TUVALU

NATIONAL CONTROL PLAN

For the offering of official guarantees in terms of fish and fishery product exports from Tuvalu to General Markets and the European Union

Endorsed by

Mr. Sam Finikaso

Director, Tuvalu Department of Fisheries

Developed with support of FFA

Contents

Abbreviations

CA	Competent Authority
CAO	Competent Authority Officer
EC	European Commission
EEA	European Economic Area
EU	European Union
FFA	Forum Fisheries Agency
GMP	Good Manufacturing Practice
HACCP	Hazard Analysis Critical Control Points
IUU	Illegal, Unreported and Unregulated fishing
MG	Management Group
NC	National Coordinator
NCP	National Control Plan
RASFF	Rapid Alert System for Food and Feed
SPC	Secretariat of the Pacific Community
SSOP	Sanitation Standard Operating Procedures
TFD	Tuvalu Fisheries Department
TL	Team Leader
VSs	Vessel Standards

AMENDMENT SHEET

Section Title	Page	Amendment date	Version	Details of amendment	Approval
Revised version		07 Oct 20124	2.1	Revision 2.1	

1 Introduction

1.1 SCOPE

The national Competent Authority for Tuvalu government is a Unit positioned in the Ministry of Fisheries responsible for applying controls for regulating the appropriate sanitary handling, processing, storage, distribution, export and import of fish and fish and fishery products.

The Competent Authority (CA) and its Competent Authority Officers (CAOs) are empowered under the relevant Acts and Regulations in order to identify non-conformances, assess their impact on health and safety, and take compliance action when a fishery business operator fails to do so.

This document constitutes the procedures and policies that describe the operations used to define the duties, procedures and responsibilities of CA personnel operating within the CA in the course of performing inspection and certification services on fish and fishery products.

The CA undertakes to discharge these responsibilities in accordance with National legislation and procedures outlined in this National Control Plan.

The National Control Plan (NCP) for fishery products in Tuvalu covers product intended for export from Tuvalu with specific requirements for those products destined for the European Union as defined by the Food Safety Act 2008 and the Food Safety (Fishery Products) Regulations 2022 and the Tuvalu Vessel Standards.

The CA has been set up according to the requirements for official controls laid out in Regulation 2017/625 in determining the scope and content of the National Control Plan.

1.2 PERIODIC REVIEW

The NCP will be subject to periodic review according to the following criteria:

1. *EU legislation*. Changes to the EU legislation on food safety and in particular on fishery products will be kept under constant monitoring by the CA Team Leader. Any changes will be reviewed to see if they affect the national legislation and the NCP in any way and, if necessary, the regulations and NCP shall be amended to take account of these changes.
2. *Risk*. The NCP will be amended to meet any changes in risk from fisheries products produced in Tuvalu for export to the EU. The risks to be considered shall include any changes in product(s), any changes in processes, any new scientific information on the risk associated with fishery products, any alerts or information from the EU RASFF and any risk notified by NCA(s) or buyers in the EU. CA will evaluate any other forms of risk as information becomes available.
3. *General legislation changes*. Legislation of Tuvalu or other key markets may also necessitate a change to this National Control Plan.
4. *The Outcome of Official Controls:* information gathered during official controls (either in-country or in-market) will also be considered and the need for review may result from this if any risk is identified.
5. *Changes in CA Structure, Management or Operation of the CA:* may also trigger a review if those changes result in the NCP being incorrect

Such reviews shall be carried out as new information becomes available, and any amendments shall be incorporated into the NCP. Any such amendments made during the course of the year shall be approved in writing by the CA Team Leader (CA-TL) who shall ensure that all CAO's are made aware of the changes and provided with written copies of the amendments.

Furthermore, the CA through the Team Leader shall conduct an annual review of the NCP that will formally incorporate any amendments into the full text of the NCP.

The Director of Fisheries shall be responsible for endorsing the NCP including any revision each year. The CA Team Leader (Manager) shall ensure that all Competent Authority Officers receive the updated version whilst recalling the outdated version.

The NCP shall be dated clearly on the front cover and no member of CA shall use a copy of the NCP after one year from its issue. All old copies of the NCP shall be disposed of apart from a file copy to be retained by the CA Team Leader for archive purposes.

The CA Manager/Team Leader may request assistance from regional organizations in regards modifications, updates and review of the NCP.

1.3 EUROPEAN UNION

The EU requires that the *official guarantees* in terms of compliance of seafood exports from a third country should be given by a *competent authority* which means the "*...central authority of a State competent for the organisation of official control...*"[1].

Official controls related to the steps required to ensure compliance with regulations governing food safety standards as specified for fish and fishery products in the relevant EU legislation.

Regulation (EC) No 2017/625[1] requires from member states the elaboration of a multi annual National Control Plan[2]

[1] Regulation (EC) No 2017/625 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. *Article*

[2] Regulation (EC) No 2017/625 of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. *Article 129. Equivalence*

2 Formal Framework of the Competent Authority

2.1 SCOPE

The application of the regulatory framework hereby explained will apply to any business exporting fish or fishery products from Tuvalu. In addition, the NCP also includes additional requirements to meet the requirements of non-EU markets.

In principle, the scope of the NCP encompasses the 'farm to fork' principle and therefore covers all steps in the chain from the harvesting of living aquatic resources, its onshore handling, storage and processing, to its distribution locally and overseas, to ensure that consumers are protected from foodborne hazards.

2.2 MARKETS TO WHICH CONTROLS APPLY

Markets currently included in the single European market and thus applying EU sanitary requirements include:

a) the European Union, being Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Poland, Romania, Slovakia, Slovenia, Spain and Sweden,

b) Iceland, Liechtenstein and Norway are part of the European Economic Area (EEA) and therefore benefit from the single EU market. Switzerland is not part of the EEA but is part of the EU single market.

2.3 LEGAL BACKGROUND

Tuvalu has established a Unit the Competent Authority under the Ministry responsible for Fisheries (hereafter referred to as the Ministry of Fisheries) as the body deemed by government as the Competent Authority for the export of seafood to the EU.

The legislation under which this authority is conferred for seafood production is based on the following legislation:

- Food Safety Act 2008 and subsequent amendment
- Food Safety (Fishery Products) Regulation 2022

The Act, and the associated regulations, contain all powers necessary for the approval of vessels and establishments intending to export fish and fishery products from Tuvalu as well as those intending to export fish to the EU and approval of vessels that are involved in EU exports.

Eligibility of products for the EU is dependent on compliance with both the domestic standards and specifications and the requirements of this NCP and Industry Standard which is reflective of the market access requirements

2.4 ORGANIZATION

The Competent Authority (CA) under the Department of Fisheries is the competent authority acting as the government agency responsible for verification and certification of fish exports originating from Tuvalu.

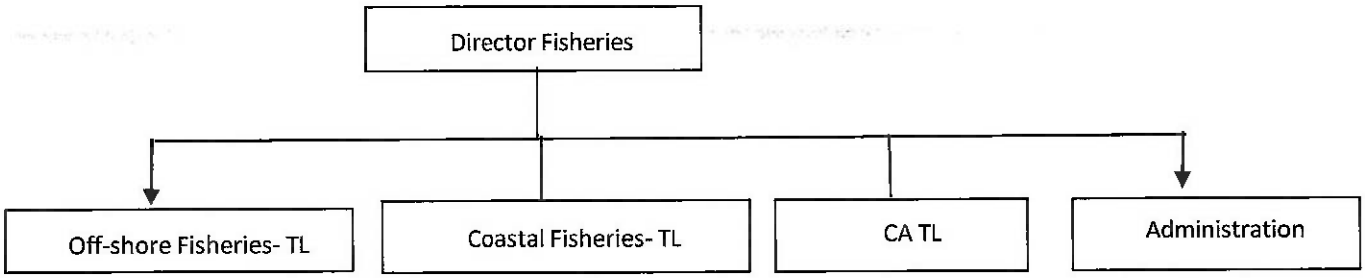

Figure 1: Organisation of the Competent Authority

2.4.1 Functions

Under the structure presented above the following functions in relation to food safety are determined:

- Management of all conditions relating to the exports of seafood from Tuvalu
- Management of all conditions relating to the inspection and control of imports of seafood
- Particular focus on ensuring the requirements of EU legislation is met for all seafood products being exported to the EU
- Providing required official guarantees and specific responsibilities stipulated under the Food Safety Act 2008 and Food Safety (Fishery Products) Regulation 2022
- Being the legal authority for the enforcement of the National Control Plan, Vessel Standards and all its associated Regulations and Standards.
- Providing advisory services to government agencies (both domestic and international), industry and any other person and/or organisation if required to ensure the safety of fish and fishery products produced for export within Tuvalu
- Other duties and functions related to the overall objective of the CA

Generally, the responsibilities of the Tuvalu CA in relation to food safety conditions in the fishery sector are to:

- Carry out regulatory verification of establishments and Tuvalu flagged fishing and transport vessels
- Manage the process of registration, approval and listing of fishing and transport vessels authorised to export.
- Manage the process of EU registration for those vessels
- Produce and sign the required Health Certificates or authorise others to do so.
- Liaise with operators of any transport vessels, cold stores and processing establishments and Competent Authorities of importing countries with regard to the sanitary production of fish and fishery products and market access requirements.
- Provide official assurance to the authorities of importing countries on the sanitary condition and safety of exported fish and fishery products.

- Provide initial and regular follow up training for authorized officers.
- Maintain the central records and database.
- Carry out sampling and testing of fishery products as part of CA Official Controls
- Maintain a list of designated laboratories and oversee their performance in providing testing services to CA standards
- Support Catch Documentation Scheme Officers on Traceability and any other catch documentation related work that will be needed from time to time.
- Carry out regulatory verification of seafood imported into Tuvalu
- Handles all the administrative facets of the CA
- Manage all relevant information and data respecting the principles of confidentiality and at the same time being transparent.

2.4.2 Powers

Under the Act and the regulations, the CA has the following powers in relation to non-compliant operators:

- To enter and search vessels and premises
- To inspect records
- To decline to sign Health Certificates and withdraw authorisation for others to do so
- To cease operation at an establishment or vessel if consumer safety is in jeopardy.
- To takes samples and test product and/or the environment to provide evidence of compliance to legislation including the Vessel Standards
- Seize, and, if necessary, dispose of fish.
- To withdraw the 'Approval' status of an establishment or vessel if the authorised officer (CAO) has reasonably concluded that fish or fishery products are in non-compliance with relevant legislation and that product may be injurious to health.

2.4.3 Competencies and Responsibilities

All officers employed by the CA should adhere to the Code of Conduct set out in Annex 1.

2.4.3.1 Competencies of CA Team Leader- Manager

The CA-TL position is to lead and act as official representative and custodian of Tuvalu Law, EU market Access requirements for food safety and also act as the representative of the Director of Fisheries in relation to sanitary matters.

The Competent Authority TL (Manager) has the following responsibilities:

- Has overall responsibility for the official guarantees, with respect to sanitary conditions fishery product exported from Tuvalu to the EU and other general markets.
- Be the official contact for the competent authority.
- Responsible for the management of the process and procedures necessary to underpin the official guarantees and the defence of the CA's impartiality.
- Responsible for providing leadership, supervision and managing the deployment of personnel to ensure effective and efficient official control functions are implemented at all times.
- Responsible for the overall supervision of the CA operations including staff development:
- Responsible for developing budgetary planning and managing financial matters for the CA.

- To ensure activities performed by the CA are carried out in accordance with the relevant Act and Regulations, associated amendments and other supporting Official Control Systems Manuals.
- Identify and initiate resources requirement and provision for effective implementation of the CA systems including the relevant regulation.
- Review, investigate and recommend decisions on appeals, complaints, disputes and or conflicts.
- Oversee and provide avenues for staff development plan including succession plans.
- Provide technical advice to the Director for Fisheries and to other government heads if and when needed and other government and non-government agencies.
- Sign off health certificates and issue authorisations for others to do so.
- Responsible for the regular internal audit of the CA operation.
- To coordinate the internal annual review of the regulations and CA procedures as outlined herein and revise as necessary
- Management of the Certification and data system

2.4.3.2 General Competencies of Competent Authority Officers (CAOs)

Personnel working within the CA are known as Competent Authority Officers (CAOs) and sometimes may be referred to as Verification officers, Authorised officers and/or Fish Inspectors.

Under the structure presented above the following responsibilities are determined:

- Management of all conditions relating to the inspection and control of exports of seafood to the EU
- Be the legal authority for the enforcement of the National Control Plan,
- Implementing the sanitary control system for fish and fishery products and for export certification activities as defined by the Food Safety Act and the Food Safety (Fisheries Products) Regulation
- The scope encompasses the 'farm to fork' principle and therefore covers all steps in the chain from the harvesting of living aquatic resources, its onshore handling, storage and processing, to its distribution locally and overseas, to ensure that consumers are protected from foodborne hazards.
- Be the point of contact with the authorities of importing countries, to facilitate effective communications for the control of seafood safety and improved trade. Including
- Notification of such authorities of vessels/premises/facilities approved for export.
- Provision of official response to incidents, audit findings etc.
- Be responsible for the planning and implementation of measures (drafting, submission & follow up) to harmonise Tuvalu standards with those of the export markets.
- Be responsible for verification of CA activities and record keeping ensuring effective control across the country
- Be responsible for implementation of information services to disseminate information to exporters on standards, technical regulations and certification requirements in target markets.
- Have advisory role in the local markets and retailers with respect to fish quality and safety standards and hygiene requirements.
- Be responsible for other duties and functions related to its overall objectives.

Each position within the CA team will have a documented job description which will be held on file in the CA office.

2.4.3.3 *Responsibilities of the Competent Authority (Tuvalu CA)*

- Carry out regulatory verification of establishments, transport, ice plants and landing sites within the territory of Tuvalu and Tuvalu flagged fishing vessels
- Manage the process of registration, approval and listing of establishments (including vessels, landing sites and cold stores) authorised to export to the EU
- Manage the listing status of establishments, vessels, landing sites and cold stores based on compliance
- Produce and sign the required Health Certificates and maintain the central records and database.
- Manage the relationship between the CA and the designated laboratory ensuring the laboratory perform its task as required in satisfactory manner
- Provide initial and regular follow up training for inspectors and authorised officers
- Carry out regularly monitoring on import of fish and fishery products and unprocessed or semi processed that will have to be further processed in Tuvalu or re-exported
- Recommendations on contingencies
- Advising and implementing courses of action for emergencies and rapid alerts.

2.4.4 *Training*

Regulation EC 2017/625 Annex II Chapter I lays down the minimum training requirements for persons working in official controls.

All persons working in the CA will demonstrate training and competence in the following areas:

1. Different control techniques, such as auditing, sampling and inspection.
2. Control procedures
3. Legislation including in-country and EU legislation as relevant to official controls and seafood exports.
4. The different stages of production, processing and distribution, and the possible risks for human health, and where appropriate for the health of animals and plants and for the environment.
5. Assessment of non-compliance with relevant legislation.
6. Hazards in seafood raw materials, processing and finished products.
7. The evaluation of the application of HACCP procedures.
8. Management systems such as quality assurance programmes that seafood businesses operate and their assessment in so far as these are relevant to legislation.
9. Official certification systems.
10. Contingency arrangements for emergencies, including communication with EU.
11. Legal proceedings and the implications of official controls.
12. Examination of written, documentary material and other records, including those related to proficiency testing, accreditation and risk assessment, which may be relevant to the assessment of compliance with legislation; this may include commercial or financial aspects.
13. Control procedures and requirements for entry into the Union of animals and goods arriving from third countries
14. Any other area necessary to ensure official controls are carried out in accordance with in- country and EU legislation.

New CA officers will be placed on probation for a period of at least six months during which time they will be required to:

- work under the supervision of experienced CA officials; and
- attend and pass an approved training programme on inspection and certification; and
- demonstrate proficiency in relation to the competencies outlined above.

The currently approved training program is the Fish Inspector Training workshop offered by the Forum Fisheries Agency (FFA) which addresses the above requirements. If the officer is unable to attend the FFA workshop within their 6- month probationary period, then the officer must work under the direct supervision of a senior CA officer with at least 3 years' experience working in CA work.

Individual training needs will be identified on an annual basis by the CA-Team Leader for planning and budgeted accordingly.

Training records for individual CA officers will be held on file by the CA Team Leader and made available to approved or authorized persons when requested.

3 DOCUMENTATION AND RECORDS

3.1 CA QUALITY POLICY

The Tuvalu CA of the Ministry of Fisheries is an inspection and certification body that aims to facilitate market access of Tuvalu fish and fishery products destined for export.

The CA aims to provide inspection and certification services to the fishing industry that meet national and international requirements in a timely and cost-effective manner.

The CA is totally committed to these stated aims and objectives through the implementation of the Management System procedures described in this manual.

The CA is committed to ensuring that the Quality Policy Statement is understood, implemented and maintained by all individuals acting as Inspection and Certification Officers.

The implementation of this Policy will protect and sustain fish and fishery product exports from Tuvalu through the development and implementation of the National Control Plan.

3.2 DOCUMENT CONTROL

3.2.1 Amendments

Amendments to this National Control Plan can only be completed by the CA Team Leader of the CA or an approved contractor. Amendments are to be made, the version number and date of issue amended on the header and updated in the Amendment Sheet at the commencement of this NCP.

3.2.2 Retention of records

All documents and records generated as part of the CA system must be retained on file in the CA office in Tuvalu for a minimum of 3 years.

3.2.3 Review

Documents pertaining to the activities of the CA will be reviewed at least annually by the CA Team or more often if the need arises. Indications that these documents may need reviewing include, but are not limited to:

- a requirement by overseas importing countries
- follow up of a significant food safety event
- a request from the CA Team Leader or Director
- following documented agreements and discussions among CA Team members.

When there is a need to revise any part of these documents, the proposed change will be made and approved by the CA Team Leader.

3.2.4 Records

All inspection and control documents shall be stored on a central, network database housed within the CA. Within the absence of an electronic database, a copy of all official documents should be stored in the central CA office. The CA Team shall have the overall control of the database, assisted by a designated inspector responsible for the entry, processing and security of the data produced by the regulatory verification services and laboratories, as well as their availability to the certification officials and national coordination.

Record forms used by the CA are shown in Annex 4 and Annex 5.

4 MANAGEMENT SYSTEM REVIEW

4.1 INTERNAL AUDIT

Article 6 of EU Regulation 2017/625 requires CAs to carry out internal audits of their operation (or have them carried out for them) and to act on the findings of those audits.

The CA-TL will periodically commission an independent review of the activities and documentation of the CA. This review will cover the following:

- A review of a representative number of audit checklists and reports completed throughout the year.
- A review of overseas country requirements to ensure ongoing compliance of the quality system and other relevant documentation with these requirements
- A review of CA activities against documented procedures and documentation
- A review of complaints and appeals to determine if further changes need to be made to documentation
- A review of the document control system to ensure documents are up to date. Forms F20A to E as shown in section 18.3 will be completed as evidence of the audit.

Reports on the internal audit will be submitted to the Ministry of Fisheries.

4.2 ANNUAL REPORTS AND PLANS

Using records of official control activities as the basis, the Competent Authority will produce an annual report, for publication in the Annual Report of the Tuvalu Fisheries Department.

