delisting in 2007. Undertook duties including: Auditing and inspection of EU approval vessels and land-based establishments in accordance with national and EU food safety requirements. Manage documentation system to ensure document traceability. Provide relevant food safety training technical assistance and advice on GHP and HACCP to the food business operators to meet demands. Responsible for the listing approval systems of EU approved establishments. CA Team leader during the various external audits conducted by Secretariat of the Pacific Communities, Pacific Forum Fisheries Agencies. Advised on the re-positioning of the Fiji's Competent Authority to Department of Fisheries in 2011, reviewing of Fees and Charges and revision of legislation (Food Establishment (Grading) Regulation 2012).

5. Professional Training undertaken

Year	Details
2023	Good hygienic practices. Pacific Island Forum Fisheries/ US FDA, 1 week/Southern Cross Hotel, Suva Fiji
2023	Pacific Island Forum Fisheries, 3 weeks/Pear Hotel, Suva Fiji, Fish Inspectors for EU & other Market Access.
2019	Fish Inspectors for EU & other Market Access. Pacific Island Forum Fisheries, 3 weeks/Novotel, Suva Fiji.
2017	Annual International Training Course (AITC) 2017 "Toward a One Health Approach to Antimicrobial Resistance" Faculty of Veterinary Science, Chulalongkorn University, Bangkok, Thailand, 3 – 28 July 2017
2016	Certificate in Seafood HACCP Training. Pacific Island Forum Fisheries.
2016	Certificate in HACCP-Desk Audit. Pacific Island Forum Fisheries.

2014	Regional Fish Inspectors Training Course for Competent Authorities. Pacific Island Forum Fisheries /EU, 1 week, Bali.
2014	Sampling and Monitoring. Pacific Island Forum Fisheries/Institute of Applied Science (University of the South Pacific),1 week, Suva, Fiji,
2013	Certificate in Retort Process Design. Food Stream Driving Food Innovation, Lae, Papua New Guinea.
2012	Fish Inspectors Training for EU Market Access. Pacific Island Forum Fisheries, New Zealand, 4 weeks, Auckland, New Zealand.
2011	Certificate in Fisheries, quality and productivity. International Standard Organization (ISO),
2009	Intermediate Certificate/Lead Auditor in Applied HACCP Principles. Royal Institute of Public Health, Brisbane Australia.
2008	Foundation Certificate in HACCP Principles. Royal Society for Public Health.
2008	Certificate on Official Sampling Protocol and Strategies for Competent Authorities. EU Strengthening Fishery Product Health Conditions in ACP/OCT Countries Project.

6. Language skills: (1-excellent, 5- poor)

Language	Reading	Speaking	Writing
English	1	2	2
Itaukei (Fijian)	1	1	1

7. Membership of Professional bodies.

- Member of the Regional Competent Authorities Network
- Member of the Fiji's Environmental Health Institute under the Allied Health Decree 2010

8. Other relevant professional experiences

- Member of the Fiji's Codex Sub-committee; advised on the development of a regional standard for kava products
- Consultation for the Development of the Western Pacific Region Food Safety Strategic Plan 2018-2022.
- Member of the Fiji's Ministry of Health & Medical Services Food Taskforce Technical Advisory Group (technical advice to Fiji's Minister for Health and Permanent Secretary for Health & Medical services).
- Fiji's Ministry of Health and Medical Services representatives to One Health Approach Meetings
- Member of Environmental Health Senior Managers Group (planning and execution of environmental health issue in Fiji).

KUTIMENI PELETI

1. Personal data

Name: Kutimeni Peleti
 Date of Birth: 14 June 1998
 Nationality: Tuvalu

2. Key qualifications

- Postgraduate Diploma in Marine Science
- Bachelor of Science in Marine Science

3. Education

Year	Tertiary Institution	Qualification Obtained
2021-2022	University of the South Pacific	Postgraduate Diploma in Marine Science
2018 -2021	University of the South Pacific.	Bachelor of Science in Marine Science
2012-2016	Motufoua Secondary School	Form 7 Graduation Certificate
2001-2003	Vaimele Pre-School	
2004-2011	Tolise Primary School	

4. Professional Experience

Dates	Organisation	Position/duties
2022- Till Now	Tuvalu Fisheries Department	Fishery Officer, Coastal Fisheries Section