The report will summarise the activities of the CA and set out the conditions encountered in the sector and results of controls applied. The report will provide data on:

- Existing legislation applicable
- Numbers and types of approved operators (establishments, cold stores, freezer, factory and transport vessels)
- Numbers and types of control activities undertaken in each category (inspections, samples testing etc)
- Indicators regarding compliance with sanitary requirements (in terms of findings of inspections and sampling/testing activities)
- Outcome of non-compliance; actions undertaken and results of those actions, indicating how the food safety condition was affected.
- Numbers and types of certificates issued.
- Results of any sampling and monitoring programmes
- Variances from the planned control activities and explanations
- Rejections, rapid alerts and problems encountered with products reaching export or domestic markets, actions taken and outcomes
- Information on fees and charges for different services.
- Financial income and resources employed (staffing, financial and equipment) employed by the CA
- Comment on challenges which impact on sanitary compliance
- Planned official control activities for the forthcoming period.
- Any amendments proposed made to the NCP.

- Other information regarding the management of the competent authority (trainings, staff deployed, financial income and budgetary expenditure).

5 Facilities and Equipment

5.1 GENERAL CONTROLS OF FACILITIES AND EQUIPMENT

CAOs will have the following facilities and equipment available to carry out their duties:

- Calibrated and certificated electronic thermometers
- Chlorine testing kits for measuring chlorine levels in water
- Digital cameras or cell phones for taking photos
- A lockable office with adequate storage to enable filing and storage of confidential information and to which only authorised CA officers have access
- Protective clothing which meets the requirements of the Vessel Standards
- Sampling and testing equipment such as drills, saws as required

Facilities and equipment used by the CAOs will be checked for continued suitability for the task on a regular basis and updated as required.

Equipment to be used for critical measurements will be under the control of the CA-TL and will not be made available to personnel other than CA Team members when used for the specified inspection and certification tasks.

CA Equipment should be identified as CA property and maintained on the CA Equipment Register (F23 in section 18.3).

5.2 CALIBRATION PROCEDURES

Equipment to be used for critical measurements will be calibrated at least annually using this procedure unless results indicate a need for more frequent calibration.

- Thermometers will be calibrated at least annually against a thermometer that has been standardised to international standards. Calibration will be carried out more often if a fault is detected.
- Each thermometer will be calibrated using a mixture of ice and water (0°C) and boiling water (100°C) on a monthly basis and or depending on the frequency of use.
- All thermometers will be clearly identifiable using a unique code or some other means of unique identification.

Records of calibration checks will be held on-site by the CA-TL in the CA office as appropriate. CA form F23 given in Annex 4 will be completed as evidence that calibration has occurred.

5.3 REFERENCES

Reference documents to be used to control the activities of CA and to ensure on-going compliance with national and international standards and requirements will be retained on file in either electronic or hard copy. It is the responsibility of the CA-TL to ensure:

- the most up-to-date versions of such reference material is available to personnel who need them.
- reference documents keep pace with any changes in both national and international requirements.
- References used by the CA and in developing this NCP are shown in section 17.0.

5.4 STORAGE OF MEASURING EQUIPMENT

Equipment to be used for critical measurements shall be stored when not in use in the CA office in a manner that protects them.

6 Approval and listing of freezer, factory and transport vessels

This protocol establishes the mechanism for official listing of approved business operators.

6.1 CONTROL POLICY FOR EXPORTS OF FISHERY PRODUCTS

1. Exports will be authorized from vessels which meet the requirements of the relevant schedules of the Food Safety (Fishery Products) Regulations 2022, and the corresponding Tuvalu Vessel Standards.
2. The compliance with these requirements will be established though a combination of vessel audits and sampling, inspection and testing of products.
3. No exports from shore-based establishments, cold stores or factory vessels will be authorised by the Competent Authority.
4. The Competent Authority will authorize only freezer vessels and transport vessels
5. Other than provided for in point 7 below, only exports of tuna and related species from freezer vessels or carried by transport vessels flagged to Tuvalu will be authorised by the CA.
6. Vessels flagged to Tuvalu which intend to directly or indirectly export seafood products from Tuvalu must be registered and appear on the approved list held by the CA as detailed below.
7. To be eligible for export to the EU, seafood products must have been produced or handled on an EU approved vessel (either from the internal CA list or the official EU approved list).
8. The CA will issue a certificate of approval for listing to the operator stating the dates of CA's acceptance for listing.
9. Exports from vessels flagged to other non-EU countries transhipping directly to containers in Tuvalu without onshore processing or cold storage in Tuvalu may be authorized, subject to meeting sanitary conditions set out below.
10. The Tuvalu CA may enter into agreements with the CAs of other flag states to allow it to inspect fishing and transport vessels engaged in fishing, discharge or transhipping activities in Tuvalu waters.

Until now no agreements with the CAs of other flag states are in place

Note that vessel types are defined in the Food Safety (Fishery Products) Regulations 2022 and the Vessel Standard as follows:

1. Freezer Vessels are vessels that maintain raw materials in storage for more than 24 hours and preserve catch by freezing.
2. Transport vessels (commonly referred to as carrier or reefer vessels) are vessels that carry fish in bulk via transhipment to another destination or port. They do not include vessels carrying containerised products.

6.2 OFFICIAL CONTROLS FOR EXPORT

The term "official controls" means all those controls a CA uses to assure the safety of the fish and fishery product being exported in accordance with legislation.

The Tuvalu CA has the responsibility to assure the safety of all exports of fish and fishery products so this section applies to general exports, exports to the EU and exports to any other

country that requires official government-to-government assurances. This may include but is not limited to:

- Vessel approvals
- Inspections and
- Sampling and testing
- Corrections of non-compliances
- Certification

6.3 TYPES OF APPROVED LISTS

The CA manages two lists according to the flag or vessel and destination market:

6.3.1 General Export List.

This list covers all freezer and transport vessels flagged to Tuvalu which export, or intend to export, seafood products from Tuvalu to any market OTHER than the EU.

This list is approved and maintained by the CA and made available to authorised persons on request.

Vessels approved on the General export list will be recorded on Form F16 in the Annex 4.

6.3.2 EU Export List

This list covers all freezer and transport vessels flagged to Tuvalu who export, or intend to export, seafood products from Tuvalu to the EU and territories listed in Section 1.2. Operators under this type of listing may export to the EU either directly or indirectly via supply to authorised third party transport vessels, cold stores or establishments.

This list is approved and maintained by the CA and made available to authorised persons on request.

The list will be maintained by the CA and communicated to the European Commission.

Vessels approved on the EU export list will be recorded on form F17 in the Annex 4.

6.4 LISTING MECHANISM

6.4.1 Initial listing

Freezer or transport vessels wishing to export to any market from Tuvalu must first apply in writing to the CA using application form F25A given in the Annex 5. In addition to the application form vessels will be required to also complete the forms given in the table below.

All information requested on the form given in the Annex 5 (including supporting documentation) must be complete and accurate and include details of which markets the operator wishes to export to. Further details on the information to be supplied with each application is given in the Tuvalu Vessel Standards.

Where the CA is satisfied that the vessel can meet the requirements for export to any general markets or the more specific EU market as detailed in the Vessel Standards (VSs) following a documentation and onsite check (and satisfactory completion of the forms given in the table below), the CAO can grant approval to that establishment and/or vessel as appropriate.

Premises or Vessel Type	Form to be completed on initial application	Form to be completed when changes or annual review
Landing site	F25A Application form (company to complete)	F25B Application form (company to complete)
Transporters	F25A Application form (company to complete)	F25B Application form (company to complete)
Offshore Vessel	F25A Application form (company to complete) F26 Vessel data sheet Other Forms to be completed if required F01, F02, F07 and F07B	F25B Application form (company to complete) F26 Vessel data sheet Other Forms to be completed if required F01 and F02 (only if changes)

Operators wishing to export to any market EXCEPT the EU can export products from the date the CA grant approval. Health certification can similarly be issued for such products from this date provided the operator demonstrates compliance with the Regulation.

Operators wishing to export to the EU must demonstrate they can meet EU requirements as detailed in the Regulations and Vessel Standard.

Vessels intending to export to the EU may not export to the EU until official written notification of gazetting by the EU has been received. Such products must not be produced until after the date of official written notification.

The CA will list vessels as approved once the recommendations have been accepted as complying with the requirements.

No EU certification can be authorised for consignments of fish until the written notification of gazetting by the EU has been received.

6.4.2 Communication of list of approved vessels

The EU Commission DG SANTÉ will be notified of the list of approved vessels.

It will be notified of any changes to the details of the listing for vessels (e.g. vessel name, official number, address). This applies particularly to changes in the name, operator or official number.

Notification of the changes will be forwarded to Brussels as soon as verification provides official assurances.

The contact details are:

Dr. Sylvie COULON
Directorate General for Health and Food Safety
European Commission
1049 Bruxelles/Brussel
Belgium
Email: Sylvie.COULON@ec.europa.eu
cc. Merike HIIR <Merike.HIIR@ec.europa.eu>

6.4.3 Renewal of Listing

Each approved and listed vessel will need to apply for renewal of their sanitary approval on an annual basis. The renewal process will require operators to submit the same information as given in 5.3.1 above for an initial listing and the CA will follow the same process. That includes renewal of HACCP plan approval.

6.4.4 Changes to listings

Operators shall request the CA, in writing, to modify listings due to any changes in products, markets, processes, vessel layout or anything else that may affect the listing of a vessel for export.

The CA reserves the right to request further information to support the change before deciding as to whether or not the change is approved.

When company information held on file by the CA changes, for example, a change in EU vessel layout, processing techniques, markets, ownership or company name, the company is to complete the application form (F25B) for Amendments to Approval Details as given in the Annex. Additional and relevant information shall be attached to this form and submitted to the Team Leader of the CA.

If a vessel listed on the external EU list does not operate for longer than 6 months (and is, therefore not part of the CA inspection regime) the operator of the vessel must notify the CA of the need to de-list that operation from the EU approved list following the procedure given in this NCP.

The EU does not permit more than one registration number for the same premises. This affects premises where there is a change in name of the operator for an existing registration number.

The EC will make changes as soon as possible. Delays are beyond the control of the CA.

Premises will be notified in writing when the changes have been gazetted by the EC. Until the premises have received this written notification the old details shall continue to be used.

6.4.5 Voluntary delisting of vessels for the EU

The CA shall be advised in writing by the company operator about any vessel that wishes to have its listing to the EU removed. This covers situations such as the company is no longer interested in EU market, vessel sale, etc.

The CA shall notify Brussels about the delisting and will advise the operator of the vessel in writing that they have been removed from the list by the EC.

Vessels which request voluntary delisting shall not export to the EU any product processed on, or after, the date of request for delisting.

Vessels may export products produced prior to the date of request for delisting, provided they arrive in the EU before the premises are removed from the list by the EU.

After the vessel name has been removed from the list by the EC products from that vessel will not be certified by the CA. Any such product consigned to the EU will be refused entry.

6.4.6 Suspension of vessels for the EU by the CA

If the level of compliance on a vessel is unacceptable, certification of fish and fish products to the EU may be suspended in the first instance until such time as the CA considers a satisfactory level of compliance has been attained.

This includes suspension of the issue of health certificates by the CA and the withdrawal of authorisation to the captain for the issue of health certificates in respect of that vessel.

Notification of suspension, and reinstatement of certification, shall be given in writing.

6.4.7 Delisting of vessels for the EU by the CA

In the situation that non-compliances are not rectified within an agreed timeframe (within 90 days), the CA may suspend or withdraw the vessel from the official listing.

The CA will formally withdraw a premises from the official EU list if:

- Suspension of certification remains in effect for greater than 90 days.
- The vessel is not operational for a period longer than 6 months.
- Requested so by the operator of a company because they are no longer exporting to the EU

Vessel operators and the European Commission shall be advised in writing of the delisting.

Note that once a vessel has been removed from the list by the EC, no product will be accepted into the EU even if it was produced before the date of delisting.

6.5 EXPORTS TO OTHER COUNTRIES FROM EU LISTED VESSELS

Where an operator produces or handles products which are eligible for export to the EU they must have in place procedures and methods for traceability to distinguish ineligible seafood products from EU- eligible seafood products at all stages of their supply chain, including transshipment.

Where any alleged EU-eligible seafood products are indistinguishable from ineligible seafood products then the former are deemed to be ineligible and must be dealt with accordingly.

Packaged products must be separated per pallet.

Vertical stacks of pallets should not mix EU and non-EU market eligibility.

The CA shall perform checks on the adequate separation of EU and non-EU eligible product.

6.6 SPECIFICATIONS CLARIFICATION AND APPEALS PROCEDURE

Where any operator believes that information, clarification, or sanction is demonstrably unfair, inaccurate, or unreasonably impinges on the operator's ability to conduct operations, they may appeal in writing to the CA-TL.

The CA-TL should investigate the situation and discuss the issue with the Director of Fisheries, before a final joint decision is made.

The CA-TL should advise the operator in writing of the outcome of such investigation.

7 AUDITS OF VESSELS FOR EXPORT APPROVAL

7.1 REQUIREMENTS FOR AUDIT

Vessel subject to approval must comply with the conditions set out in the Food Safety Act 2008 and the Food Safety (Fishery Products) Regulations 2022 and the Tuvalu Vessel Standards.

Regulatory verification will be performed for all vessels required to be registered by the CA.

For operators wishing to export to the EU, verification will be required for vessels exporting fish either directly or indirectly to the EU.

The regulatory verification visits can be directed/specific to a particular aspect, or general.

Depending on the type of process involved specific checklists can be used to focus attention on to the most relevant regulatory exigencies.

The level of compliance with the EU regulatory market access requirements will be established by inspections by CAOs, who shall record their findings using the relevant checklists.

These checklists have been designed based on the requirements of:

- Applicable parts of EU Regulations 852/2004, 853/2004 and 2017/625
- Tuvalu Food Safety (Fishery Products) Regulation 2022
- Vessel Standard

7.2 SUMMARY OF CHECKLISTS

Checklists for regulatory verification are listed below and given in the Annex 4 and Annex 5 of this document.

Checklists in Annex 4

Checklist Ref. No.	Title of Form	When Used
F00	Verification Report Cover	After completing inspection checklists F01 F12 to summarise findings and determine next verification visit frequency
F01	Documental verification of HACCP (Desktop Review)	For any new company wishing to export and every year for existing companies (HACCP Desk Top review)
F02	Verification of prerequisites and support programmes (Desk top review)	For any new company wishing to export and every year for existing companies (pre-requisite and supporting programme desk top review)
F07A	Verification of conditions and systems on offshore vessels	Only for on-going verification inspections on EU approved offshore vessels according to the verification frequency in the NCP

F07B	Designation of fuel storage system by purse seine operator	Form for declarations by Vessel operators regarding use of wells for fuel storage
F08	Fuel storage verification and monitoring form	To be used by the CA to check for possible dual use of fish holds
F11	Verification of traceability	Only for the verification of traceability of fish from premises approved to export to the EU according to the verification frequency in the NCP
F12	Organoleptic and Parasite evaluation	Only for the organoleptic evaluation and parasite check of fish from premises approved to export to the EU according to the verification frequency in the NCP
F13	Corrective Action Request	To be used whenever a non-compliance is discovered as part of verification checks
F13A	Non-compliance record sheet	
F15	CA Officers Training Record	To be used to trace individual Inspection and Certification Unit inspector's training
F16	Official list of approved export operators (Non-EU supply)	To be used to track vessels that are approved by the CA for general export from Tuvalu
F17	Official list of approved export operators (EU supply)	To be used to track establishments, vessels and cold stores that are approved by the CA for DIRECT export to the EU market
F18	Official list of Tuvalu licensed EU approved EU vessels flagged to other third countries operators	
F19	Annual CA Review	To be used by the CA Team Leader once a year to review the National Control Plan and CA activities
F21	CA Sampling form	To be used to record and report CA sampling carried out for official controls
F22	List of CA equipment	To be used to record and track serial numbers of all CA equipment
F23	Calibration Record	To be used to record annual calibrations of CA equipment
F24	Official Laboratory Assessment Criteria	To be used to audit CA designated laboratories

Checklists in Annex 5

F25A	Application form – Exporter registration & listing	To be completed by companies and submitted to the CA for initial and renewal of facilities and establishments
F25B	Amendments to approval details form	To be completed by companies and submitted to the CA when amendments need to be made to facility and establishment approval details.
F26	Application form – vessel intending to export to the EU or wishing to gain health certificates	To be used prior to approval of any EU vessel (internal or external EU list)
F29	Health Certificate Export Information form	To be completed by the operator when he or she wishes to get a CA issued Health Certificate
F30	Request to Change/Reissue Health Certificate form	To be completed by operators when they need to change details on their health certificate or when a health certificate is lost

7.3 TYPES OF AUDITS

The following different types of verification audits may be performed.

7.3.1 Documentary Check

A first documental verification is undertaken after a vessel submits an initial request for official approval with the purpose of exporting fishery products.

The verification will comprise of a check on the documents submitted as part of the initial application for approval, and will include:

1. General description of the company, facilities, products and process.
2. The description of operations followed.
3. The documented prerequisite programmes.
4. The HACCP plan (whenever necessary).
5. The system to provide guaranties for the product traceability.
6. The documented and formalized withdrawal recall procedures. Checklists F00, F01 and F02 will be used to record results from this review.

7.3.2 Full verification for approval and ongoing verification:

Full verification takes place when vessels come alongside the wharf. It includes an in-depth full verification of physical settings, operational conditions and control strategies, concerning the entire process carried out onboard the vessel.

The team should evaluate the application of all pre-requisite programmes, including:

- Design and maintenance of facilities and equipment
- The general hygiene conditions of facilities and surroundings.

- Water supply and water quality management system, detailing the internal distribution net, treatment if any, quality monitoring plan and related data filing.
- Ice production, internal distribution and quality monitoring, if appropriate
- The absence of cross contamination/air currents risks (lay-out considerations).
- Personnel health and hygiene control (including training).
- Sanitary filtering of personnel arrangements, toilets and dressing facilities.
- Facilities and equipment cleaning and sanitation plans (methods, schedules, chemicals used and approvals).
- Raw materials acceptance criteria and controls (freshness, temperature, transport, Lots identification).
- Specifications for other entrants as ingredients, additives or packaging
- Waste disposal system.
- Labelling system and Lots codes, providing effective traceability.
- Pest control plan. Insects, rodents and other undesirable presences control.
- Equipment and facilities preventive maintenance plan.
- Temperature controls (storage and in-process where relevant)

Verifiers should also check that documented HACCP plans are implemented as required.

The verifiers will observe and record deficiencies and non-conformities or deviations as they are found.

Clearly identified deviations or non-conformities with the regulatory requirements or the declared procedures involving serious potential problems will be immediately brought to the attention of the vessel management. Corrective action should be implemented.

For ease of use by the verifier, records are assessed and rated at the end of each item during the verification and are later compiled in the final report.

In the case of vessels, full verification will take place when a vessel is in port and, therefore, those aspects of a verification only evident during handling product on board e.g. personal hygiene, product handling will not be part of the full verification check.

Checklists F00, F01, F02 F07, F07B and F08 will be used to record results from the audit as appropriate

7.3.3 Full verification for renewal of the approval:

Each vessel granted approval by the CA will be subjected to an annual review. Following an annual plan, the CA performs a general reassessment of the system. This should have the same content as a full verification for approval.

Checklists F00, F01, F02 F07, F07B, F08 will be used to record results from the audit as appropriate

7.3.4 Partial verification

One or more of the elements may be the object of a partial verification/assessment/audit.

For example: such visits are often used to follow up on items noted during a previous in-depth verification. They can be used to verify the correction of a previously noted defect within an established deadline date.

A section of a general checklist can be used for this purpose, or a specific worksheet may be created which is added to the original verification form on which the defects were noted.

The verifier should observe and record deviation or non-conformities as they are found and/or obtain product samples as required.

Any, all or part of the relevant checklists may be used to record findings:

7.3.5 Random Spot checks:

Depending on the logistical capacity and utilization of precautionary principles, additional non- programmed verifications could be performed.