5. Professional Training undertaken

Dates	Employer	Duties
2024 onwards	Tuvalu Fisheries Department	Authorised Fish inspector, seconded to Competent Authority Section, Responsible for inspection and sampling of tuna species onboard tuna freezer vessels. Preparation of samples for consignment to laboratories. Preparation of inspection reports.
2023	Tuvalu Fisheries Department	Sampling & Monitoring of Water, Fish, and Environmental condition

6. Language skills: (1-excellent, 5- poor)

Language	Reading	Speaking	Writing
English	1	1	1
Tuvaluan	1	1	1

PAENIU LOPATI

1. Personal data

Name: Paeniu Lopati
 Date of Birth: 24 January, 1988
 Nationality: Tuvalu

2. Key qualifications

- Bachelor of Marine Science (Incomplete)

3. Education

Year	Tertiary Institution	Qualification Obtained
2007-2008	University of the South Pacific. Bachelor of Science.	Marine Science (Incomplete)
2006	Tuvalu USP campus	Completion of Foundation Level
2005	Motufoua Secondary School	Pacific Senior Secondary Certificate
2004	Motufoua Secondary School	Tuvalu School Certificate
2003	Motufoua Secondary School	Fiji Junior Certificate

4. Professional Experience

Dates	Organisation	Position/duties
2024 onwards	Tuvalu Fisheries Department	Fish inspector, seconded to Competent Authority Section, Responsible for inspection and sampling of tuna species onboard tuna freezer vessels. Preparation of samples for consignment to laboratories. Preparation of inspection reports.
2012-2024	Tuvalu Fisheries Department	Fishery Officer, Coastal Fisheries Section. Responsible for ciguatera sampling and minoring of plankton, monitoring of reef fish populations, species identification.
2009-2012	Research Department Funafuti, Tuvalu	Work as a Fisheries diver on a temporary basis, assisting the research department in their works as well as a counterpart to the Foram Sand Project

5. Professional Training undertaken

Year	Details
2023	4-day course. International Fisheries law Certificate. Zoom, Tuvalu Fisheries
2016	Advanced open water diver Certificate. Tuvalu fisheries
2011	Dive training (Open water). Beqa Adventure divers, Pacific harbor, Suva, Fiji
2011	4-day course. Water quality training. Ibaraki University, Tokyo, Japan
2011	5-day course. Study the effectiveness of artificial algae mat as habitat in the field. Tokyo University, Tokyo, Japan

2011	SPC training on Finfish, Invertebrate resource assessment and raw data collection. Funafuti, Tuvalu
2011	Aquaculture training workshop. Funafuti, Tuvalu
2010	Foraminifera culture and measurement. Fukuoka Is, Japan
2010	Coastal and Foraminifera survey. Ishigaki Is, Japan
2010	Foraminifera analysis and Ecosystem. Ryukyu University, Okinawa Is, Japan
2009	Sub-regional training on identification and management of reef fish spawning aggregations. USP, Suva, Fiji

6. Language skills: (1-excellent, 5- poor)

Language	Reading	Speaking	Writing
English	1	1	1
Tuvaluan	1	1	1

ANNEX 2: DETAILS OF TRAINING CONTENT

TRAINING COURSE ON INSPECTION OF FISHING VESSELS ACCORDING TO EU REQUIREMENTS

<p>Introduction</p> <p>Internal training was delivered at Tuvalu Fisheries Department by the CA Team Leader Alipate Momoka to fisheries officers Mr.Kutumeni Peleti and Mr.Paeniu Liopati by the Head of the CA. The training was of 3 days duration and took place in February 2024. The aim of the training was to:</p> <ul style="list-style-type: none"> • Develop good knowledge of the EU requirements for food safety conditions on board fishing vessels in general, and in particular freezer vessels • Understand the food safety rationale for the application of these requirements in tuna purse seiners • Be aware of the EU requirements for specific hazards and the conditions giving rise to their potential presence in industrially produced tuna 	
Date of training	Topic
13/02/2024	<p>Overview of EU Regulations 852 and 853</p> <p>EU Regulation 853 -Annex 3, Chapter VIII, SECTION VIII: FISHERY PRODUCTS, CHAPTER I: REQUIREMENTS FOR VESSELS</p> <p>I. STRUCTURAL AND EQUIPMENT REQUIREMENTS</p> <p>A. Requirements for all vessel</p> <p>B. Requirements for vessels designed and equipped to preserve fresh fishery products for more than 24 hours.</p> <p>C. Requirements for freezer vessels.</p> <p>D. Requirements for factory vessels.</p> <p>II. HYGIENE REQUIREMENTS</p>
14/02/2024	<p>CHAPTER II: REQUIREMENTS DURING AND AFTER LANDING</p> <p>CHAPTER III: REQUIREMENTS FOR ESTABLISHMENTS, INCLUDING VESSELS, HANDLING FISHERY PRODUCTS</p> <p>A. REQUIREMENTS FOR FRESH FISHERY PRODUCTS</p> <p>B. REQUIREMENTS FOR FROZEN PRODUCTS</p> <p>C. REQUIREMENTS FOR MECHANICALLY SEPARATED FISHERY PRODUCTS</p> <p>D. REQUIREMENTS CONCERNING PARASITES</p>