A particular change in the risk environment may indicate the need for additional checks:

- at certain periods
- in certain areas
- types of process
- raw materials
- other reasons

Any, all or part of the relevant checklists may be used to record findings.

7.4 SPECIFIC CHECKS TO BE UNDERTAKEN ONBOARD

7.4.1 Checks on potential dual use of fish wells

Dual use of fish wells is not allowed by any Tuvalu flag vessels, nor any EU listed foreign flag vessel supplying fish for further export. Single use of wells for carriage of fuel may be permitted subject to compliance with specific conditions and application of the specified controls by the CA, as set out in the Vessel Standard. Checks on compliance with this requirement should therefore be undertaken during audits by the CA. These checks should confirm:

1. Wells should be numbered Port 1,2.3 etc and Starboard 1,2,3 etc
2. Numbers should be indelibly marked on each well e.g. in paint
3. Wells to be used exclusively for fuel and wells to be used for exclusively for brine freezing should be indicated by vessel operator to the CA in writing, with appropriate guarantees that they will not be used for storage of fish. The vessel operators should issue a signed declaration specifying which wells will be used a) exclusively for fuel and b) exclusively for fish. The model form for this declaration is shown in the Annex (Form F07B).
4. Any changes should be communicated to the CA
5. Operators should provide evidence of maximum fuel storage capacity of vessel fuel tanks and of wells nominated for fuel storage
6. Seawater valves in wells designated for use for fuel should be sealed closed
7. Fuel valves in wells designated for brine freezing should be sealed closed
8. Copies of vessel's bunkering delivery notes should be retained on board the vessel and provided to the CA on demand

Findings should be recorded on checklist F07B.

7.4.2 Checks on traceability

The CA should verify the efficiency of a traceability system adopted by an operator. The following represent the key points to be observed:

- All products entering the possession of a fishery business operator should be allocated with a unique batch code.

- For each batch, the operator should record:
  - Name of supplier (or trip/haul no. in case of fishing vessel)
  - Date and time of receipt
  - Species and grade of product
  - Name of consignee
  - Date and time of dispatch
- Products should be identifiable to a batch code whilst in the possession of the operator.
- Products consigned to another should be identifiable to a batch code.

Checklist F11 will be used to record the outcome from a traceability check.

7.5 LEVELS OF COMPLIANCE

For each item inspected and recorded in the checklist the level of compliance is recorded as follows:

Critical Deficiency (Cr):	any condition or malpractice observed in the establishment or vessel which can lead to the fish becoming unsafe or unwholesome.
Serious deficiency (Se):	any condition or malpractice observed in the establishment that can preclude proper implementation of hygienic practices or obtaining appropriate level of hygiene; and thus, lead to the production of a contaminated or spoiled fish product, but with no safety implications.
Major deficiency (Ma):	any condition or malpractice observed in the establishment or vessel, which precludes general hygiene and leads to the spoilage of the product.
Minor deficiency (mi):	any observed condition or malpractice, which does not conform to the sanitary requirements, but is neither major nor serious or critical.

At the end of the audit the overall results should be compiled based on the sum of deficiencies in each category. The following tables show how the number and nature of the non-conformities in each category can be used to establish an overall rating for the level of risk.

7.6 RATING OF VESSELS

The number and type of deficiencies will determine the rating of the vessel as shown below. Only vessels with no critical deficiencies may be considered for approval and listing.

Rating of the vessel	Number of minor deficiencies	Number of major deficiencies	Number of serious deficiencies	Number of critical deficiencies
A	0 to 6	0 to 5	0	0
B	7 or more	6 to 10	1 to 2	0
C	NA	11 or more	3 to 4	0
D (not approved)	NA	NA	5 or more	1

*NA: Not applicable in this case.

7.7 VERIFICATION FREQUENCY EU

Based on the outcomes of verification the following variations will apply in subsequent inspection frequency:

Note: these frequencies apply to full ongoing verification visits. Partial or random verification visits may be carried out more frequently on an "as needed" basis.

CATEGORY	STATUS	FOLLOW UP INSPECTION/VERIFICATION FREQUENCY
A	Very Good	Next verification on 1st unload after 6 months +/- 15 days.
B	Good	Next verification on 1st unload after 3 months +/- 10 days.
C	Acceptable	Next verification on 1st unload after 1 month +/- 5 days.
D	Deficient	Continuous inspection to up-grade within a limited period. Critical deficiencies to be corrected subject to de-listing
Action to be taken	1. Record on Compliance database 2. Verification reports evaluated and it decided if there is need for special action to be taken, and compliance database 3. The CA decides if there is need for an immediate suspension or if a short time to correct the noncompliance can be given.	

Any new operators of vessels will commence inspections at the most frequent visit frequency and future frequencies will be dependent on the outcome of the initial inspection as given in the previous tables.

HACCP Plan, SSOP/GMP and Infrastructure Reviews (Forms F01, F02) are to be in place before a vessel commences operation and again when changes are made or at least annually.

Every FBOs shall provide the CA with their HACCP Plan and the relevant PRP (GHP) manual for assessment and approval on a yearly basis.

7.8 NON-COMPLIANCE PROCEDURE

7.8.1 Management of non-compliances

The inspection team should observe and record deviation or non-compliances as they are found during the inspection and/or obtain product samples as required.

Deviations of a serious nature must be immediately brought to the attention of the vessel operator and corrective action should be implemented.

When a non-compliance is detected during an inspection, the inspection team should follow the established non-compliance procedure determined by the Competent Authority (see below). In particular the following steps should be taken.

All incidences of non-compliance must be recorded in the inspection report. The CA Inspector will complete a corrective action form (F13) as shown in Annex 4 and return this with the completed inspection report.

Additional actions may need to be specified if a non-compliance is detected, depending on the seriousness.

1. The response of the Competent Authority should take into account the severity of the non-compliance and/or level of responsibility taken by the vessel.
2. The impact of the deficiencies must be evaluated to determine if product safety has been compromised and what actions, if any, the operator has taken to determine that the product is safe.
3. If the operator has not demonstrated to the inspector that a product is under control or safe, it should be detained, or any other action that may be deemed necessary to control the product until it is further evaluated, if necessary.
4. Laboratory analysis of affected lots may be requested to determine the product's safety. The cost of such investigation could be covered by the vessel operator
5. The Competent Authority and the Company should consider whether withdrawal or recall is necessary.
6. Operators which are found not have notified the Competent Authority when defective conditions are evident, should be subject to sanctions.
7. The Competent Authority may authorise the continuation of production under certain circumstances (e.g. permanent inspection, limited production or marketing).
8. If potentially contaminated product has been distributed, and a recall is to be initiated, the inspector should immediately contact the officer responsible for the rapid alert system in place at national level, with the relevant details.
9. If unsafe or unfit products are identified during the inspection they should be voluntarily submitted for destruction by the operator or seized by the inspector.

7.8.2 Non-compliance procedures

To ensure that official controls are implemented, there is a need for a defined procedure to be followed when non-compliances are identified. The outcome of the procedure should be that either corrective actions are undertaken by the non-compliant fishery business operator, or that sanctions are applied by the Competent Authority.

No non-compliances should remain unresolved for a period longer than necessary. The Competent Authority should therefore ensure that the following are in place:

1. Classification of non-compliances according to the severity of the health risk; severe non-compliances should be treated more urgently and with stronger sanctions than less severe ones; one possible approach is suggested later in this Manual
2. A non-compliance summary record sheet should be prepared for each vessel (see form F13A) which records the following information in relation to each non-compliance:
3. Non-compliance number.
4. Date of inspection.
5. Details of non-compliance.
6. Severity of non-compliance.
7. Date of notification for correction.
8. Deadline for correction.
9. Date of follow-up.
10. Finding of follow-up.
11. Date of notification for correction.
12. Deadline for correction.
13. Date of follow-up.
14. Finding of follow up.
15. Decision on sanction.
16. Sanction.

Record keeping with regard to non-compliances and follow-up actions is very important.

7.8.3 Sanctions for non-compliance

The control system must have a clear system of sanctions to be imposed in cases of non-compliance. To be meaningful, the structure and procedures must be set out in the legislation and have the force of law. Sanctions may take several forms, depending on the severity and extent of the non-compliance, and the apparent response of the business operator to correct non-compliance. It should be considered that some non-compliances may be insufficiently severe to warrant any sanction.

Sanctions, as set out in the Food Safety Act of 2019, may therefore include:

1. refusal to issue a certificate of compliance (if required) under Section 25 of the Food Safety Act of 2019
2. partial or full suspension of any certificate of compliance issued (e.g. limit markets for international trade)
3. withdrawal of a certificate of compliance (effectively closure of the EU market access)
4. issue of a Protection Order under Article 50 of the Food Safety Act, to require specific actions in cases where an operator is in possession or control of an article that may result in a food borne disease outbreak or health hazard
5. issue of a Prevention Order under Article 51 of the Food Safety Act, to prohibit, restrict or control the importation, distribution, handling or use of an article, in order to prevent a health hazard arising. This may be used to require withdrawal or recall
6. Issue of a Compliance Order under Article 52 of the Food Safety Act, where a condition of a health clearance permit or certificate of compliance issued under the Act or any other written law, licence or permit has been breached.
7. Issue of a Cost Order under Article 53 of the Food Safety Act, in the event of the failure of the food business operators to respond to the above lawful requests for corrective actions, the Government has undertaken the measure in the operator's place and is seeking reimbursement for the costs incurred.
8. fine or imprisonment (in addition to any of the above).

7.9 CONTROLS ON FOREIGN FLAGGED VESSELS

Transshipment from fishing vessels flagged by other third countries to a bulk transport vessel does not fall within the jurisdiction of the Food Safety Act. Notwithstanding the circumstances set out below, these vessels are exclusively subject to the controls set out by the flag state Competent Authority.

The Tuvalu CA may enter into agreements with other flag state CAs, to conduct official controls on their behalf when their vessels are operating or transhipping in Tuvalu waters. In such cases the conditions applicable will be set out in writing in a formal agreement between the parties.

The Tuvalu CA shall have the right under the Food Safety Act to exercise official controls on fishing vessels discharging to shore for further consignment via refrigerated containers. The Tuvalu CA may certify as to the health conditions in such circumstances in their capacity as CA of country of dispatch. In such cases the following conditions shall apply to unloading and port trans-shipments:

If a factory or freezer vessel flying the flag of an authorised third country, and appearing on a list drawn up and updated in accordance with the procedure set out in the EU requests using Tuvalu as a port of transshipment, the Tuvalu CA shall:

i. allow and control the sanitary conditions onboard the vessel, and during unloading of the vessel, the sorting on the wharf and loading onto containers of raw materials.
ii. ensure that no processing is undertaken
iii. if requested, issue a health certificate and a letter of non-processing

7.10 FEES

The Competent Authority reserves the right to levy any fees to certain services they offered as prescribed under the legislation.

8 SAMPLING AND ANALYSIS

8.1 GENERAL

The CA is responsible for official controls to check the required safety parameters in exported fishery products. The detailed procedures for CA sampling and testing are described below.

8.2 EU REQUIREMENTS

Article 34 of EU Regulation 2017/625 requires sampling and analysis for official control purposes to be conducted in a manner that meets EU requirements or alternatives in the absence of EU legislation or other legitimate reasons.

Article 70 of the EU Commission Implementing Regulation 2019/627 requires the following tests to be carried out as part of the *"practical arrangements"* of official controls:

- Organoleptic examination
- Freshness indicators
- Histamine
- Residues and contaminants
- Microbiological checks
- Parasites
- Poisonous fish

8.3 SAMPLING PROTOCOL ONBOARD THE VESSEL

At least two discharge events each year for each vessel should be subject to sampling for histamine testing.

At least one discharge event each year for each vessel should be subject to sampling for testing for environmental contaminants.

From each vessel, during discharge the sampling officer should select:

- In the case of skipjack select 9 whole fish
- In the case of yellowfin tuna selected 9 x 1kg samples, each cut from a separate fish
- In the case of bigeye tuna select 9 x 1kg samples, each cut from a separate fish

Within each species, each fish should come from a different well selected at random (nominally different days catch)

The weight of YFT and BET fish providing the sample should be measured before cutting the sample.

Cutting fish on deck requires additional tools (electrical hand saw)

For YFT and BET the sample should be cut from the centre section

Fish should be packed and coded

The data sheet should record the date and location of catch from the catch record (corresponding to the well number).

8.4 SAMPLE DATA TO BE COLLECTED AND RETAINED

Coding of labels for the laboratory should allow identification of vessel, species, sampling date

CA sample data record sheets should then be completed for each sample, as follows.

TCA Sample no./code	1	2	3	etc
Date sample taken				
Sampling officer				
Vessel from which taken				
Location of vessel at time of sampling				
Cold store or well number				
Operator batch code (if any)				
Species of sample				
Nature of sample taken (fresh/frozen)				
Quantity of sample taken				
Sample treatment/ preparation (if any)				
Lab to which submitted				
Date received by Laboratory				
Tests requested				
Date test results received				
Additional data for heavy metals testing:				
Date of catching				
Location of catch				
Weight of fish from which sample is taken				
Additional data for histamine samples:				
Date of freezing				

8.5 SAMPLE PREPARATION FOR LABORATORY TESTING

Back at the Tuvalu Fisheries Department (TFD) laboratory, using a bandsaw or handheld electrical saw, samples for analysis should be cut from the samples taken on the vessel

Samples for analysis should be taken as follows, from each species:

- 9 samples (min 200g each) for histamine (one from each fish)

In addition, if the fish is to be used for testing for environmental contaminants, the following samples should be taken from the fish selected:

- 3 sample (min 200g) for Mercury (Hg) (randomly selected from the 9)
- 3 Sample (min 200g) for Cadmium (Cd) (randomly selected from the 9)
- 3 sample (min 200g) for Lead (Pb) (randomly selected from the 9)
- 1 sample (min 200g) for environmental contaminants (randomly selected from the 9)

In each case duplicate samples should be taken, labelled and stored.

8.6 OFFICIAL CONTROLS UNDERTAKEN IN TUVALU

8.6.1 Organoleptic Checks

Council Regulation 2406/1996 requires checks on organoleptic properties, and this should be undertaken by the CA. Sensory properties of fishery products are an important indicator of spoilage. The CA officials are expected to conduct sensory evaluation of FP whenever they carry out their official verification and including processing verification activities.

The CA will conduct the organoleptic assessment on the thawed sample. The following procedures should be followed:

- The CA should assess all samples for freshness criteria (raw and cooked)
- Organoleptic assessment will apply the criteria set out in the Annex to COUNCIL REGULATION(EC) No 2406/96 of 26 November 1996 laying down common marketing standards for certain fishery product
- Only FP with freshness indicators Extra, A or B will be considered evidence of acceptable on-board handling.

Checklist F12 will be used to record the outcome from an organoleptic and parasite check. The Form is filled in and retained in the office by the CA.

8.6.2 Freshness indicators

Testing of samples for TVB-N & TMNA (freshness indicators) are not undertaken by the CA. They are not considered to be necessary since only species subject to histamine development are exported and this hazard is subject to specific freshness controls (as set out below)

8.6.3 Parasites

Regulation (EC) no. 2074/2005 and annex III, section VIII, chapter II, art. 4, of Reg. (EC) no. 853/2004 defines the requirements in regards to parasites monitoring.

CA officials will include visual inspection for parasites on every organoleptic assessment they conduct and record results.

8.6.4 Poisonous fish

The following species of poisonous fishery products are prohibited. Checks will be undertaken during sampling operations and during vessels discharge and results recorded.

- Species of Tetraodontidae, Molidae, Diodontidae, Canthigastridae or other known toxic species.
- Species of family Gempylidae (Oilfish-Ruvettus pretiosus and Escolar-Lepidocybium flavobrunneum) may only be placed in the market in wrapped packed form and must be properly labelled.
- Fishery products containing biotoxins such as ciguatera or other toxins dangerous to human health.

8.7 OFFICIAL CONTROLS UNDERTAKEN IN NOMINATED TESTING LABORATORIES

8.7.1 Parameters to be tested in official testing laboratories

Testing of the following parameters will take place in nominated testing laboratories:

- Histamine

- Heavy metals
- Environmental contaminants (PCBs and dioxin like PCBS

8.7.2 Nominated laboratories

The following laboratories are nominated for testing for official control

Table 1: Nominated testing laboratories by the CA Tuvalu

Laboratory	Accreditation to ISO/IEC17025	Test parameter	Valid scope of accreditation
Asure Quality 1C Quadrant Drive, Waiwhetu, Lower Hutt, Wellington, 5010, New Zealand Contact: John Viboonsonti John.Viboonsonti@asurequality.com Phone : +64 4 570 8369	International Accreditation New Zealand Accreditation Number 131	Combination of Dioxins, DL-PCBs, total WHO-TEQ and Indicator PCBs in Fish Tissue by GC-MSMS for EU	Yes
Institute of Applied Science Faculty of Science and Technology University of South Pacific Private Bag, Laucala Campus, Suva, Fiji. Tel: (+679) 323 2965 Fax: (+679) 323 1534 Contact: Vincent Lal vincent.lal@usp.ac.fj Contact: +679 323 2967	International Accreditation New Zealand Accreditation Number 912	Histamine Hg Pb Cd	Yes
	International Accreditation New Zealand Accreditation Number 1045	Microbiological hygiene indicators[2] • TVC • coliforms • E.Coli • Staph aureus	Yes

8.7.3 Selection Procedure for Nominated Testing Laboratories

The Competent Authority bases its selection of laboratories carrying out tests, analysis and determinations of fish of fishery products, on the laboratory's compliance with the general criteria for testing laboratories laid down in the ISO 17025 standards.

In doing so, the following steps are taken:

1. The CA through the assistance of agencies such as the Forum Fisheries Agency (FFA) and the Secretariat of the Pacific Community (SPC) identify laboratories within the region that are accredited and able to carry out the analysis that the CA needs
2. The CA then communicates with the laboratory to confirm their accreditation
3. Cross check with information available online in the accreditation body website for example laboratory from New Zealand: (http://www.ianz.govt.nz/directory/)
4. When accreditation meets the required or prescribed standards, a service level agreement (contract) is entered into between the laboratory and the CA.

If a laboratory has not yet gained accreditation for a specific parameter, the CA will provide an interim approval based on a verifiable accreditation plan with clearly defined time milestones to follow.

Maintaining approval is based on maintaining the accreditation required.

The CA will only sign a contractual agreement with the designated laboratory/ies delegating responsibilities for official determinations and agreeing on a service contract.

8.7.4 Criteria for laboratory verification by CA

The CA has also put in place criteria for verifications and below are the following paper checks in place:

1. CA communicates via email with accreditation body.
2. CA checks accreditation body website to see the latest or any changes of accreditation status of the laboratory (http://www.ianz.govt.nz/directory/).
3. Cross check analysis results with accreditation scope to cross reference the method used.
4. Also check the IANZ (accreditation body) regarding inter- laboratory and proficiency testing engaged by the designated laboratory.
5. Communicate to the laboratory if method used is outside the scope and if need to then look for a new laboratory.
6. Conduct yearly audit of the designated laboratory whenever possible. Record findings from the audit on form F24.

8.7.5 Standards for fishery products

The standards which should be applied to assess compliance are set out in the Schedules to the Food Safety (Fishery Products) Regulations 2022 and summarized in Annex 2.

9 CERTIFICATION PROCEDURES

9.1 PROCEDURES FOR TUVALU FLAGGED VESSELS

9.1.1 Health certificates for any market other than the EU

Certificates may be issued by the Tuvalu CA on request subject to compliance with health conditions specified for that market by the relevant competent Authority.

They may be issued only for products caught and handled on vessels that are listed on the general CA list.

Subject to local rules, where product is transshipped directly to a transport vessel in a location other than Tuvalu, the health certificate may be issued by the master of the vessel, subject to the conditions set out below.