15/02/2024	CHAPTER V: HEALTH STANDARDS FOR FISHERY PRODUCTS A. ORGANOLEPTIC PROPERTIES OF FISHERY PRODUCTS B. HISTAMINE C. TOTAL VOLATILE NITROGEN D. PARASITES E. TOXINS HARMFUL TO HUMAN HEALTH F. CHAPTER VI: WRAPPING AND PACKAGING OF FISHERY PRODUCTS CHAPTER VII: STORAGE OF FISHERY PRODUCTS CHAPTER VIII: TRANSPORT OF FISHERY PRODUCTS
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TRAINING ON CHECKLIST- INSPECTION OF CONDITIONS AND SYSTEMS ON OFFSHORE VESSELS

Date 20/02/2024	Topic	Facilitator
	1.Contact surfaces and utensils 2.Contact surfaces and utensils 3. Pest and vermin control 4. Safe Water monitoring 5. Fish Holds and Temp Control 6.Crew training and Hygiene 7.Additives	CA Team Leader Alipate Momoka
21/02/2024	9 Common crew areas 10. Hygiene control system 11. Maintenance 12.Goods reception and storage 13. Quality Monitoring Personnel 14. Parasites control 15. Traceability and Product recall	CA Team Leader Alipate Momoka

HANDS ON TRAINING ON VESSEL AUDITS /INSPECTIONS FOR CA OFFICERS:

Objectives			
1. Better understanding of vessels and vessel operations			
2. Better understanding the practical application of the checklists to the vessels			
3. Identification of potential and significant hazards			
Date	Vessel	Hands Practical -Areas covered	Facilitators & Participants
04/12/2023 1200hrs -1500hrs	FZ Deolinda	<ul style="list-style-type: none"> ▪ Purse seiner fishing process flow ▪ Equipment & Tools used in purse seiners fishing ▪ Fishing preservation method in Purse seiner 	Paeniu Lopeti & CA team leader Alipate Momoka (Facilitator)
23/01/2024 0900hrs- 1330hrs	FZ Elspeth	<ul style="list-style-type: none"> ▪ Different parts of the vessels in purse seiners ▪ 4 mandatory requirements in Fishing Vessels ▪ Fish preservation method in Purseiners ▪ How to identify positioning of thermo couples in fish holds 	Paeniu Lopeti & CA team leader Alipate Momoka (Facilitator)
29/01/2024 1000hrs-1200hrs	FZ Caribe	<ul style="list-style-type: none"> ▪ How to probe temperature thermometer in brine tuna ▪ Identifying different pipes and their uses in vessels ▪ How to observe crew's behaviour when handling fish ▪ Relating F07 checklists to the realities on fishing vessels 	Paeniu Lopeti & CA team leader Alipate Momoka (Facilitator)
29/01/2024 1300hrs-1830hrs	FZ Cosmos Kim	<ul style="list-style-type: none"> ▪ Showing how F13 forms are filled. ▪ Showing potential and significant hazards ▪ Showing key important documents relating to safety and legality of fish 	Paeniu Lopeti & CA team leader Alipate Momoka (Facilitator)
28/03/2024 12130hrs- 1430hrs	FZ Taina		Kutimeni Peleti & CA team leader Alipate Momoka (Facilitator)