- The named master should be authorized in writing to sign the health certificate by the Tuvalu CA
- Copies of the master's signature and vessel stamp should be provided to the Tuvalu CA
- The vessel operator should communicate a copy of the health certificate issued by the Master to the Tuvalu CA without delay.

9.2 HEALTH CERTIFICATION FOR THE EU MARKET

The procedure for the issue of health certificates for product derived from Tuvalu flagged vessels and for consigning to the EU market will depend on whether the product is transshipped in Tuvalu or in another third country waters.

Where product is transshipped directly to a transport vessel either in Tuvalu or in a location other than Tuvalu, the health certificate should be issued by the master of the vessel, subject to the conditions set out below.

- The named master should be authorized in writing to sign the health certificate by the Tuvalu CA
- Copies of the master's signature and vessel stamp should be provided to the Tuvalu CA
- The vessel operator should communicate a copy of the health certificate issued by the Master to the Tuvalu CA without delay.

Where product is discharged to shore in a location other than Tuvalu (whether to a shore establishment, cold store or to a container for onward dispatch), the health certificate should be issued by the Competent Authority of the country of despatch.

Where product is discharged in Tuvalu to a container for onward dispatch, the health certificate shall be issued by the Tuvalu CA. This is thus the only circumstance in which a health certificate will be issued by the CA.

9.3 PROCEDURE FOR THE ISSUE OF HEALTH CERTIFICATES BY THE CA

In the case of issue of the Health Certificate by the Tuvalu CA, it is the exporters' responsibility to request export certificates.

The request must be made at least 48 hours prior to the shipment being dispatched otherwise the exporter will be refused certification.

Only listed vessels may apply for official certificates regarding their products. Only export certificates, produced on official CAO stationery, may be used.

The request for the certificate must provide an accurate description of the identity of the approved vessel operator of the goods, the type of fish being shipped, the quantity of product being shipped, and the final destination of the goods.

It is not necessary for the CA to complete histamine or other checks for every consignment that is exported.

Where the Tuvalu CA is requested to issue an EU Health certificate this will only be issued for product processed on vessels that are listed on the EU Approved Establishment list by the flag state CA (Tuvalu or otherwise).

A single, original, fully completed EU Health certificate must accompany the shipment. A copy of the EU Health Certificate is given in Annex 5. The legal background and example certificate is given in the EU Commission Implementing Regulation 2020/2235.

Certificates will be issued manually on a case-by-case basis.

The Tuvalu CA reserves the right to alter procedures at any time and without notice.

The Tuvalu CA-TL will authorise named Competent authority officers who are approved to sign EU and non- EU Health Certificates and ensure that these officers:

- Are impartial.
- Free from conflict of interest.
- Have received appropriate training.

Details concerning the procedures for the issue of Export Certificates by the CA are given in Annex 5

9.4 IUU CATCH CERTIFICATE.

The enforcement of the EU regulation 1005/2008 on Illegal, Unreported and Unregulated fishing activities in January 2010 has also brought some significant changes to the eligibility of fishing vessels for EU markets. This arrangement has only allowed the listing of Tuvalu Flag vessels to harvest fish and fishery products eligible for EU markets. The IUU Catch Certification is the responsibility of the flag state.

9.5 OTHER CERTIFICATES

On request the CA may certify any other issue concerning safety and quality of products, providing that the circumstances of the certification are true. Examples include:

- Certification of fitness for human consumption
- Certification on non-manipulation

In all cases the inspector should record the corresponding observations which are attested to in the certificate.

9.6 SANCTIONS

If it is found in the course of the checks that:

- A certifying officer has knowingly issued a fraudulent certificate.
- An individual, or an undertaking, has made fraudulent use of their position or has altered an official certificate.

The CA-TL shall take all necessary measures to ensure, as far as is possible, that the individual or undertaking cannot repeat the offence.

Such measures may include a refusal subsequently to issue an official certificate to that person concerned.

10 Rapid alerts and crisis management

10.1 BACKGROUND

The Rapid Alert System for Food and Feed (RASFF) is a system introduced by the EU to provide a means of communication of information regarding food safety hazards.

The RASFF forms an integral part of a set of procedures for dealing with consignments of food or feed produced which represent a serious risk. If the Member State action applied involves the recall or withdrawal of a consignment, then the designated contact point of the Member State is obliged to inform the Commission and invoke the Community RASFF system.

10.2 TYPES OF RAPID ALERT

The Commission provides three types of notice:

Alert notifications are sent when the food or feed presenting the risk is on the market and when immediate action is required.

Information notifications concern a food or feed for which a risk has been identified, but for which the other members of the network do not have to take immediate action, because the product has not reached their market.

Border rejections concern food or feed that have been tested and rejected at one of the EU external borders.

The Commission manages a RASFF database on which all details of the alert and information notices are entered as the Commission receives them, and their authorised officers of Member States are able to obtain current information database via the internet through the RASFF portal where weekly public bulletins are available at:

http://europa.eu.int/comm/food/food/rapidalert/index_en.htm

10.3 ORGANISATION FOR RAPID ALERTS IN TUVALU

All notifications involving seafood product of Tuvalu under RASFF should be addressed using the general approach to crisis management as follows:

a) formation of a Management Group (MG) made up of key people involved (Customs, logistics and transport companies, Foreign Affairs, Tuvalu embassy at the EU, legal representatives of the fishery operators etc.)
   nomination of a National Coordinator (NC) for the MG (the CA-TL)
b) establish the list of contacts at national and international level
c) establish a communication protocol for dissemination of information
d) plans, setting out the technical procedures to be followed for generating information (studies, trace back and trace forward data requests, sampling and testing) etc.
e) undertake corrective actions to limit impacts of alert
f) consider need for recall or withdrawal of products from the market
g) assess control strategy and review NCP to determine need for adaptation of official controls
h) determine a press strategy

i) when concluded prepare a report analysing root causes and corrective actions taken for submission to the Minister and the European Commission

10.4 PRODUCT WITHDRAWAL AND RECALL.

Regulation 178/2002 requires food business operators to withdraw food products from the Market. If they *"believe that a food which it has imported, produced, processed, manufactured or distributed is not in compliance with the food safety requirements"*. The responsibility is placed on the operators of the business.

In addition, *"where the product may have reached the consumer, the operator must inform the consumers of the reason for its withdrawal, and if necessary, recall from consumers products already supplied to them when other measures are not sufficient to achieve a high level of health protection."*

Withdrawal from the market is also a requirement under the Food Safety (Fishery Products) Regulations 2022, and requires the food business operator to:

- Cease marketing the product or batch concerned where any affected products or batches of product held is in stock.
- Inform customers of the problem so that any affected products or batches of product held in stock are not marketed.

Recall from the market requires the food business operator to:

- Undertake the above actions as for a product withdrawal.
- Ensure that any products which may have reached the consumer, but have not been consumed, are not consumed, and are returned to the seller.
- Provide information to consumers regarding actions to take should the product have been consumed.

In both cases there is a need for the food business operator to work under the guidance of and in collaboration with the CA.

Verifiers should therefore ensure that the requirements placed on enterprises for withdrawal and recall plans are complied with and should review the content of these plans to ensure their feasibility.

The CA will oversee all communication with the EU authorities to assure the destruction of affected products.

ANNEX 1: CODE OF CONDUCT

Introduction

Tuvalu's reputation as an exporter of fishery products depends to a large extent on the proper functioning of the Tuvalu CA's inspection and certification service. Therefore, it is imperative that the conduct of Authorized Officers is above reproach.

A competent CA officer must combine the roles at various times, of a food technologist, lawyer, diplomat, psychologist, and police officer. The integrity programme for CAOs is intended to make staff aware of their obligations, generally as public servants and more particularly as employees of a regulatory service. Problems of misconduct in the past may have been avoided if those involved had known what was required of them and had foreseen the consequences of their actions. CAOs who know what is required will not become unwitting or unwilling participants in such activities.

Misconduct by CAOs reflects badly on the CA and the parent Ministry and compromises its integrity as a regulatory body. Misconduct will result in disciplinary action against individual Officers.

Code of Conduct

The primary duty of CAOs is to perform his / her job impartially and objectively by considering matters on their merit without regard to outside influences or personal interest.

The official conduct of all public servants is regulated by the provisions of the Tuvalu Public Service Commission Code of Ethics. (General Administrative Orders, 2016). However, Competent Authority Officers (CAOs) who regulate commercial enterprises and vessels are in a unique position and often face pressures and situations not ordinarily experienced by the majority of public servants.

The Code of Conduct is therefore additional to the General Administrative Orders 2016, made under the Public Service Act and requires staff to be aware of their responsibilities and to ensure that terms and conditions of their employment neither interferes with the proper performance of official duties or the integrity of the inspection service.

Conduct of CA Officers

This section provides guidelines for CAOs to carry out their tasks efficiently and effectively.

The CAO should present an overall clean and tidy appearance. If safety or protective clothing is provided, it should be worn on appropriate occasions.

The CAO should be polite and courteous and show good manners in behavior and speech. To be firm does not mean to be abrupt or rude.

People are more likely to obey a law or carry out an instruction if the need for it is understood. If the point is not clear, draw a picture; speak clearly and at a level that can be understood. Be patient, it may take longer than anticipated to get the message across and when negotiating with someone to have work carried out, be prepared to concede a point. If a CAO is unsure of a particular fact, find the requested information and pass it on as soon as practicable.

If a CAO is abused, threatened or placed in a potentially difficult situation, the individual should stay calm and not get excited. If tempers flare, the CAO should leave the area, explaining why and when he / she will return. People who have had time to think will often reconsider. It is important not to retaliate, use abuse or violence. Report the incident to the supervisor and follow it up with a detailed written report.

The Vessel Standards prohibit persons smoking, eating and drinking or persons suffering from an infectious disease from handling fish, fish products and packaging materials. This also applies to CAOs. It is also a required practice for CAOs to wash their hands on entering a processing area, as they will invariably handle product at some stage of their inspection. This sets an example to processing personnel and also allows CAOs to check the hand basin.

Conflicts of Interest

"Conflict of interest" is defined as "the loss of impartiality in an organisation's or individual's decisions or actions caused by conflicting interests in the outcome."

In order to prevent conflict of interest in the CA role the following mechanisms will be employed:

a) Provision of support to individual inspectors by the CA-TL in situations where an inspector's decision can affect the economic status of Department of Fisheries or the wider community.
b) Clear definition of the scope and duties of the inspector position in job descriptions.
c) In cases where conflict of interest may occur, that the individual inspector brings this to the attention of Director for Fisheries for resolution.
d) Inspectors are prohibited from using or supplying to any other party confidential or privileged information which they gain in the course of duty except for official purposes within the scope of their duties.
e) Inspectors are further prevented from using coercive powers for the benefit of themselves or the department for which they work.

Staff of the CA abstain from involvement in the day-to-day operation of any seafood processing establishment or vessel.

Financial incentives

It is important that all expenses claims are justified and comply with administrative requirements.

Under **NO** circumstances are CAOs to solicit or accept gifts. If a gift finds its way into your possession, you must advise the CA-TL who will then advise the Director for Fisheries. This policy does not prohibit:

a) The exchange of social courtesies (e.g. the acceptance of morning tea);
b) Acceptance of food and refreshment of nominal value on infrequent occasions, where the interest of the Ministry of Fisheries is served by participation of staff in industry-sponsored activities.

Impartiality and integrity of service

The Food Safety Act provides protection to CAOs as Authorised Officers of the Ministry of Fisheries when acting in good faith in the course of their duties. Notwithstanding the above provision, the Ministry of Fisheries may be liable for damages for economic loss sustained by persons who act on information or advice negligently given by CAOs of the Ministry. Staff are therefore required to exercise great care when giving advice to members of the public, particularly when the advice relates to information available only to the Ministry. Given the variety of circumstances in which advice might be sought, it is not possible to devise detailed rules for universal application.

Inspectors are required to apply statutory standards and powers impartially. To this end, inspectors must ensure that assessment and decisions concerning compliance with regulatory standards are applied consistently, fairly and to the best of their knowledge.

Staff of the Competent Authority are required to demonstrate independence in the course of their duty. This will require the declaration of any conflicts of interest or potential conflicts of interest as they arise.

Use of Official Information

In the execution of their inspection activities CAO's have privileged access to information of a commercially sensitive nature. It is the duty of CAOs to safeguard such confidential information. This is important to ensure that the entity under inspection maintains full confidence and trust in the inspection service.

Members of the Competent Authority are required to keep confidential all information and records gained in the course of their verification and certification activities. This includes all written or verbal information supplied.

Members of the Competent Authority must not divulge any such confidential information to any other party unless required to complete their work in a satisfactory manner or if they have the approval of the rightful owner of the information.

Written information will be held on file in a locked filing cabinet – the only people with access to this will be members of the Competent Authority or other persons authorised by members of the CA.

Breaches of the Code of Conduct

If a CAO becomes aware or suspects that another CAO is involved in illegal or improper acts, the Officer is obliged to report the matter to the CA-TL who will then report it to the Director of Fisheries.

The industry or any private person who suspects that a CAO is involved in illegal or improper acts may report the matter to the Director of Fisheries.

Formal disciplinary action can be taken for misconduct as provided for under the government disciplinary system.

If a competent authority officer becomes aware of, or suspects that there is some irregularity by a fishery business operator which impacts on the integrity of the service the matter should be reported immediately to the CA Team Leader; first orally and then in writing within 24 hours.

In noting the above procedures, each CAO should be aware that failure to report such irregularities may constitute misconduct. This means that a CAO should carry out diligently the assigned duties and give due care and attention to all aspects of the job.

ANNEX 2: EU REGULATION TESTING

Test	Regulatory Ref.	No. of samples	Sampling requirements	Method of analysis
Lead	Commission Regulations 333/2007; 2016/582 And Regulation 2023/915 And subsequent amendments	1 sample per species per vessel every 12 months	0.3 mg/kg muscle meat of fish and cephalopods 0.5 mg/kg crustaceans 1.5 mg/kg bivalve molluscan shellfish	LOD equal to three tenths of the LOQ LOQ less than or equal to one fifth of the ML
Cadmium	Commission Regulations 333/2007; 2016/582 And Regulation 2023/915 And subsequent amendments	1 sample per species per vessel every 12 months	0.1 mg/kg mackerel and tunas 0.15 mg/kg bullet tuna 0.25 mg/kg swordfish 0.5 mg/kg Crustaceans 1.0 mg/kg cephalopods and bivalve molluscan shellfish 0.05 mg/kg other species	LOD equal to three tenths of the LOQ LOQ ≤ one fifth of the permissible level Except for "other species:" LOQ ≤ two fifths of ML
Mercury	Commission Regulations 333/2007; 2016/582 And Regulation 2023/915 And subsequent amendments	1 sample per species per vessel every 12 months	1.0 mg/kg tuna, marlin, sailfish, shark, swordfish, oilfish, escolar, bonito, snake mackerel 0.3 mg/kg cephalopods, marine gastropods, mackerel 0.5 mg/kg other species	LOD equal to three tenths of the LOQ LOQ less than or equal to one fifth of the ML
Dioxins and PCBs – fish	Commission Regulation 333/2007; and Commission Regulation 2017/644 and Regulation 2023/915 And subsequent amendments	1 sample per species per vessel per year	3.5 pg/g dioxins (sum of dioxin) 6.5 pg/g wet weight dioxins and PCBs (sum of dioxins and dioxins like PCBs) 75 ng/g wet weight sum of PCB#28,52,101,138,153,180	Not specified
Dioxins and PCBs – fish oil	Commission Regulation 333/2007; and Commission Regulation 2017/644 and Regulation 2023/915 And subsequent amendments	1 sample per species per vessel every year	1.75 pg/g dioxins (sum of dioxin) 6.0 pg/g wet weight dioxins and PCBs (sum of dioxins and dioxins like PCBs) 200 ng/g wet weight sum of PCB#28,52,101,138,153,180	Not specified
Histamine	Commission Regulation 1441/2007, and Commission Regulation 2073/2005 And Commission Regulation 2019/229 And Commission Regulation 2019/2013	9 samples bi-annually per species per vessel	No more than 2 samples with results between 100 and 200 mg/kg and no results over 200 mg/kg ALSO The average of the 9 subunits must not exceed 100 mg/kg	HPLC ISO 19343

	And subsequent amendments			

Poisonous fishery products

The following species of poisonous fishery products are prohibited; Species of *Tetraodontidae, Molidae, Diodontidae, Canthigastridae* or other known toxic species. Species of family *Gempylidae* (Oilfish-*Ruvettus pretiosus* and Escolar-*Lepidocybium flavobrunneum*) may only be placed in the market in wrapped packed form and must be properly labelled.

Family	***Scientific name***	***Common Name***
Tetraodontidae	*Tetraodontidae*	Puffer fish
Molidae,	*Molidae,*	Half fish
Diodontidae	*Diodontidae*	Porcupinefish
Canthigastridae	*Canthigastridae*	Sharp-nosed puffers
Gempylidae	*Ruvettus pretiosus*	Oilfish
	Lepidocybium flavobrunneum	Escolar

No ciguatoxic fish can be exported to the EU.

ANNEX 3: CHINA STANDARDS

Parameter	Product	ML	Chinese legislation	Test Frequency	Method
Benzo(a)pyrene	Smoked fish	5 ug/kg	GB2762-2022	Annual test	GB5009.27
Lead	Fish	0.5 mg/kg	GB2762- 2022	Annual test	GB5009.12
Cadmium	Fish	0.1 mg/kg	GB2762- 2022	Annual test	GB5009.15
Mercury	Carnivorous Fish	1 mg/kg	GB2762-2022	Annual test	GB5009.17
	Tunas	1.2 mg/kg	GB2762- 2022	Annual test	GB5009.17
Chromium	Fish and crustaceans	2.0 mg/kg	GB2762- 2022	Annual test	Gb5009.123
Inorganic Arsenic	Fish and crustaceans	0.1 mg/kg	GB2762- 2022	Annual test	GB5009.11
PCBs (sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180)	Aquatic Products	20.0 ug/kg	GB2762- 2022	Annual test	GB5009.190

Parameter	Product	ML				Chinese legislation	Test Frequency	Method
Colonies count	Aquatic products	n = 5	c = 2	m = ≤5 x 10^4	M = ≤1 0^5	GB10136- 2015	5 samples per species per year	GB4789.2
Coliforms	Aquatic products	n = 5	c = 2	m = 10	M = 10 0	GB10136- 2015	5 samples per species per year	GB4789.3
Histamine	Scombroid species	40 mg/100g				GB2733- 2015	5 samples per species per year	GB/T 5009.208
Histamine	Non-scombroid species	20 mg/100g				GB2733- 2015	5 samples per species per year	GB/T 5009.208

- *** = Most Probable Number**

ANNEX 4: CA CHECKLISTS

F00 - VERIFICATION REPORT COVER

Establishment:	**Approval Number:**
Address:	**Telephone:** **E mail:**
Type of verification [ ] Documental [ ] Total [ ] Partial [ ] Random	
Source Verification Report Ref. No.	**Date of Initial Verification:**

Summary of Verification Visit and Outcome:

Verification Visit Outcome: NS/S,A,B,C,D or other	

Attached forms

F01	**F02**	**F07**	**F07B**	**F08**
F11	**F12**	**F13**		

F01 - DOCUMENTAL VERIFICATION OF HACCP (DESKTOP REVIEW)

Based on directives and regulations CE/178/2002, 852, 853/2004, 2017/625, National Food Safety Act, amendments and Regulations and Vessel Standards

Name of the establishment:	**Approval Number:**
Verification Officers:	**Establishment representatives:**
References consulted:	**Date and time of verification:**
• National Food Safety Act • Food Safety (Fishery Products) Regulation • Tuvalu Competent Authority National Control Plan • Tuvalu Vessel Standards	
Document title and version numbers of documents reviewed:	

***S** = satisfactory* ***NS** = not satisfactory*

	S	**NS**	**Comments**
HACCP (4.6.1/4.6.2)			
1. Management Commitment and Preliminary Steps			
1.1 Company/section general description providing sufficient information including company name, address, overall person responsible, phone number?			
1.2 Scope: product name(s), the start and finish of each process covered by the HACCP plan as well as a list of the SSOPs and other programmes that support the HACCP plan			
1.3 Organisation: Is there a company organisation chart or similar explanation for key personnel involved in HACCP?			
1.4 HACCP policy: Is there a documented HACCP policy signed by the most senior person in the company?			

HACCP			
	S	NS	Comments
1.5 *HACCP team:* Responsibilities documented and updated?			
1.6 *HACCP team:* Adequate qualification and experience available?			
1.7 *References:* Documented references and resources utilized? Are these accurate and up-to-date?			
1.8 HACCP Approval: Is the HACCP plan document approved and signed / dated by the company?			
2. Product Description			
2.1 Product description covers products, and key characteristics, source of raw material, intended use, intended consumer (include young and sensitive consumers), storage directions, packaging, additives/ingredients, distribution, instruction for use as relevant to the product?			
3. Processing specification:			
3.1 Flow diagram includes each stage of processing chain?			
3.2 Does flow include inputs and process variations?			
4. Hazard ID and Analysis			
4.1 Includes Ph, Ch and Bi[3] hazards associated to raw materials?			
4.2 Includes Ph, Ch and Bi hazards associated to each step of processing?			
4.3 Hazards evaluated in terms of likelihood and severity?			
4.4 Are hazards correctly and accurately identified?			
4.5 Preventive measures identified to control each relevant risk?			

3 Physical Chemical and Biological Hazards

	S	NS	Comments
4.6 If PRPs are used for control are these available and provide adequate control?			
5. Determination of CCP			
5 1 The Identification is consistent with the identified hazards and method used?			
5.2 Are CCPs appropriate for product and end use?			
5.3 Was a proven tool used to determine CCPs?			
6. Critical Limits			
6.1 Established for each CCP determined previously?			
6.2 Are the CLs able to be determined, simple and routinely, during production?			
6.3 Limits validated taking into account scientific published/experimental evidence?			
7. Monitoring of CCP			
7.1 Includes *what, who, when* and *how* for each CCP and critical limit being monitored?			
7.2 Frequency of monitoring allows adequate control of each hazard			
8. Corrective Actions			
8.1 Includes *what, who, when* and *how* corrective actions are taken?			
8.2 Covers action to correct the cause and includes product disposition			
8.3 Are CA realistic and able to be met?			
9. Verification Procedures			
9.1 Includes *what, who, when* and *how* verification activities take place?			
9.2 Covers record review, audits, annual review, final product testing, staff training and calibration of equipment as relevant to the product/process and possibly audits, annual HACCP review?			

10. Documentation and Records			
10.1 Records are documented for each CCP and critical limit given in the HACCP plan?			
10.2 Documents and records have adequate version control?			
10.3 Records include date of observation and the signature of the person performing the check.			
General comments			
Outcome of Verification Activity: NS/S (HACCP will only be approved when all S)			
CA Officer(s) Name and Signature:		**Date/Time:**	
FBO Representative Name and Signature:		**Date/Time:**	

F02 - VERIFICATION OF PREREQUISITES AND SUPPORT PROGRAMMES (DESK TOP REVIEW)

EU Regulation 852/2004, 853/2004, 2073/2005 and 2074/2005, National Food Safety Act, amendments and Regulations and Industry Guidelines	
Name of the establishment/vessel:	**Approval Number:**
Verification Officers	**Company Representatives**
References consulted: • National Food Safety Act • Food Safety (Fishery Products) Regulations • Tuvalu Competent Authority National Control Plan • Tuvalu Vessel Standards	**Date and time of verification:**
Document title and version numbers of documents reviewed:	

Element to verify	S	NS	Comments
1. Water/Ice/Steam (3.4.5)			
1.1 Documented system for controls on potable water, seawater, ice and steam (as applicable) including what is tested, limits, how often, by who and records?			
1.2 Details of water reticulation system showing potable and non-potable supply in processing areas			
1.3 Documented corrective actions in the event of a non-compliance			
2. Recall (4.9)			
2.1 Documented system that covers overall responsibility, the steps in the recall procedure and a review of recall effectiveness.			
3. Cleaning and Sanitation (4.1.2)			
3.1 Documented system that covers areas/items to be cleaned, how often, how and by whom?			
3.2 Documented system requires approved chemicals to be used?			
3.3 Is there a list of approved chemicals used on site?			
3.4 Documented system covers verification of cleaning effectiveness?			
4. Personnel Hygiene (4.2)			
4.1 Documented system covers controls on personal conduct, smoking, eating, chewing betel nut, controls on illnesses and cuts/sores, protective clothing to be worn, jewellery controls and Handwashing procedure?			

***S** = satisfactory* ***NS** = not satisfactory*

Element to verify	S	NS	Comments
5. Storage and Transport (4.4.3)			
5.1 Documented system covering controls on freezers, cool stores, dry stores, containers and transport to minimise contamination?			
5.2 Documented system covers temperature controls			
6. Repairs and Maintenance (4.5)			
6.1 Documented system covering preventative maintenance procedures (who, what, how and when)			
6.2 Documented system covers actions to take when equipment breaks down?			
6.3 Covers records of repairs to be carried out and target dates for completion?			
7.Chemical Programme (4.1.7)			
7.1 Documented system covering a list of chemicals to be used (maintenance, cleaning and pest control)			
7.2 Documented system requires the labelling and separate/secure storage of chemicals			
8. Pest Control (4.1.6)			
8.1 Documented system covering all likely pest and how pest entry will be prevented including doors, gaps and holes etc.			
8.2 Documented system details how pest will be eradicated if they enter			
8.3 Documented system details controls to prevent pest breeding both inside and outside the factory			
8.4 Documented system requires the use of approved pes control chemicals			
8.5 Documented system details the checks to be done to demonstrate compliance and actions to take in the event of pest infestation			
9. Training (4.8)			
9.1 Documented system covering induction and specialist training required			
9.2 Documented system requires training records to be kept and an annual review of training needs by a skilled person			
Element to verify	**S**	**NS**	Comments
10. Internal Audit and Compliance (4.11)			
10.1 Documented system covering checks to be carried out (daily, weekly, monthly, 6-monthly and annual)			
10.2 Documented system includes the records to be kept to demonstrate compliance			
11. Inventory Control/Traceability (4.10)			
11.1 Documented system covers traceability from catching to dispatch			
11.2 Documented system provides a coding system that can provide adequate traceability			
12. Receiving of Raw Materials and Ingredients (4.7.1)			
12.1 Documented system covering checks on incoming fish (who, what, how and when)			
13. Process Controls (4.3.3)			

13.1 Documented system covering specific process controls, limits and checks to ensure safety of the product e.g. times, temperatures			
14. Separation of EU products (4.3.4)			
14.1 Documented system for separation control. Records?			
14.2 Includes physical separation of raw materials not fit to the EU market?			
General comments			
Outcome of Verification Activity (NC or acceptable):			
CA Officer(s) Name and Signature:		**Date/Time:**	
FBO Representative Name and Signature:		**Date/Time:**	

F07A - VERIFICATION OF CONDITIONS AND SYSTEMS ON OFFSHORE VESSELS

Applies to vessels holding fish for more than 24 hrs	
Based on directives and regulations CE/178/2002, 852/2004, 853/2004, 2017/625, National Food Safety Act, amendments and Regulations and Vessel Standards	
Vessel name: **Registration Number:** **Permit number:**	**Approval Number:**
Verification Officers	**Vessel representative(s);**
Verification harbour	**Date and time of verification**
References consulted:	
• National Food Safety Act • Food Safety (Fishery Products) Regulations • Tuvalu Competent Authority National Control Plan • Tuvalu Vessel Standards	
Type of vessel: [ ] Freezer [ ] Brine [ ] RSW [ ] Ice	

- ***mi=Minor,*** ***Ma=major,*** ***Se=***

Element to verify	mi	m	Se	Cr	Comments
Construction and material					
1. Contact surfaces and utensils					
1.1 Designed, constructed and maintained to facilitate hygiene?[4]	[ ]	[ ]	[ ]		
1.2 Minimize the potential for cross contamination from crew activities?		[ ]	[ ]		
1.3 Bilge water, fuel etc do not allow for contamination of product from engine?			[ ]	[ ]	
1.4 Fish hold in good general condition of cleanliness, hygiene and maintenance?	[ ]	[ ]	[ ]		
1.5 Products protected from direct sunlight	[ ]	[ ]			
1.6 Potable or CSW used for cleaning?			[ ]		

Serious, Cr= Critical

[4] Includes tools, knifes, ice shovels, condition of fishing holds, separation of food and product holds, etc.

Element to verify	mi	m	Se	Cr	Comments
2. Hygiene conditions					
2.1 Good general condition of cleanliness in working areas?	[ ]	[ ]	[ ]		
2.2 Fish holds, containers, boxes, pipes, easy to clean?	[ ]	[ ]	[ ]		
2.3 Cleaning chemicals and utensils store separated and labelled?		[ ]	[ ]		
2.4 Cleaning and pest control chemicals store separated and labelled??		[ ]	[ ]		
2.5 Offal and debris managed to preclude cross contamination?	[ ]	[ ]	[ ]		
2.6 Hydraulic circuits not a risk of contamination			[ ]	[ ]	
3. Pest and pest control					
3.1 Effectiveness assessed against presence of pest and pest?		[ ]	[ ]		
4. Safe Water monitoring					
4.1 Is the potable water used from a verifiable safe source?			[ ]	[ ]	
4.2 Is the seawater intake away from engine and toilets outlet?			[ ]		
4.3 Is seawater free from contamination?			[ ]		
4.4 Ice originated from a controlled provider or made from clean seawater?			[ ]		
5. Receiving Area					
5.1 Area has adequate space and meets the minimal standards of construction maintenance and hygiene?	[ ]	[ ]	[ ]		
5.2 Offal, debris and drainage managed to preclude cross contamination?	[ ]	[ ]			
6. Fish Holds and Temp Control					
6.1 General Holds, tanks or containers used only to store fish, easy to clean, sufficient and separate hold for sub-products	[ ]	[ ]	[ ]		
6.2 Capacity: Be capable of chilling or freezing for capacity required		[ ]	[ ]		

Element to verify	mi	Ma	Se	Cr	Comments
6.3 Ice vessels. Hold in good condition and sufficient space for ice?		[ ]			
6.4 RSW Vessels. Records of temperature monitoring and control?		[ ]			
6.5 Brine Vessels Brine not a source of contamination		[ ]			
6.6 Freezers including Brine Automatic temperature recording device that is easily readable for each hold?				[ ]	
6.7 Cooling capacity Able to maintain fish at required temperature?[5]			[ ]	[ ]	
6.8 Thermometer and temperature control equipment calibrated?		[ ]	[ ]		
7. Crew training and Hygiene					
7.1 Crew understand the minimal requirements of personal hygiene?	[ ]	[ ]	[ ]		
7.2 Control over infectious and communicable diseases?	[ ]	[ ]	[ ]		
7.3 Control over non hygienic behaviours?[6]	[ ]	[ ]	[ ]		
7.4 First aid kit contains impermeable dressings for cuts and sores?	[ ]	[ ]			
8 Additives					
8.1 Salt used for brine has supplier's guarantees for its purpose?		[ ]			
9 Common crew areas[7]					
9.1 Good general conditions of cleanliness, hygiene and maintenance?	[ ]	[ ]	[ ]		

[5] Fresh: towards melting ice (< 4 Cº). Frozen: -18Cº. Brine -9Cº

[6] Hygienic behaviours include: Hand washing. No eating, drinking, smoking, spitting, salivating in processing areas.

[7] Galley, toilets, bunks, etc.

Element to verify	mi	Ma	Se	Cr	Comments
Specific requirements for Vessels listed for direct export					
10. Hygiene control system					
10.1 Satisfactory conditions? Is cleaning effectiveness verified?	[ ]	[ ]	[ ]		
10.2 Sufficient in number for crew?		[ ]			
11. Maintenance					
11.1 Includes responsible, records and timeframes?	[ ]	[ ]	[ ]		
11.2 Verification proves effectiveness of the control system?	[ ]	[ ]	[ ]		
12. Goods reception and storage[8]					
12.1 Includes correct identification and backed by supplier's guarantees?	[ ]	[ ]	[ ]		
12.2 Separate storage area for packaging away from receiving area and holds	[ ]	[ ]	[ ]		
13. Quality Monitoring Personnel					
13.1 Are trained personnel available?		[ ]	[ ]		
13.2 Good hygiene and HACCP manual in place and available on board?			[ ]	[ ]	
13.3 HACCP plan effectively implemented?			[ ]	[ ]	
14. Parasites control[9]					
14.1 Includes visual inspection, removal and or freezing to <-20Cº for 24hs?			[ ]		
15. Traceability and Product recall					
15.1 Adequate records to allow for traceability		[ ]	[ ]		
General Comments					

[8] Packaging, labelling, ingredients, Chemicals, pesticides, etc.
[9] Detailed on Reg (CE) no 2074/2005 and annex III, section VIII, chapter II, art. 4, of Reg (CE) no 853/2004

Element to verify	mi	Ma	Se	Cr	Comments
Outcome of Verification Activity **Rating A, B, C or D (or other please specify):**					
CA Officer(s) Name and Signature:		**Date/Time:**			
FBO Representative Name and Signature:		**Date/Time:**			

F07B - DESIGNATION OF FUEL STORAGE SYSTEM BY PURSE SEINE OPERATOR

DESIGNATION OF FUEL STORAGE SYSTEM BY PURSE SEINE OPERATOR

Vessel name:	
Vessel Registration number:	
Vessel Operator:	

I the undersigned declare that:

	Port	**Starboard**
1. The following wells will be used exclusively for fuel:		
2. The following wells will be used exclusively for brine and brine freezing of fish		

I undertake to ensure that wells designated above will not be used for any other purpose than the one for which they are designated. I will supply copies of bunkering delivery notes on demand to the Competent Authority

Signed (Captain):	
Name:	
Date:	

F08 - FUEL STORAGE VERIFICATION AND MONITORING FORM

Vessel Name : ***EU Approval No:***	
Verification officer(s):	***FBO representative(s):***
Verification harbour:	***Date and time of verification:***
Check on bunkering records (fuel taken onboard < tank plus dedicated well capacity)	
ID wells with evidence of fuel during the inspection	
Confirm only pre-specified wells used for fuel	
Confirm no tampering with valve seals on dedicated wells	
Submersible pump on board?	
Additional Comments	
Verifiers name and signature: ***Date***	***FBO representative name and signature:*** ***Date:***

F11 - VERIFICATION OF TRACEABILITY

Based on directives and regulations CE/178/2002, 852/2004, 853/2004, 2017/625, National Food Safety Act, amendments and Regulations and Vessel Standards	
Name of the vessel:	**Approval Number:**
Verification Officers:	**Representative of the vessel:**
Date and time of verification:	
Type of product:	**Identification/marks/codes:**

S=Satisfactory *NS= Not satisfactory*

Element to verify	**S**	**NS**	**Comments**
1. Criteria			
1.1 Provider and/or origin clearly identified and verified?			
1.2 Integrity of the lot maintained during the transport to the establishment?			
1.3 Integrity of the lot maintained during the process in the establishment?			
1.4 Separation or addition of lots is traced/registered?			
1.5 Identification/marks/codes allow tracking of the products from source to destination			
1.6 Product Recall plan is formalised and operational?			
2. Records review			
2.1 Destination of products identified, and data is verifiable?			
2.2 Suppliers are listed under the control of the CA for the EU?			
General Comments			
Outcome of the verification: S/NS			
CA Officer(s) Name and Signature:		**Date/Time:**	
FBO Representative Name and Signature:		**Date/Time:**	

F12 - ORGANOLEPTIC AND PARASITE EVALUATION

Name of the vessel:	**Approval number:**
Verification Officers:	**Representatives of the vessel:**
Type of product:	**Identification/marks/codes:**
Processing stage: Temperature of product:	**Date of Verification:**

Freshness index (FI): *A: Good = 3* *B: Medium = 2* *C: Low = 1* *R: Reject = 0*

Criteria	Evaluation				Average	Commentaries
	EXTRA	A	B	C		
Skin						
Pigmentation						
Slime						
Smell						
Eyes						
Convexity						
Bloodiness						
Gill Plate						
Colour						
Slime						
Gills						
Colour						
Slime						
Smell						
Viscera						
Smell						
Belly BurSt						
Texture						
Response to finger pressure						
Total Average						
Freshness index						

From 3 to 2.7=A	**Observations**
From 2.7 to 2=B	
From 2 to 1.5=C	
From 1.5 to ==R	
Parasite check: present/absent?	

Auditor Initials/Date/Time:	**Company Initials/Date/Time:**

Application. The freshness ratings below may be used as a guide to completion of Checklist F12

Criteria				
	Freshness Ratings			
Part of fish inspected	**Extra**	**A**	**B**	**C**
Appearance				
Skin	Bright pigmentation, bright, shining iridescent colours; Clear distinction between dorsal and central surfaces	Loss of lustre and shine; Duller colours; Less difference between dorsal and ventral surfaces	Dull, lustreless, insipid colours; Skin creased when fish curved	Very dull pigmentation; Skin coming away from flesh
Skin mucus	Aqueous, transparent, mucus	Slightly cloudy mucus	Milky mucus	Yellowish grey, opaque mucus
Eyes	Convex, bulging; Blue - black bright pupil, transparent 'eyelid'	Convex and slightly sunken; Dark pupil; slightly opalescent cornea	Flat; Blurred pupil; Blood seepage around the eye	Concave in the centre; Grey pupil; Milky cornea
Gills	Uniformly dark red to purple. No mucus	Less bright colour, paler at edges. Transparent mucus	Brown/grey and bleached; Mucus opaque and thick	Brown or bleached; Mucus yellowish grey and clotted
Gills cover	Silvery,	Silvery, slightly red	Brownish and extensive seepage of blood from vessels	Yellowish
Smell (of gills and abdominal cavity)	Sea weedy	No small of seaweed, neutral smell	Fermented slightly sour,	Rotten
Flesh (cut from abdomen)	Bluish, translucent, smooth, shining	Velvety, waxy, dull colour slightly changed	Slightly opaque	Opaque

	No change in original colour			
Flesh(texture)	Firm and elastic Smooth surface	Less elastic	Slightly soft (flaccid), less elastic Waxy (velvety) and dull surface	Soft (flaccid) Scales easily detached from skin, surface rather wrinkled, inclining to mealy

Source: EU Council Regulation No. 2406/96.

F13 - CORRECTIVE ACTION REQUEST

Name of the establishment/vessel:					Approval Number:					
CA Officers:					Representatives of the operator:					
Source Verification Record:					Date of Verification:					
Mi/ma /Se/ Cr	FO Ref	IS Ref	Issue	Required action	Timeframe	Yes/No?	Extension? And reason	Comments	Signature	Date/Time
Verifiers name and signature:					Representative name and signature[10]					
Date/Time:					Date/Time:					

[10] Representative of the operator accepting results of evaluation

F13A - NON-COMPLIANCE RECORD SHEET

Name of vessel: Approval no:							
1. Non-compliance number.							
2. Date of inspection.							
3. Details of non-compliance.							
4. Severity of non-compliance.							
5. Date of notification for correction.							
6. Deadline for correction.							
7. Date of follow-up.							
8. Finding of follow-up.							
9. Date of notification for correction.							
10. Deadline for correction.							
11. Date of follow-up.							
12. Finding of follow up.							
13. Decision on sanction.							
14. Sanction.							