FISH INSPECTORS' TRAINING

Day	Time (FJ time)	Topic	Trainer/Facilitator
Monday 13/3	0830-0900	• Registration of participants	JT
	0900-0930	• Official opening	JT/Guest speaker
	0930-1000	• Administration/ • Housekeeping	JT
	1030-1100	• Ice breaker • Getting ready for training	JT
	1100-1200	• Fishing in the Pacific	JT/TN
	1200-1245	• Background of Competent Authorities	JT/TN
	1400-1500	• Competent Authority Personnel and Systems	JT/TN
	1500-1530	• Afternoon tea	
	1530-1700	• Competent Authority Personnel and Systems	JT/TN
Tuesday 14/3	0830-0900	• Review of previous day	JT/TN
	0900-1700	• Operations of Competent Authority Official Controls and Risk-Based Systems	JT/TN
Wednesday 15/3	0830-0900	• Recap of previous day	JT/TN
	0900-1200	• Leadership Skills	JT/TN
	1300-1700	• Leadership Skills and Group Discussions	JT/TN
Thursday 16/3	0830-0900	• Recap of previous day	JT/TN
	0900-1700	• Root Cause Analysis	JT/TN
Friday 17/3	0830-0900	• Recap of previous day	JT/TN
	0900-1700	• EU Market Access (SPS & IUU)	JT/TN
Monday 20/3	0830-1000	• Fiji CA presentation & review	Fiji CA
	1030-1700	• EU Regulations	JT/CH/TN

Day	Time (FJ time)	Topic	Trainer/Facilitator
Tuesday 21/3	0830-0900	• Recap of previous day	JT/CH/TN
	0900-1200	• EU Vessels	JT/TN
	1300-1700	• Good Hygienic Practice	JT/CH/TN
Wednesday 22/3	0830-0900	• Recap of previous day	JT/CH/TN
	0900-1000	• FSM CA Presentation	FSM CA
	1000-1200	• GHP	JT/CH/TN
	1300-1500	• Technologies in Fish	CH/JT/TN
	1500-1700	• Low Acid Canned Foods Technology	TN
Thursday 23/3	0830-0900	• Recap from previous day	JT/CH
	0900-1100	• Low Acid Canned Foods Technology	TN
	1100-1230	• CA Documentation	CH/JT/TN
	1300-1500	• Certification	CH/JT/TN
	1500-1700	• Inspection and Audits	JT/CH/TN
Friday 24/3	0830-1000	• Kiribati CA Presentation	Kiribati CA
	1000-1200	• Inspection and Audits	JT/CH/TN
	1300-1700	• HACCP	CH/JT/TN
Saturday 25/3	0600-1400	• Field trip to Suva to inspect EU vessels and land-based establishments	All
Monday 27/3	0830-0930	• Recap from Saturday field trip	CH/JT/TN
	0930-1000	• Fiji/Solomons CA Listing Role Play	Fiji and Solomons CA
	1000-1600	• Root cause analysis	JT/CH/TN
	1600-1700	• Confronting Principle	JT/CH/TN

Day	Time (FJ time)	Topic	Trainer/Facilitator
Tuesday 28/3	0830-0900	• Recap from previous day	JT/CH/TN
	0900-1030	• US Market Access	CH/JT/TN
	1030-1130	• China Market Access	CH/JT/TN
	1130-1230	• Conflict Resolution	JT/CH/TN
	1300-1600	• Supply Chain	JT/CH/TN
	1600-1700	• Meeting with FSM CA – Where to from here?	JT/CH/TN FSM CA
Wednesday 29/3	0830-0900	• Recap from previous day	CH/JT/TN
	1000-1030	• Solomon Islands CA presentation	Solomons CA
	1030-1230	• Difficult Conversations	JT/CH/TN
	1330-1500	• Difficult Conversations	JT/CH/TN
	1500-1700	• Preparation for country presentations	All
Thursday 30/3	0830-0900	• Recap from previous day	CH/JT/TN
	0900-0930	• Presentation from PNG CA	David Efafe
	0930-1030	• The Importance of Data Collection in the Pacific	Steve Gu'urau
	1030-1230	• Traceability	JT/CH/TN
Friday 31/3	0830-0930	• Traceability	JT/CH/TN
	0930-1000	• Course Evaluations	All
	1000-1030	• Course review	
	1030-1100	• Meeting with RMI CA	RMI CA JT/CH/TN
	1130-1300	• Workshop Close and Lunch	All