F15 - CA OFFICERS TRAINING RECORD

Name of CA Officer:	
Commencement Date as CA Officer:	

1. Education

Type of Training	Institution	Dates	Qualification
Primary Education			
Secondary Education			
Tertiary Qualification			

2. Seminars, Training Courses and Other Training (e.g. on-the job training)

Training	Institution	Dates	Qualification

F16 - OFFICIAL LIST OF APPROVED EXPORT OPERATORS (NON-EU SUPPLY)

Establishment/vessel Name:		**Approval No.:**		**Date of Approval:**	
Physical Address	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**
Establishment/vessel Name:		**Approval No.:**		**Date of Approval:**	
Physical Address	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**
Establishment/vessel Name:		**Approval No.:**		**Date of Approval:**	
Physical Address	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**
Establishment/vessel Name:		**Approval No.:**		**Date of Approval:**	
Physical Address	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**

Updated Issue Date: _____

Approval Signature: _____

F17 - OFFICIAL LIST OF APPROVED EXPORT OPERATORS (EU SUPPLY)

Operator Name:			**EU Approval No.:**		**Date of Approval:**	
Establishment or Vessel Name	**Physical Address**	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**
Operator Name:			**Approval No.:**		**Date of Approval:**	
Establishment or Vessel Name	**Physical Address**	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**

Updated Issue Date: _____

Approval Signature: _____

F18 - OFFICIAL LIST OF TUVALU LICENSED EU APPROVED EU VESSELS FLAGGED TO OTHER THIRD COUNTRIES OPERATORS

Vessel Name:	Flag State:	Approval No.:		Date of Approval:	
Operator **Physical Address**	**Postal Address**	**Phone No.:**	**Markets**	**Species**	**Forms**

Updated Issue Date: _____

Approval Signature: _____

F19 - ANNUAL CA REVIEW

Date of Review	
Name of Reviewer	
Scope of Review	
Findings	
Results of Verifications per approved establishment, facility or vessel:	
Vessel or establishment ratings:	
1. XXXX Limited:	

Month	*Inspection outcome: PC*	*Non-compliances*		*Certificates*		
		No. identified	*No. closed out*	*No. raised*	*Type (EU, non-EU etc.)*	*No. of Replacement Certificates*
January						
February						
March						
April						
May						
June						
July						
August						
September						
October						
November						
December						
Comments:						

Rejection, rapid alerts and problems encountered:
Inspection Reporting Review:

Certification Review:						
Sampling and Testing Results: (A = acceptable; U = unacceptable; NT = not tested)						
Fish						
Lead:						
Cadmium						
Mercury:						
Dioxins and PCBs:						
Histamine:						

Other:

Signed: _____ Name:

_____

F21 - CA SAMPLING FORM

Date of Sampling:				
Type of Sampling: please circle		**Microbiological**	**Chemical**	**Other: (please specify)**
Details of Sampling				
Laboratory Details		Name:		
		Contact Address:		
Production codes (if appropriate)				
Product type/description				
Customer:		Tuvalu Competent Authority		
Address:				
Customer Id:	Tuvalu-CA	**Contact Person:**		
Phone:		**E mail:**		

Details of Sampling:

Sample No.	Sample Identification/Type	Analyses Required:	Second Analyses Required (if applicable): please state

Submitted:	Received By:
Date:	Date:
Date Report Received:	Report Ref.No.:
Reviewed By:_____	Outcome of Review: Acceptable/Not Acceptable

F22 - LIST OF CA EQUIPMENT

Item	*Serial No.*	*Description*

F23 - CALIBRATION RECORD

Item	*Serial No.*	*Type of Calibration (annual/ice point)*	*Calibration Date*	*Reading*	*Corrective Action*	*User (if used on the same day it is calibrated)*	*Signature*

F24 - OFFICIAL LABORATORY ASSESSMENT CRITERIA

Laboratory Name:	**CA Officer**
Virtual Address:	
Sample type tested: Food Water Other	**Scope of Testing** Chemical Microbiology Other
References consulted:	**Date and time of Assessment:**

Designation of Official laboratory - Regulation (EU) 2017/ 625. Article 37 - 40.			
1.0 General Criteria & Arrangements	**Yes**	**No**	**Comments**
1.1 Article 37(2) a. Arrangements[11] are in place under which the competent authorities are enabled to perform assessments referred to in Article 39(1)[12] or delegate the performance of such assessments to the competent authority where the laboratory is located.			
1.2 **Article 37(2) b.** The Laboratory is already designated as an official laboratory by the competent authority of the country the laboratory is located[13].			
1.3 Article 37 (3). The designation of an official laboratory shall be in writing and shall include the following details;			
1.3.1 The tasks that the laboratory carries out as an official laboratory			
1.3.2 The conditions under which it carries out the task referred to in point 1.3.1; and			
1.3.3 The arrangements necessary to ensure efficient and effective coordination and collaboration between the laboratory and the competent authority.			
2.0 Designation of Official Laboratory -Reg. (EU) 2017/625 Article 37 (a-e)			
2.1 The CA will only designate the laboratory if it meets the following criteria;	**Yes**	**No**	**Comments**

[11] MOU of Service Level arrangements of similar
[12] Reg (EU) 2017/625 – Article 39: Audits of Official Laboratories
[13] E.g. If the IAS laboratory is already a designated laboratory by the FIJI CA, Tuvalu can use that laboratory.

2.1.1 Has the expertise, equipment and infrastructure required to carry out analysis or test or diagnosis on samples.			
2.1.2 Has a sufficient number of suitably qualified, trained and experience staff.			
2.1.3 Ensures that the tasks conferred upon it as set out in Article 37 (1) are performed impartially and which is free from any conflict of interests as regards the exercise of its tasks as an official laboratory.			
2.1.4 Can deliver in a timely manner the results of analysis, tests or diagnosis carried out on the samples taken during official control and other official activities.			
2.1.5 Operates in accordance with the standards EN ISO/IEC 17025 and accredited in accordance with that standard by a national accreditation body operating in accordance with Regulation (EC) No. 765/2008.			
3.0 The scope of the accreditation			
3.1 The scope of the accreditation of an official laboratory as referred to in point 2.1.5 shall;	**Yes**	**No**	**Comments**
3.1.1 Include those methods of laboratory analysis, tests or diagnosis required to be used by the laboratory for analysis, tests of diagnosis, where it operates as an official laboratory;			
3.1.2 Has a sufficient number of suitably qualified, trained and experience staff.			
3.1.3 May comprise one of more methods of laboratory analysis, tests of diagnosis or groups of methods			
3.1.4 May be defined in a flexible manner, so as to allow the scope of accreditation to include modified versions of the methods used by the official laboratory when the accreditation was granted or methods in addition to those methods, on the basis of the laboratory's own validation without as specific assessment by the national accreditation body prior to the use of those modified or new methods.			
4.0 No official Laboratory			

4.1 Where there is no official laboratory or contracting laboratory to the arrangements in accordance to Article 37 (1), has the expertise, equipment, infrastructure and staff necessary to perform a new or uncommon laboratory analysis, tests of diagnosis, the competent authority may request the laboratory or diagnostic center which does not comply with one of ~~more of the requirements set out in 2-3 to carry out~~ those analysis, tests or diagnosis			

Name of CA Official	
Signature	
Date and time	

ANNEX 5: APPLICATION FORMS AND HEALTH CERTIFICATES

F25A - APPLICATION FORM - EXPORTER REGISTRATION & LISTING

Application Form: Exporter registration and listing - F25A	**CA Verification**
1. Exporter Identification	
A unique identification will be assigned to each exporter. Refer form guidelines for criteria.	
Registration ID:	
2. Applicant Name:	
Registered company name or partnership names (including the trading name) or individual name.	
Full legal name:	
3. Business Address and Contact Details:	
Physical (for service/delivery of items):	
Phone No:	
Fax No:	
Postal (for communication):	
E-mail:	
4. Processing Establishment/Vessel Address(es) and Contact Details:	
Only complete if the Processing establishment/vessel details are different from the business address in Section 3.	
Legally registered address:	
Phone No:	
Fax No:	
E-mail:	
5. Type of listing: Tick [.] as many product categories as are applicable	

Exporter	**Supplier**
[ ] Processing Establishment	[ ] Fishing Vessel [ ] *Coastal* [ ] *Off Shore* [ ] *Reefer*
[ ] Fishing Vessel	
[ ] Cool Store	[ ] Cool Store
	[ ] Ice Factory
	[ ] Transporters
	[ ] Landing site
Type of Product	
[ ] Wild Caught [ ] *Fresh/Frozen* [ ] *Smoked* [ ] *Conserved*	Others: *(specify)*
Markets sought: [ ] EU [ ] Other (see over)	Others: *(specify)*
6. Applicant Declaration: *To be completed by applicant.* I declare that:	
(a) I am authorised to make this application as the exporter or person with legal authority to act on behalf of the exporter; and	
(b) the information supplied in this application is truthful and accurate to the best of my knowledge; and	

(c) the applicant is a Tuvalu resident, and in within the meaning of applicable sections of company registrations and tax purposes legislation, and	
(d) I accept that due to the voluntary basis of this registration, it would be expected from the company to comply with production and compliance standards, as well as verification frequency that could exceed the requirements of the prevailing Tuvalu legislation, and	
(e) I accept that verifications and control of Fish & Fishery Products processing establishments exporting fish and fishery products, will as be performed by the Tuvalu CA as the Competent Authority (CA), and	
(f) I accept that the obtaining of this registration is conditional to a positive outcome of a Verification visit performed by Competent Authority against standards lay down under the relevant regulations and the contents of the National Control Plan issued and managed by the CA, and	
(g) I accept that maintaining this registration as part of the listing of companies allowed to export of fish and fishery products, is dependent on continuous regulatory compliance and ongoing performance against standards lay down under the relevant legislation (including overseas market access requirements) and the contents of the National Control Plan issued and managed by the CA, and	
Name:	**Date:**
Designation:	**Signature:**
Attachments: Product flow diagram HACCP plan Equipment and Facilities details	Site plan Supporting programmes Details of services (water, power etc.)
Notes Section 1: A unique identification will be assigned to each exporter and must not be the same as any other identification used in regard to any other activity regulated under these regulations. In case the applicant holds identification as an exporter to the EU under prior verification regimes, this ID would be maintained.	

Official Use Only:

Approved/Not approved: Date:

Signed:

Tuvalu CA Stamp:

F25B - AMENDMENTS TO APPROVAL DETAILS FORM

Application Form: Exporter registration and listing		
1. Exporter Identification		
Registration ID:		
2. Applicant Name:		
Registered company name or partnership names (including the trading name) or individual name.		
Full legal name:		
3. Business Address and Contact Details:		
Physical (for service/delivery of items):		
Phone No:		
Fax No:		
Postal (for communication):		
E-mail:		
4. Processing Establishment Address(es) and Contact Details:		
Only complete if the Processing establishment details are different from the business address in Section 3.		
Legal registered address:		
Phone No:		
Fax No:		
E-mail:		
5. Type of listing: Tick [.] as many product categories as are applicable		
Exporter	**Supplier**	
[ ] Processing Establishment	[ ] Fishing Vessel	[ ] *Coastal* [ ] *Off Shore* [ ] *Reefer*
[ ] Fishing Vessel		
[ ] Cold Store	[ ] Cold Store	
	[ ] Ice Factory	
	[ ] Transporters	
	[ ] Landing site	

Type of Product [ ] Wild Caught [ ] *Fresh/Frozen* [ ] *Smoked* [ ] *Conserved*	Others: *(specify)*
Markets sought: [ ] EU [ ] Other (see over)	Others: *(specify)*
Official Use Only: Approved/Not approved: Date: Signed: Tuvalu CA Stamp:	

F26 - APPLICATION FORM - VESSEL INTENDING TO EXPORT TO THE EU OR WISHING TO GAIN HEALTH CERTIFICATES

Vessel Data Sheet				**F26**
Date:		Inspection Place:		
Time Spent on Inspection		From:	To:	Hours:
Vessel Details				
Vessel Name:		Registration Number:		
Flag Country:		Inspection Ref.:		
Vessel Approval Reference Number:		Vessel Approval Date:		
Vessel Owner:				
Name:		Telephone:		
Address:				
Quality Manager:				
Name:		Number of Crew:		
Vessel Type	[ ] Transport [ ] Factory [ ] RSW [ ] Ice [ ] Brine [ ] Freezer			
Fishing Methods	(A vessel can have multiple fishing methods)			
	Type 1: Trawler			
	Type 2: Long line			
	Type 3: Pole and line			
	Type 4: Purse seiners			
	Type 5: Gill netting			
	Type 6: Deep Sea Fishing			
	Type 7: Other (Please specify):			

F29 - HEALTH CERTIFICATE EXPORT INFORMATION FORM

Please complete the following form in MS Word software so that the Tuvalu CA has all the necessary information to complete your Health Certificate. Please send the file by e-mail to the CA office. Email josuamomokanasoi@gmail.com

Destination of Export (please circle): European Union Non-European Union

I.1. Consignor Name Address Postal code Tel. No.		I.5. Consignee Name Address Postal Code Tel. No.	
I.7. Country of origin ISO Code	I.8. *Region of origin* Code	I.9. Country of destination	ISO Code I.10.
I.11. Place of origin Name: Approva l number: Address:		I.12.	
I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport (please circle) Aeroplane Ship Railway wagon Road vehicle Other (please specify) Identification: Documentary references		I.16. Entry BIP in EU I.17.	
I.18. Description of commodity		I.19. Commodity code (HS code) I.20. Quantity	
I.21. Temperature of product (please circle) Ambient Chilled Frozen Brine Frozen		I.22. Number of packages	
I.23. Identification of container and seal number		I.24. Type of packaging	
I.25. Commodities certified for: ☐ Human consumption			
I.26.		I.27. For import or admission into EU ☐	

I.28. Identification of the commodities

Specie (Scientific name)	Nature of commodity	Treatment type	Approval number of establishments Manufacturing plant	Number of packages	Net weight

F30 - REQUEST TO CHANGE/RE-ISSUE EXPORT HEALTH CERTIFICATE INFORMATION

Application Form: Health Certificate Information	**F30**
Original Health Certificate Ref. No.:	
Change/Re-issue Required: **(Please be as specific as possible giving actual replacement information required). Tuvalu CA reserves the right to refuse the re- issue of a health certificate**	
Company Justification for Change:	
FOR TUVALU CA USE ONLY:	
Request approved or denied: (circle as appropriate): APPROVED DENIED	
Reasons:	
Replacement Certificate No.:	
Signature of certifying officer:	
Name of certifying officer:	
Date:	

Please complete return to Mr. Alipate Momoka E-mail: josuamomokanasoi@gmail.com

GENERAL HEALTH CERTIFICATE

Government of Tuvalu

Department of Fisheries Ministry of Fisheries and Trade, Tuvalu

COMPETENT AUTHORITY

GENERAL HEALTH CERTIFICATE

Date:

Part I: Details of dispatched consignment	1.1 Consignor: Address: Contact No.: Fax No.: Email :	1.2 Certificate Reference No.:
	1.5 Consignee Address: Fax No.: Contact No.: Email:	
	1.3 Country of origin: / 1.4 Region of Origin:	1.5 Country & Place of destination:
	1.6 Place of origin Name: Approval Number: Address:	1.7 Place of loading:
		1.8 Date of departure:
	1.10 Means of Transport Aeroplane ☐ Ship ☐ Road vehicle ☐ Other s ☐	1.9 Quantity (weight):
		1.11 Number of packages:
	Documentation references: Invoice No.: Airway Bill No.: Histamine Analysis Report:	1.12 Fish Lot Code(s) or Production Dates:
	1.13 Temperature of product ☐ Ambient ☐ Chilled ☐ Frozen	
	1.14 Container/Seal Number (if appropriate):	
	1.15 Commodities certified for: Human consumption ☐	

Description of product	Species (scientific name)	Nature of commodity	Manufacturing Plant	Type of packaging	Number of packages	Net weight

1.16 For import admission to (name country):: ☐

Part II: Certification

II. Health Attestation

The undersigned certifying officer hereby certifies that:

a. the fish were processed in a premises approved by and under the control of the Tuvalu Competent Authority;
b. come from establishment implementing a programme based on the HACCP principles
c. have been caught, landed, where appropriate packaged, handled, marked, prepared, processed, frozen, thawed, store and transported under conditions laid down in the Food Safety Regulations laying down the health conditions for the production and the placing on the market of fishery products
d. have undergone health controls;
e. do not come from toxic species or species containing biotins; accordance with the requirements laid down by Competent Authority.
f. the fish were wild caught and not grown or harvested in an aquaculture system at any stage
g. the consignment does not contain any other product species
h. the fish is intended for human consumption only, not intended for aquaculture, bait, animal feed or fertilizer.

Official Inspector

Name: Qualification and title:

Date: Signature:

Stamp:

Ph:
Fax:
E-mail:

EU HEALTH CERTIFICATE

Government of Tuvalu

Department of Fisheries

Ministry of Fisheries and Trade email: josuamomokanasoi@gmail.com

HEALTH CERTIFICATE FOR EXPORT OF FISH AND

COUNTRY				**Animal health/Official certificate to the EU**	
Part I: Description of consignment	**I.1**	**Consignor/Exporter** Name Address Country ISO country code	**I.2**	**Certificate reference**	**I.2a IMSOC reference**
			I.3	**Central Competent Authority**	**QR CODE**
			I.4	**Local Competent Authority**	
	I.5	**Consignee/Importer** Name Address Country ISO country code	**I.6**	**Operator responsible for the consignment** Name Address Country ISO country code	
	I.7	**Country of origin** ISO country code	**I.9**	**Country of destination** ISO country code	
	I.8	**Region of origin** Code	**I.10**	**Region of destination** Code	
	I.11	**Place of dispatch** Name Registration/Approval No Address Country ISO country code	**I.12**	**Place of destination** Name Registration/Approval No Address Country ISO country code	
	I.13	**Place of loading**	**I.14**	**Date and time of departure**	
	I.15	**Means of transport** ☐ Aircraft ☐ Vessel ☐ Railway ☐ Road vehicle Identification	**I.16**	**Entry Border Control Post**	
			I.17	**Accompanying documents** Type Code Country ISO country code Commercial document reference	
	I.18	**Transport conditions** ☐ Ambient	☐ Chilled	☐ Frozen	
	I.19	**Container number/Seal number** Container No Seal No			
	I.20	**Certified as or for** ☐ Products for human consumption ☐ Canning industry ☐ Further processing ☐ Live aquatic animals for human consumption			
	I.21	☐ **For transit** Third country ISO country code	**I.22**	☐ **For internal market**	
			I.23		

FISHERY PRODUCTS TO THE EU

I.24	Total number of packages	I.25	Total quantity	I.26	Total net weight/gross weight (kg)
I.27	Description of consignment				
CN code	Species				
	Cold store		Identification mark	Type of packaging	Net weight
	Treatment type		Nature of commodity	Number of packages	Batch No
☐ Final consumer	Date of collection/production		Manufacturing plant		

COUNTRY **Certificate model FISH-CRUST-HC**

Part II: Certification	II. Health Information	II.a Certificate reference	II.b IMSOC reference

II.1. [(1)]**Public health attestation** [to be deleted when the Union is not the final destination of the live fish, live crustaceans or products of animal origin from those animals]

I, the undersigned, declare that I am aware of the relevant requirements of Regulation (EC) No 178/2002 of the European Parliament and of the Council[A], Regulation (EC) No 852/2004 of the European Parliament and of the Council[B], Regulation (EC) No 853/2004 of the European Parliament and of the Council and Regulation (EU) 2017/625 of the European Parliament and of the Council and hereby certify that the fishery products described in Part I were produced in accordance with these requirements, in particular that they:

(a) have been obtained in the region(s) or country(ies) ..... which, at the date of issue of this certificate is/are authorised for entry into the Union of fishery products and in Annex IX to Commission Implementing Regulation (EU) 2021/405[C];

(b) come from (an) establishment(s) applying general hygiene requirements and implementing a programme based on the hazard analysis and critical control points (HACCP) principles in accordance with Article 5 of Regulation (EC) No 852/2004, regularly audited by the competent authorities, and being listed as an EU approved establishment;

(c) have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV, of Annex III to Regulation (EC) No 853/2004;

(d) have not been stored in holds, tanks or containers used for other purposes than the production and/or storage of fishery products;

(e) satisfy the health standards laid down in Section VIII, Chapter V, of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Commission Regulation (EC) No 2073/2005[D];

A Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (OJ L 31, 1.2.2002, p. 1).

B Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004, p. 1).

C Commission Implementing Regulation (EU) 2021/405 of 24 March 2021 laying down the lists of third countries or regions thereof authorised for the entry into the Union of certain animals and goods intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council (OJ L 114, 31.3.2021, p. 118).

D Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1).

COUNTRY Certificate model FISH-CRUST-HC

(f) have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII, of Annex III to Regulation (EC) No 853/2004;

(g) have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004;

(h) fulfil the guarantees covering live animals and products thereof, if of aquaculture origin, provided by the residue plans submitted in accordance with Article 29 of Council Directive 96/23/EC[E], and the concerned animals and products are listed in Commission Decision 2011/163/EU[F] for the concerned country of origin;

(i) have been produced under conditions guaranteeing compliance with the maximum levels for contaminants laid down in Commission Regulation (EC) No 1881/2006[G];

(j) have satisfactorily undergone the official controls laid down in Articles 67 to 71 of Commission Implementing Regulation (EU) 2019/627[H].

[2][II.2. **Animal health attestation for live fish and live crustaceans of [3]listed species intended for human consumption and products of animal origin from those aquatic animals intended for further processing in the Union before human consumption, excluding live fish and live crustaceans and their products landed from fishing vessels**

II.2.1. According to official information, the [4][aquatic animals referred to in Box I.27 of Part I] [4][products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I, have been obtained from animals which] meet the following animal health requirements:

II.2.1.1. They originate from [4][an establishment] [4][a habitat] which is not subject to national restriction measures for animal health reasons or because of the occurrence of abnormal mortalities with an undetermined cause, including the relevant listed diseases referred to in Annex I to Commission Delegated Regulation (EU) 2020/692[I] and emerging diseases;

II.2.1.2. The [4][aquatic animals are not intended to be killed] [4][products of animal origin from aquatic animals other than live aquatic animals, have been obtained from animals which were not intended to be killed] under a national programme for the eradication of diseases, including the relevant listed diseases referred to in Annex I to Delegated Regulation (EU) 2020/692 and emerging diseases.

E Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC (OJ L 125, 23.5.1996, p. 10).

F Commission Decision 2011/163/EU of 16 March 2011 on the approval of plans submitted by third countries in accordance with Article 29 of Council Directive 96/23/EC (OJ L 70, 17.3.2011, p. 40).

G Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L 364, 20.12.2006, p. 5).

H Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131, 17.5.2019, p. 51).

I Commission Delegated Regulation (EU) 2020/692 of 30 January 2020 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council as regards rules for entry into the Union, and the movement and handling after entry of consignments of certain animals, germinal products and products of animal origin (OJ L 174, 3.6.2020, p. 379).

COUNTRY Certificate model FISH-CRUST-HC

[4] [II.2.2. The [4][aquaculture animals referred to in Box I.27 of Part I] [4][products of animal origin from aquaculture animals other than live aquaculture animals referred to in Box I.27 of Part I, have been obtained from animals which] meet the following requirements:

II.2.2.1. They come from an aquaculture establishment which is [4][registered] [4][approved] by, and under the control of, the competent authority of the third country or territory of origin and which has a system in place to maintain and to keep for at least 3 years, up-to-date records containing information regarding:

(i) the species, categories and number of aquaculture animals on the establishment;

(ii) movements of aquatic animals into, and aquaculture animals out of, the establishment;

(iii) mortality in the establishment;

II.2.2.2. They come from an aquaculture establishment which receives regular animal health visits from a veterinarian for the purpose of the detection of, and information on, signs indicative of the occurrence of diseases, including the relevant listed diseases referred to in Annex I to Delegated Regulation (EU) 2020/692 and emerging diseases, at a frequency that is proportionate to the risk posed by the establishment.]

II.2.3. General animal health requirements

The [4][aquatic animals referred to in Box I.27 of Part I] [4][products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I], have been obtained from animals which meet the following animal health requirements:

[4][6][II.2.3.1. They are subject to the requirements in Part II.2.4 and they originate from a [4][country] [4][territory] [4][zone] [4][compartment] with [5]code:_ - __ which, at the date of issue of this certificate, is listed in Part 1 of Annex XXI to Commission Implementing Regulation (EU) 2021/404[J] for the entry into the Union of [4][aquatic animals] [4][products of animal origin from aquatic animals other than live aquatic animals];]

[4][6][II.2.3.2. They are aquatic animals which have undergone clinical inspection by an official veterinarian within a period of 72 hours prior to the time of loading. During the inspection, the animals showed no signs of transmissible disease and, according to the relevant records of the establishment, there was no indication of disease problems;]

▶ [1] II.2.3.3. They are aquatic animals which are dispatched directly from the place of origin to the Union; ◀

II.2.3.4. They have not been in contact with aquatic animals of a lower health status.

J Commission Implementing Regulation (EU) 2021/404 of 24 March 2021 laying down the lists of third countries, territories or zones thereof from which the entry into the Union of animals, germinal products and products of animal origin is permitted in accordance with Regulation (EU) 2016/429 of the European Parliament and of the Council (OJ L 114, 31.3.2021, p. 1).

COUNTRY **Certificate model FISH-CRUST-HC**

either(4)(6) **[II.2.4. Specific health requirements**

(4) **[II.2.4.1 Requirements for (3)listed species for Epizootic haematopoietic necrosis, Infection with Taura syndrome virus, Infection with yellow head virus**

The (4)[aquatic animals referred to in Box I.27 of Part I] (4)[products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I have been obtained from animals which] originate from a (4)[country] (4)[territory] (4)[zone] (4)[compartment] declared free from (4)[Epizootic haematopoietic necrosis] (4)[Infection with Taura syndrome virus] (4)[Infection with yellow head virus] in accordance with conditions which are at least as stringent as those laid down in Article 66 or in Article 73(1) and Article 73(2), point (a), of Commission Delegated Regulation (EU) 2020/689[K] and in the case of aquatic animals, all (3)listed species for the relevant disease(s):

(i) are introduced from another country, territory, zone or compartment which has been declared free from the same disease(s);

(ii) are not vaccinated against (4) [that] (4) [those] disease(s).]

(4)(7)**[II.2.4.2. Requirements for (3)listed species for Viral haemorrhagic septicaemia (VHS), Infectious haematopoietic necrosis (IHN), infection with HPR-deleted infectious salmon anaemia virus (ISAV) or infection with White spot syndrome virus**

The (4)[aquatic animals referred to in Box I.27 of Part I] (4) [products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I, have been obtained from animals which] originate from a (4)[country] (4)[territory] (4)[zone] (4)[compartment] declared free from (4)[Viral haemorrhagic septicaemia (VHS)] (4)[Infectious haematopoietic necrosis (IHN)] (4)[Infection with HPR-deleted infectious salmon anaemia virus (ISAV)] (4)[infection with White spot syndrome virus] in accordance with Part II, Chapter 4, of Delegated Regulation (EU) 2020/689 and in the case of aquatic animals, all (3)listed species for the relevant disease(s):

(i) are introduced from another country, territory, zone or compartment which has been declared free from the same disease(s);

(ii) are not vaccinated against (4)[that] (4)[those] disease(s).]

K Commission Delegated Regulation (EU) 2020/689 of 17 December 2019 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council as regards rules for surveillance, eradication programmes, and disease-free status for certain listed and emerging diseases (OJ L 174, 3.6.2020, p. 211).

COUNTRY Certificate model FISH-CRUST-HC

[4][8][II.2.4.3. **Requirements for [9]species susceptible to infection with Spring viraemia of carp (SVC), Bacterial Kidney disease (BKD), infection with Infectious pancreatic necrosis virus (IPN), infection with Gyrodactylus salaris (GS), infection with Salmonid alphavirus (SAV) and [3] species susceptible to Koi herpes virus disease (KHV)**

The [4][aquatic animals referred to in Box I.27 of Part I] [4][products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I have been obtained from animals which] originate from a [4][country] [4][territory] [4][zone] [4][compartment] which fulfils the health guarantees as regards [4][SVC], [4][BKD], [4][IPN], [4][GS], [4][SAV], [4][KHV], which are necessary to comply with the national measures which apply in the Member State of destination in accordance with Article 175 of Commission Delegated Regulation (EU) 2020/692, and for which the Member State or part thereof, is listed in [4][Annex I] [4][Annex II] to Commission Implementing Decision (EU) 2021/260[L].]]

or [4][6][**II.2.4. Specific health requirements**

The [4][aquatic animals referred to in Box I.27 of Part I] [4][products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I have been obtained from animals which] are destined for an disease control aquatic food establishment within the Union which is approved in accordance with Article 11 of Commission Delegated Regulation (EU) 2020/691[M], where they are to be processed for human consumption.]

II.2.5. To the best of my knowledge, and as declared by the operator, the [4][aquatic animals referred to in Box I.27 of Part I] [4][products of animal origin from aquatic animals other than live aquatic animals referred to in Box I.27 of Part I have been obtained from animals which] originate from [4][an establishment] [4][a habitat] where:

(i) there were no abnormal mortalities with an undetermined cause; and
(ii) they have not been in contact with aquatic animals of [3]listed species which did not comply with the requirements referred to in point II.2.1.

II.2.6. Transport requirements

Arrangements have been made to transport the aquatic animals referred to in Box I.27 of Part I in accordance with the requirements set out in Articles 167 and 168 of Delegated Regulation (EU) 2020/692 and specifically that:

II.2.6.1. when the animals are transported in water, the water in which they are transported is not changed in a third country or territory, zone or compartment which is not listed for entry of the particular species and category of aquatic animals into the Union;

L Commission Implementing Decision (EU) 2021/260 of 11 February 2021 approving national measures designed to limit the impact of certain diseases of aquatic animals in accordance with Article 226(3) of Regulation (EU) 2016/429 of the European Parliament and of the Council and repealing Commission Decision 2010/221/EU (OJ L 59, 19.2. 2021, p. 1).

M Commission Delegated Regulation (EU) 2020/691 of 30 January 2020 supplementing Regulation (EU) 2016/429 of the European Parliament and of Council as regards rules for aquaculture establishments and transporters of aquatic animals (OJ L 174, 3.6.2020, p. 345).

II.2.6.2. the animals are not transported under conditions that jeopardise their health status, in particular:

(i) when the animals are transported in water, it does not alter their health status;

(ii) the means of transport and the containers are constructed in such a way that the health status of the aquatic animals is not jeopardised during transportation;

(iii) the [4][container] [4][well-boat] is [4][previously unused] [4][cleaned and disinfected in accordance with a protocol and with products approved by the competent authority of the [4][third country] [4][territory] of origin, prior to loading for dispatch to the Union];

▶[1] II.2.6.3. from the time of loading at the place of origin until the time of arrival in the Union, the animals in the consignment are not transported in the same water or [4][container] [4][well-boat] together with aquatic animals which are of a lower health status or which are not intended for entry into the Union;◀

II.2.6.4. where a water exchange is necessary in a [4][country] [4][territory] [4][zone] [4][compartment] which is listed for entry of the particular species and category of aquatic animals into the Union, it only occurs [4][in the case of transport on land, at water exchange points approved by the competent authority of the [4] [third country] [4][territory] where the water exchange takes place] [4][in the case of transport by well-boat, at a distance which is at least 10 km from any aquaculture establishments which are located en-route from the place of origin to the place of destination in the Union].

II.2.7. Labelling requirements

II.2.7.1. Arrangements have been made to identify and label the [4][means of transport] [4][containers] in accordance with Article 169 of Delegated Regulation (EU) 2020/692 and specifically that the consignment is identified by [4][a legible and visible label on the exterior of the container] [4][an entry in the ships manifest when transported by well boat,] which clearly links the consignment to this animal health/official certificate;

[4][II.2.7.2. In the case of aquatic animals, the legible and visible label referred to in point II.2.7.1. contains at least the following information:

(a) the number of containers in the consignment;

(b) the name of the species present in each container;

(c) the number of animals in each container for each of the species present;

(d) a statement saying: [4]['live fish intended for human consumption in the European Union'] [4]['live crustaceans intended for human consumption in the European Union'].]

COUNTRY Certificate model FISH-CRUST-HC

▶ (1) (4)[II.2.7.3. In the case of products of animal origin from aquatic animals other than live aquatic animals, the legible and visible label referred to in point II.2.7.1. contains one of the following statements:

(a) 'fish intended for human consumption after further processing in the European Union';

(b) 'crustaceans intended for human consumption after further processing in the European Union'.]

(4) (10) **II.2.8. Validity of animal health/official certificate**

This animal health/official certificate shall be valid for the period of 10 days from the date of issue. In the case of transport by waterway/sea of aquatic animals, this period of 10 days may be extended by the duration of the journey by waterway/sea. ◀

Notes

In accordance with the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, and in particular Article 5(4) of the Protocol on Ireland / Northern Ireland in conjunction with Annex 2 to that Protocol, references to European Union in this certificate include the United Kingdom in respect of Northern Ireland.

This certificate is intended for entry into the Union of live fish, live crustaceans and products of animal origin from those animals, including when the Union is not the final destination of such live aquatic animals and their products.

'Aquatic animals' are animals as defined in Article 4, point (3), of Regulation (EU) 2016/429 of the European Parliament and of the Council. 'Aquaculture animals' are aquatic animals which are subject to aquaculture as defined in Article 4, point (7), of Regulation (EU) 2016/429.

▶ (2) Further processing' means any type of measures and techniques, carried out before the placing on the market for human consumption, affecting anatomical wholeness, such as bleeding, evisceration, heading, slicing and filleting which produce waste or by-products which could cause a risk of disease spread. ◀

All aquatic animals and products of animal origin from aquatic animals other than live aquatic animals, to which Part II.2.4. of this certificate applies, must originate from a country/territory/zone/compartment which appears in column 2 of the table in Part 1 of Annex XXI to Implementing Regulation (EU) 2021/404.

Part II.2.4. of the certificate **does not apply** to the following crustaceans and fish, and they may therefore originate from a country or regions, which is listed in Annex IX to Implementing Regulation (EU) 2021/405:

(a) crustaceans which are packaged and labelled for human consumption in accordance with the specific requirements for those animals as set out in Regulation (EC) No 853/2004 and which are no longer able to survive as living animals if returned to the aquatic environment,

(b) crustaceans which are intended for human consumption without further processing, provided they are packaged for retail sale in compliance with the requirements for such packages as set out in Regulation (EC) No 853/2004,

(c) crustaceans which are packaged and labelled for human consumption in accordance with the specific requirements for those animals as set out in Regulation (EC) No 853/2004 and which are intended for further processing without temporary storage at the place of processing.

(d) fish which are slaughtered and eviscerated before dispatch.

This certificate applies to products of animal origin as well as to live aquatic animals including those destined for a disease control aquatic food establishment as defined in Article 4, point (52), of Regulation (EU) 2016/429 which are intended for human consumption in accordance with Section VII of Annex III to Regulation (EC) No 853/2004.

This animal health/official certificate shall be completed according to the notes for the completion of certificates provided for in Chapter 4 of Annex I to Implementing Regulation (EU) 2020/2235.

COUNTRY Certificate model FISH-CRUST-HC

Part I:

Box reference I.20: Tick "Canning industry" for whole fish initially frozen in brine at -9°C or at a temperature higher than -18°C and intended for canning in accordance with the requirements of Section VIII, Chapter I, point II(7), of Annex III to Regulation (EC) No 853/2004. Tick "Products for human consumption" or *"Further processing"* for the other cases.

Box reference I.27: Insert the appropriate Harmonised System (HS) code(s) using headings such as: 0301, 0302, 0303, 0304, 0305, 0306, 0307, 0308, 0511, 1504, 1516, 1518, 1603, 1604, 1605 or 2106.

Box reference I.27: Description of consignment:
"Nature of commodity": Specify whether aquaculture or wild origin.
"Treatment type": Specify whether live, chilled, frozen or processed.
"Manufacturing plant": includes factory vessel, freezer vessel, reefer vessels, cold store and processing plant.

Part II:

(1) Part II.1. of this certificate does not apply to countries with special public health certification requirements laid down in equivalence agreements or other EU legislation.

▶(2) Part II.2 of this animal health/official certificate shall not apply and shall be deleted when the consignment consists of: (a) species other than those listed in the Annex to Commission Implementing Regulation (EU) 2018/1882[N]; or (b) wild aquatic animals and products of animal origin from those aquatic animals which are landed from fishing vessels for direct human consumption; or (c) products of animal origin from aquatic animals, other than live aquatic animals, which are ready for direct human consumption without undergoing further processing in the Union. ◀

(3) Species listed in columns 3 and 4 in the table of the Annex to Implementing Regulation (EU) 2018/1882. Species listed in column 4 shall only be regarded as vectors under the conditions set out in Article 171 of Delegated Regulation (EU) 2020/692.

(4) Keep if appropriate/ delete if not applicable. In the case of Part II.2.4.1, deletion is not permitted if the consignment contains listed species for Epizootic haematopoietic necrosis, Infection with Taura syndrome virus or Infection with yellow head virus, other than in the circumstances referred to in footnote (6).

(5) Code of the third country/ territory/zone/compartment as it appears in column 2 of the table in Part 1 of Annex XXI to Implementing Regulation (EU) 2021/404.

(6) Parts II.2.3.1, II.2.3.2 and Part II.2.4. of this certificate do not apply and should be deleted if the consignment contains only the following crustaceans or fish:

(a) crustaceans which are packaged and labelled for human consumption in accordance with the specific requirements for those animals set out Regulation (EC) No 853/2004 and which are no longer able to survive as living animals if returned to the aquatic environment,

(b) crustaceans which are intended for human consumption without further processing, provided that they are packaged for retail-sale in compliance with the requirements for such packages set out in Regulation (EC) No 853/2004,

(c) crustaceans which are packaged and labelled for human consumption in compliance with the specific requirements for those animals set out in Regulation (EC) No 853/2004 and which are intended for further processing without temporary storage at the place of processing,

(d) fish which are slaughtered and eviscerated before dispatch.

▶N Commission Implementing Regulation (EU) 2018/1882 of 3 December 2018 on the application of certain disease prevention and control rules to categories of listed diseases and establishing a list of species and groups of species posing a considerable risk for the spread of those listed diseases (OJ L 308, 4.12.2018, p. 21). ◀

COUNTRY Certificate model FISH-CRUST-HC

(7) Applicable when the Member State of destination in the Union either has disease-free status for a category C disease as defined in Article 1, point (3), of Implementing Regulation (EU) 2018/1882, or is subject to an optional eradication programme established in accordance with Article 31(2) of Regulation (EU) 2016/429, otherwise delete.