EU Regulation 853 -Annex 3, Chapter V111-Vessel requirements		
Date of training	Topic	Facilitator
13/02/2024	<p>SECTION VIII: FISHERY PRODUCTS</p> <p>CHAPTER I: REQUIREMENTS FOR VESSELS</p> <p>I. STRUCTURAL AND EQUIPMENT REQUIREMENTS</p> <ul style="list-style-type: none"> A. Requirements for all vessel B. Requirements for vessels designed and equipped to preserve fresh fishery products for more than 24 hours. C. Requirements for freezer vessels. D. Requirements for factory vessels. <p>II. HYGIENE REQUIREMENTS</p>	<p>CA Team Leader Alipate Momoka</p>
14/02/2024	<p>CHAPTER II: REQUIREMENTS DURING AND AFTER LANDING</p> <p>CHAPTER III: REQUIREMENTS FOR ESTABLISHMENTS, INCLUDING VESSELS, HANDLING FISHERY PRODUCTS</p> <ul style="list-style-type: none"> A. Requirements for fresh fishery products B. Requirements for frozen products C. Requirements for mechanically separated fishery products D. Requirements concerning parasites 	<p>CA Team Leader Alipate Momoka</p>
15/02/2024	<p>CHAPTER V: HEALTH STANDARDS FOR FISHERY PRODUCTS</p> <ul style="list-style-type: none"> A. Organoleptic properties of fishery products B. Histamine C. Total volatile nitrogen D. Parasites E. Toxins harmful to human health <p>CHAPTER VI: WRAPPING AND PACKAGING OF FISHERY PRODUCTS</p> <p>CHAPTER VII: STORAGE OF FISHERY PRODUCTS</p> <p>CHAPTER VIII: TRANSPORT OF FISHERY PRODUCTS</p>	<p>CA Team Leader Alipate Momoka</p>

CA HANDS ON TRAINING ON SAMPLE PREPARATION

CA Hands on Training on Sample Preparation Objectives:			
<ol style="list-style-type: none"> 1. Better understanding of the applications of sampling principles 2. Better understanding of tools and equipment used. 3. Better understanding of sampling procedures from collection, storage and sending of samples. 			
Date	Vessels	Areas covered	Facilitator and participants
04/12 /2023 05/12/2023	FZ Deolinda	<ul style="list-style-type: none"> - Sample preparation on tools and equipment - Forms - Laboratory notifications - Logistic arrangements - Understanding how many samples to be taken - Understanding sample sizes - Understanding parameters to be analyzed - Sample preparations-Coding of samples - Maintenance of cold chains - Applications of aseptic technique 	Paeniu Lopeti & CA Team leader Alipate Momoka (Facilitator)

SAMPLING TRAINING PROGRAM

Day	Time	Topic	Trainer/Facilitator
Monday 7 th August	0900-1000	Registration of participants and workshop opening	FFA MAS
	1000 - 1200	EU Regulations 854/20004, 2017/625, 2073/2005, 2023/905, 2020/2184 Theory and discussions	FFA MAS
	1200-1300	Lunch	All
	1300-1700	Microbiology theory and discussions: growth factors	FFA MAS
Tuesday 8 th August	0900- 1200	Microbiology theory and discussions: pathogens and histamine	FFA MAS & CH
	1200-1300	Lunch	All
	1300-1700	Microbiology theory and discussions: pathogens and histamine (cont)	FFA MAS & CH
Wednesday 9 th August	0900 - 1200	Microbiology theory and discussions: types of microorganisms (cont)	FFA MAS & CH
	2000-1300	Lunch	All
	1300-1700	Sampling plans	FFA MAS & CH
Thursday 10 th August	0900 - 1700	Sampling plans (cont)	FFA MAS & CH
	1700-1800	Meeting with FSM CA	FFA MAS & CH & FSM CA
Friday 11 th August	0900 - 1700	Reading results	IAS
	1200-1300	Lunch	All
	1300-1700	Overview of overseas market access requirements	FFA MAS & CH
Monday 14 th August	0900-1700	Laboratory practical: aseptic sampling technique using potable water	IAS
	1200-1300	Lunch	
	1300-1700	Laboratory practical: different testing techniques	IAS
Tuesday 15 th August	0900-1200	Laboratory practical: verification tests and aseptic fish sampling	IAS
	1200-1300	Lunch	All
	1300-1700	Laboratory practical: Reading and interpreting results	IAS

Day	Time	Topic	Trainer/Facilitator
Wednesday 16 th August	0900-1000	Presentation by the IAS Quality Manager	IAS Quality Manager
	1000-1200	Laboratory practical: Verification techniques	IAS
	1200-1300	Lunch	All
	1300-1700	Laboratory practical: Reading and interpreting results	IAS
	1700-1800	Individual country meeting - RMI	FFA MAS/CH/RMI CA
Thursday 17 th August	0900-1000	Laboratory practical: Reading and interpreting results	IAS
	1000-1200	Sampling and Testing Quiz Course evaluation	IAS/FFA MAS/CH
	1200-1300	Lunch	All
	1300-1700	Individual country review: FSM, Fiji, Tuvalu	IAS/FFA MAS/CH
Friday 18 th August	0700-0900	Country review - PNG	FFA MAS/CH/PNG CA
	0900-1800	Review and discussions on sampling and testing	FFA MAS
	1200-1300	Lunch	All
	1300-1700	Individual country review: Samoa, Vanuatu, Solomons	FFS MAS and CAs

SAMPLING & VESSEL AUDITS

Date-	Topic - content	Facilitator
22/11/2023	F07-Verification of Conditions and systems on Off- Shore Vessels Auditing Procedures What is audit? Basic Vessel audit Procedures -Scheduling -formulation of audit plan -Preparation of audit plan -Document preparation -Entry meeting -Conduct audit -Closing Meeting -Prepare Technical Report -Presentation of Report. - Follow up -Close the audit report -Documentation of report.	CA Team Leader- Alipate Momoka
22/11/2023	Basic Sampling Procedures – What is sampling? Sampling procedures	CA Team Leader- Alipate Momoka

BASIC HACCP TRAINING

Basic HACCP training – March Training		
Date	Topic covered	Facilitator
25/03/2024	What is HACCP?	CA Team Leader – Alipate Momoka
	HACCP Overview?	
	Some key definitions?	
	History of HACCP/	
	The 7 HACCP Principles	
	The 5 Preliminary steps	
	Principle 1	
	Principle 2	
	Principle 3	
	Principle 4	
	Principle 5	
	Principle 6	
	Principle 7	

HACCP AND GHP TRAINING

Day	Time (FJ time)	Topic	Trainer/Facilitator
2.4.24	8.30 – 9 am	Workshop Opening	JT
	9 – 9.30 am	Introduction Welcome Workshop Overview	JT
	9.30 am to 4 pm	GHP in seafood processing: <ul style="list-style-type: none"> - What is it? - Why? - Control of raw materials, ingredients - Receipt of fish - Chemical use - Design and construction - Repairs and Maintenance 	JT/CH
3.4.24	8.30 am to 4 pm	GHP in seafood processing: <ul style="list-style-type: none"> - Cleaning and Sanitation - Pest Control - Personal Hygiene - Water, Ice, Steam - Process Control - Dropped Product 	JT/CH
4.4.24	8.30 am to 4 pm	GHP in seafood processing: <ul style="list-style-type: none"> - Waste management - Storage - Transport & shipping containers - Inventory control & traceability - Labelling - Management & supervision - Documentation & records - Recall 	JT/CH

Day	Time (FJ time)	Topic	Trainer/Facilitator
5.4.24	8.30 am to 4 pm	GHP in seafood processing: - Staff Training - Review of GHP Introduction to HACCP	JT/CH
6.4.24	8.30 am to 4 pm	Introduction to HACCP	CH/JT
8.4.24	8.30 am to 4 pm	HACCP: - 5 preliminary steps to HACCP	CH/JT
9.4.24	8.30 am to 4 pm	HACCP: - Principle 1: Hazard analysis - Principle 2: CCP determination - Principle 3: Critical limits - Principle 4: Monitoring	CH/JT
10.4.24	8.30 am to 4 pm	HACCP: - Principle 5 – Corrective action	CH/JT
11.4.24	8.30 am to 4 pm	HACCP: - Principle 6 – Verification	CH/JT
12.4.24	8.30 am to 4 pm	HACCP - Principle 7 – Documentation & records End of workshop test Discussions on HACCP Certificate presentation Workshop close	CH/JT