(8) Applicable when the Member State of destination or part thereof, in the Union has approved national measures for a specific disease as listed in Annex I or Annex II to Commission Implementing Decision (EU) 2021/260[O], otherwise delete

(9) Susceptible species as referred to in the second column of the table in Annex III to Implementing Decision (EU) 2021/260.

▶(1) (10) Shall apply only to the consignments of live aquatic animals.

(11) to be signed by:
— an official veterinarian when Part II.2. Animal health attestation is not deleted
— a certifying officer or an official veterinarian when Part II.2. Animal health attestation is deleted. ◀

[Official veterinarian] (4)(10)/ [Certifying officer](4)(10)

Name (in capital letters)

Date Qualification and title

Stamp Signature

O Commission Implementing Decision (EU) 2021/260 of 11 February 2021 approving national measures designed to limit the impact of certain diseases of aquatic animals in accordance with Article 226(3) of Regulation (EU) 2016/429 of the European Parliament and of the Council and repealing Commission Decision 2010/221/EU (OJ L 59, 19.2.2021, p. 1).

HEALTH CERTIFICATE FOR THE PEOPLE'S REPUBLIC OF CHINA

图瓦卢输华水产品检验检疫证书

- **Government of Tuvalu**
  Department of Fisheries
  Ministry of Fisheries and Trade email:
  josuamomokanasoi@gmail.com

Competent Authority Health Certificate

For fish and fishery products intended for export from Tuvalu to The People's Republic of China

证书号 Num.Ref:

I.主管当局信息 Information of competent authority:	
输出国 Country of export：	
生产国 Country of production:	
主管当局 Competent authority：	
出证部门Department of certificate issuance ：	
II 水产品信息 Identification of the fishery products	
商品名称 Commodity name：	
学名Scientific name：	
包装数量 Number of packages：	
净重 Net Weight：	
III.水产品来源Origin of the fishery products	
产地 Production Place：	
加工方式 Processing Type[1]：	
生产模式 Production Mode：	
养殖 Aquacultured： 是Yes□否No□	野生捕捞 Wild Caught 是Yes □ 否No □

养殖区域 Aquaculture area：	捕捞区域 Catch Area ：
	捕捞渔船船名及编号 Name & Number of Vessel for the catch：
生产加工企业名称及注册号 Production and processing enterprise name and registration number	
生产日期 Production Date：	

IV运输信息 Information of Transport	
发货人名称及地址 Name and address of Consignor：	
收货人名称及地址 Name and address of Consignee：	
发货地 Place of dispatch production：	
目的地 Place of destination：	
运输工具信息 Means of transport：	
船只名称 Name of Vessel：	
航班号 Flight Number：	

其他运输工具信息other transport means：	
集装箱号 Container Number：	
封识号 Seal Number：	

V健康声明 Health Attestation

兹证明：This is to certify that:

1. 上述产品来自主管当局注册的企业。The above fishery products came from the establishment approved by competent authority.

2. 该产品在卫生条件下生产、包装、储藏和运输，并置于主管当局监督之下。The products were produced, packed, stored, and transported under sanitary condition, which were under the supervision of competent authority.

3. 该产品经主管当局检验检疫，未发现中国规定的有害病菌、有毒有害物质和异物。The products were inspected and quarantined by competent authority and not found any pathogenic bacteria, harmful substances and foreign substances regulated in the P.R. China.

4. 该产品符合兽医卫生要求，适合人类食用。The products meet veterinary sanitary requirements and fit for human consumption.

签发地点 Place of issue	签发日期 Date of issue
官方印章 Official Stamp	官方兽医签字 Official Veterinary Signature

注释Note:1.冷藏、冷冻、干制、熏制、罐装等。/Refrigerated, Frozen, Dried, Smoked, Canned.

2.此证书内容不适用部分以***填充。/If any of the information required is not applicable, then the blank area must be filled with ***.

HEALTH CERTIFICATE FOR CONSIGNMENT NOT FOR SALE

Government of Tuvalu Department of Fisheries

Ministry of Fisheries and Trade. email: josuamomokanasoi@gmail.com

This is to certify that Mr/Mrs/Ms

_____of

_____(local address) to carry a quantity of

_____(kg) of

_____ (scientific name/species) into

_____(Destination) ONLY for HUMAN CONSUMPTION.

The certificate is not transferable and is only for this specific consignment.

Approved _____

Date:_____

Tuvalu Competent Authority for Director of Fisheries

ANNEX 6: TUVALU FLAG VESSEL

CAPTAIN'S DECLARATION/HEALTH CERTIFICATE

- **Certificate Number:**

Fishing Vessel Name:	EU approval number
Fishing Vessel Trip Dates Trip Start Date: Trip End Date:	Fishing Vessel Flag: IMO/L number:9764427
Area Fish was Harvested:	Type of product(s): Quantity (kg):
TRANSHIPMENT /OFFLOAD DATES:	TRANSHIPMENT/OFFLOAD PORT: If offloaded into container: • Container number(s): • Seal number(s)
Port of Landing:	Destination:

Health Attestation

I, _____as captain of the above named (print name) fishing vessel, hereby certify that:

- The vessel is approved and appears on the Tuvalu list of EU approved vessels;
- The vessel has a program based on HACCP principles in order to control hazards;
- The part of the vessel where fishery products are handled, equipment, containers and the cold storage for fishery products are kept in good hygienic conditions;
- The fishery products have been protected from contaminations and from the effects of the sun or any source of heat as soon as possible after they have been taken on board, and that they have been handled in a way that minimise bruising and other damage;
- The fishery products have never been at any time contaminated by fuel;

- Only clean seawater has been used as an alternative source of water on board vessel for handling and washing of fishery products and fish contact surfaces;

- The fishery products have been subjected to visual examination for the purpose of detecting visible parasite, fishery products that are obviously infected with parasite shall not be placed in the market for human consumption;

Captain of Fishing Vessel

Name (In Capital Letters) Signature Date Stamp

Note: A copy to be sent to the Tuvalu CA on email: josuamomokanasoi@gmail.com

CERTIFICATION RULING

Fishing Vessel	*EU Listed*	*Package*	*Transport (foreign flagged)*	*EU Listed*	*Additional Comments*	*Destination*	*Health Certificate Type*	*Comments*
Tuvalu flagged	YES	Bulk (separation net)	Carrier	NO	If landed in Tuvalu and Exported	Non-EU	National Health Certificate	No HACCP and no test, only HHC
	YES	Bulk (separation net)	Carrier	NO	Not going direct to EU	EU	Captain HC	If landed in another port.
	NO	Bulk (separation net)	Carrier	NO	Not currently relevant to Tuvalu	Non-EU	NO	No HC for Transhipment.
	NO	Bulk (separation net)	Carrier	NO	Not currently relevant to Tuvalu Not going direct to EU	EU	HHC	
Tuvalu flagged	YES	Container	Container Ship	NO	Going direct to non-EU	Non-EU	National Health Certificate	
	YES	Container	Container Ship	NO	Going direct to EU	EU	EU Health Certificate	
	NO	Container	Container Ship	NO	Currently irrelevant in Tuvalu	Non-EU	National Health Certificate	Subject to inspection of vessel records and container loading
	NO	Container	Container Ship	NO	Currently irrelevant in Tuvalu Going direct to EU	EU	Non-EU eligible because vessel not EU listed	

Fishing Vessel	*EU Listed*	*Package*	*Transport (foreign flagged)*	*EU Listed*	*Additional Comments*	*Destination*	*Health Certificate Type*	*Comments*
Foreign Flagged	YES	Bulk (separation net)	Carrier	Non-EU			No Health Certificate	
	YES	Bulk (separation net)	Carrier	EU			No Health Certificate	
	NO	Bulk (separation net)	Carrier	Non-EU			No Health Certificate	
	NO	Bulk (separation net)	Carrier	EU			No Health Certificate	
Foreign Flagged	YES	Container	Container Ship	NO		Non-EU	National Health Certificate	CA to sight unload from vessel and load into containers
	YES	Container	Container Ship	NO	Direct shipment to EU	EU	National Health Certificate	CA to sight unload from vessel and load into containers
	NO	Container	Container Ship	NO		Non-EU	Hygienic Handling Certificate	CA to sight unload from vessel and load into containers
	NO	Container	Container Ship	NO		EU	Ineligible for EU market	Ineligible for export to EU but could go to other markets with Hygienic Handling Certificate with CA inspection of container loading

SOME KEY CONSIDERATIONS WHEN APPROVING AND AUDITING VESSELS

1. HACCP

ASPECTS OF HACCP TO BE REVIEWED

The engagement of the 12 steps

- 5 preliminary steps
- principles

With regard to PRPs, the focus should be on:

- The general hygiene requirements laid down in Annex II of Regulation (EC) No 852/2004 for activities after primary production, GENERAL HYGIENE REQUIREMENTS FOR ALL FOOD BUSINESS OPERATORS, and
- The specific hygiene requirements for food of animal origin laid down in Annex III of Regulation (EC) No 853/2004.SECTION VIII: FISHERY PRODUCTS

OFFICIAL CONTROLS OVER FACTORY, FREEZER AND REEFER VESSELS AND THE ORGANISATION OF OFFICIAL CONTROLS

The CA shall be aware and acknowledge that official controls on vessels, including their inspection, can be particularly challenging for a number of reasons. These can include:

a) the fact that, in practice, it is near impossible to inspect vessels and their records while in operation at sea;
b) practical difficulties in inspecting these vessels in port and their associated landing operations, particularly when they do not (or rarely) land and discharge fishery products in your territory;
c) the need to have staff (CA) suitably trained in identifying, locating and inspecting a wide variety of vessel types.

General information

It is apparent that the CA should ensure that the general information about all their vessels is obtained and updated. This would require the CA to network and work with other government stakeholders that may have the legal mandate to such information.

- System for vessel registration in your country – if it covers relevant food safety aspects.
- Who deals with vessel registration
- Process and procedure and criteria and conditions.
- System for fishing license(s) – if it covers relevant food safety aspects.
- Conditions that may include:
- Inspections and follow up
- Notification of arrival
- No fuel in fish well
- Detailed information for each vessel (or a sample selected by us):
- IMO, name, call-sign, type, gross tonnage, year of construction and owner;
- Vessel layout and design, including any changes since construction;

- Quality assurance manual – the HACCP and associated documents, i.e. Good manufacturing practices
- Thermometer calibration certificate(s) Water analysis
- Sanitation procedures
- Data sheet of cleaning and disinfection products Fumigation certification (where relevant)
- Crew list, training and medical records;
- ~~Marpol Certificates (in particular, the "oil record" book);~~
- Photographs/footage of fish holds and equipment. - important for the CA to get permission from any company so you can take some pictures during your inspections/audit.

ANNEX 7: PROCEDURES FOR EU HEALTH CERTIFICATION

Rules for certifying officers

A certifying officer must not issue an export certificate unless:

a) The certificate is covered by the appropriate supporting documentation provided for in this Programme, and/or
b) Has current first-hand knowledge of the on-site operation to state that the information used in the export certificate set is complete and accurate.

The certifying officers issuing the export certificate must additionally check the vessels compliance status, product restrictions and other relevant information on the compliance database prior to issuing the export certificate.

An export certificate must not be issued by a certifying officer if the information provided by the exporter is known, by the certifying officer, to be incomplete, inaccurate, or otherwise, not in accordance with any requirement of the applicable legislation.

A certifying officer must not issue an export certificate that has been altered or modified in any way other than in accordance with an overseas market access requirement.

A certifying officer must not sign blank export certificates.

Where the export certificate contains alternative statements to cover different product types, the certifying officer must cross out any statements that are not relevant to the consignment being certified.

Certificates cannot be dated after the product was dispatched from the country, unless it is a replacement certificate issued to correct errors or replace a lost or damaged certificate.

Certificates should be signed and stamped in ink that is a different colour than the remaining text on the certificate.

An export certificate, once produced, must not be modified with alterations, deletions, additional declarations or endorsements.

Certifying officers may issue only one export certificate per consignment. A consignment may include more than one container. Additional sets of export certificates to cover alternative destinations for the same consignment must not be issued.

Each certifying officer is issued with a CA signatory stamp, which must be used only by the person to whom it is issued.

Every hand-signed export certificate must have:

- the certifying officer's name shown legibly below the signature.
- the certifying officer's signatory seal.
- the date of signature.

Copies of the certifying officers signature and signatory seal should be communicated to the European Commission.

Certifying officers must keep file copies of all paper export certificates they sign for 2 years. The file copies must be exact replicas of the original completed certificate.

The signature and stamp of a certifying officer must be in a colour different from that of the text of the export certificate.

Supporting documents to be checked

The request for a certificate should be cross checked with supporting documents such as:

- Container load list and packaging list if different
- Bill of lading
- Company analysis results for histamine analysis
- Catch and health Certificate in case of imported fish

Approval number published on the EU List must match the information about the exporting vessel that is listed on the certificate and the product labels.

Numbering of export certificates

Certifying officers must ensure all export certificates are issued with a unique shoulder numbering sequence.

In applying shoulder numbers to export certificates the following directions apply:

a) The entire number must be in the same style/font.
b) Spaces are not permitted.
c) Certificate numbers must be issued sequentially.
d) Shoulder numbers must not be repeated within any two-year period.
e) All numbers in a sequence must be accounted for in the records kept by certifying officers, whether they have been used for issued export certificates, or not.

In Tuvalu, the following format is used to number export certificates:

- Sequential three-digit number to indicate the number of certificates issued to date i.e. 001, then 002 and so on
- "T" (for Tuvalu)
- "EU" if applicable for EU OR "N" for non-EU
- Date shown in the following format XX = day of month "YY" and "ZZZZ" for the year i.e. 001TN02022024 signifies the first certificate issued which is for a non-EU licenced facility and with an issue date of 2nd February 2024.

Date stamping of export certificates

Certifying officers, issuing export certificates, must enter the actual date the export certificate is issued in the designated box clearly.

The date entered must be the actual date of issue of the export certificate and not any other.

Information to be included in the health certificate

The certificate should be completed in an official language for the country where the shipment will be subject to import controls. (*Border Control Post of first entry*).
The name and approval number of the vessel or establishment which produced the fish for export to the EU must be recorded on the EU Health Certificate. It must be recorded as on the List of vessels and Establishments Approved to Export Fish to the EU (the EU List).

Note that commercial information such as contract numbers and bank arrangements must not be entered on an export certificate.
Part I - Information on the consignment shipped

Country of origin: Tuvalu
Box I.1. Consignor/Exporter: the name and address (street, city and region, province or state, as appropriate) of the natural or legal person dispatching the consignment that must be located in the third country, except for the re-entry of consignments originating from the European Union.
Box I.2. Certificate reference No: the unique mandatory code assigned by the competent authority in accordance with its own classification. This box is compulsory for all certificates not submitted in IMSOC.
Box I.2.a IMSOC reference No: the unique reference code automatically assigned by IMSOC, if the certificate is registered in IMSOC. This box must not be completed if the certificate is not submitted in IMSOC.
Box I.3. Central competent authority: name of the CA issuing the certificate.
Box I.4. Local competent authority: if applicable, the name of the local CA issuing the certificate.
Box I.5. Consignee/Importer: name and address of the natural or legal person to whom the consignment is intended in the EU or country of destination in the case of transit. However, this information is not compulsory for consignments in transit through the European Union.
Box I.6. Operator responsible for the consignment: The name and address of the person in the European Union in charge of the consignment when presented to the BCP and who makes the necessary declarations to the competent authorities either as the importer or on behalf of the importer.
For products in transit through the European Union: the name and address are compulsory.
For fish: the name and address are optional.
Box I.7. Country of origin: The name and ISO code of the country where the goods were produced, manufactured and packaged.
In the case of trade involving more than one third country (triangular trade), a separate certificate must be completed for each country of origin.
Box I.8. Region of origin: Not applicable: (*only for frozen or processed bivalve molluscs*)
Box I.9. Country of destination: the name and ISO code of the European Union country of destination of the consignment.
Box I.10. Region of destination: see box I.8.
Box I.11. Place of dispatch: the name, address and approval number, if required by the European Union legislation, of the holdings, vessel or establishments from which the consignment comes from.
Box I.12. Place of destination: Except in the case of storage of products in transit, this information is optional.
For the placing on the market: the place where the products are sent for final unloading. Give the name, address and approval number of the holdings, vessel or establishments of the place of destination, if applicable.
For storage of products in transit: the name, address and approval number of the warehouse in a free zone, the customs warehouse or the ship supplier.

Box I.13. Place of loading: The name of the city and category (for example, establishment, holding, port or airport) of the final place where the products are to be loaded in the means of transport for the journey to the European Union. In the case of a container state where it is to be placed aboard the final means of transport to the European Union. In the case of a ferry, indicate the place where the truck embarked.

Box I.14. Date and time of departure: The date when the means of transport departs (airplane, vessel, railway or road vehicle) departed.

Box I.15. Means of transport: means of transport leaving the country of dispatch.

Mode of transport: airplane, vessel, railway, road vehicle or other. 'Other' is not applicable to fish and fishery products

Identification of the means of transport: for airplanes the flight number, for vessels the ship name(s), for railways the train identity and wagon number, for road transports the registration number plate with trailer number plate if applicable.

Box I.16. Entry BCP: state the name of the BCP and its identification code assigned by IMSOC.

Box I.17. Accompanying documents: The type and reference number of documents must be stated when a consignment is accompanied by the other documents such as CITES permit, permit for invasive alien species (IAS) or a commercial document (for example, the airway bill number, the bill of lading number or the commercial number of the train or road vehicle)

Box I.18. Transport conditions: category of required temperature during the transport of products (ambient, chilled, frozen). Only one category may be selected.

Box I.19. Container No/Seal No: if applicable, the corresponding numbers.

The container number must be provided if the goods are transported in closed containers. Only the official seal number must be stated. An official seal applies if a seal is affixed to the container, truck or rail wagon under the supervision of the competent authority issuing the certificate.

Box I.20. Goods certified as: state the purpose for the placing on the market of the animals or intended use for products as specified in the relevant European Union health certificate.

Purposes of relevance to CA's for fish and fishery products include:

Canning industry: concerns, for example, tuna intended for the canning industry.

Human consumption: concerns only products intended for human consumption for which a health or veterinary certificate is required by European Union legislation.

Box I.21. Only to be used for products that will transit through another third country before arriving in EU.

Box I.22. Not applicable

Box I.24. Total number of packages: the number of packages for products. In the case of bulk consignments, this box is optional.

Box I.25.Total Quantity:

Box I.26.Total Net and Gross Weight: The total gross and net weight in kilograms.

Total net weight: this is defined as the mass of the goods themselves without immediate containers or any packaging.

Total gross weight: overall weight in kilograms. This is defined as the aggregate mass of the products and of the immediate containers and all their packaging but excluding transport containers and other transport equipment.

Box I.27. Description of consignment: Give a description of the goods or use the titles as they appear in the World Customs Organisation's Harmonised System. This customs description shall be supplemented, if necessary, by any information required to classify the goods including the species, type of treatment, approval number of vessel or establishments together with ISO country code (processing plant, cold store), number of packages, type of packaging, batch number, net weight, and final consumer (i.e. products are packed for final consumer).

Species: the scientific name or as defined in accordance with European Union legislation.

Type of packaging: identify the type of packaging according to the definition given in the United Nations Centre for Trade Facilitation and Electronic Business).

Commercial inventory references to products, including product item numbers, are valid product identifications. The references may be placed with the product description on the export certificate and are verifiable.

Part II - Health Information

Box II.1 Public Health Attestation for fish and fishery products.

Box II.a. Certificate reference No: same reference code as in box I.2. Box II.b IMSOC reference

Box II.2 Attestation for live fish