

Treatment for Killing Parasites as Safety Measures for Fishery Products to be Eaten Raw

**Trade Consultation Forum
16 September 2015**

Background (1)

- ✿ Parasites are generally passed to human through the consumption of raw, minimally processed or inadequately cooked products that contain the infectious parasite

Background (2)

- ✿ Various physical and chemical treatments could be applied to fishery products to kill or inactivate fishery parasites
- ✿ Freezing and heat treatments remain the most effective
- ✿ Traditional marinating and cold smoking are not sufficient to kill fishery parasites

Control measures adopted by different food safety regulatory authorities

Codex Alimentarius Commission (CAC)

- ✿ Codex Code of Practice For Fish and Fishery Products (CAC/RCP 52-2003)
 - ⊕ Freezing at -20°C or below for seven days; or -35°C for about 20 hours for fish intended for raw consumption will kill parasites

Control measures adopted by different food safety regulatory authorities

Codex Alimentarius Commission (CAC)

- ✿ Codex Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311 – 2013)
 - ✦ Cold smoked or smoke-flavoured products should be frozen before or after smoking if a parasite hazard is present

Control measures adopted by different food safety regulatory authorities

Codex Alimentarius Commission (CAC)

- ✿ Codex Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004)
 - ⊕ Fish flesh shall not contain living larvae of nematodes
 - ⊕ If living nematodes are confirmed, products must not be placed on the market for human consumption before they are treated
 - Such as freezing to -20°C for not less than 24 hours in all parts of the product

Control measures adopted by different food safety regulatory authorities

EU

- ✿ Regulation (EC) No 853/2004
 - ✦ Fishery products that are meant to be consumed raw shall undergo a treatment sufficient to kill viable parasites
 - ✦ For parasites other than trematodes:
 - Freezing condition must be at least (i) -20°C for not less than 24 hours; or (ii) -35°C for not less than 15 hours
 - ✦ Certain farmed fishery products are exempted from the freezing requirement
 - Atlantic salmon farmed in floating cages or onshore tanks and fed on compound feedstuffs

Control measures adopted by different food safety regulatory authorities

USA

✿ US FDA Food Code

✦ Ready-to-eat, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be:

- Frozen and stored at a temperature of -20°C or below for a minimum of 168 hours (7 days); or
- Frozen at -35°C or below until solid and stored at -35°C or below for a minimum of 15 hours; or
- Frozen at -35°C or below until solid and stored at -20°C or below for a minimum of 24 hours

Control measures adopted by different food safety regulatory authorities

USA

✿ US FDA Food Code

✦ Several fishery products are exempted from the requirement:

- Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna) and *Thunnus thynnus* (Bluefin tuna, Northern)
- Aquacultured fish, such as salmon, if they are raised by specified methods (e.g. ponds or tanks, fed with formulated feed)

Control measures adopted by different food safety regulatory authorities

Canada

- ✿ Food Retail and Food Services Code 2004
 - ✦ Fish intended to be consumed raw shall be: (i) frozen by the supplier in the manner described below, and obtained from the supplier in a frozen state; or (ii) frozen within the food premises
 - ✦ The frozen condition shall be either: (i) -20°C or below for 7 days; or (ii) -35°C or below for 15 hours in a blast freezer

Control measures adopted by different food safety regulatory authorities

Canada

- ✿ Food Retail and Food Services Code 2004
 - ✦ Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna) and *Thunnus thynnus* (Bluefin tuna, Northern) are exempted from the requirement
 - ✦ Aquaculture finfish is also exempted

Control measures adopted by different food safety regulatory authorities

Local situation

- ✿ Public Health and Municipal Services Ordinance
Cap 132
 - ⊕ All food available for sale on the market must be fit for human consumption

Advice to the trade

- ✿ Fishery products should be obtained from reliable sources with health certificates issued by relevant authority of the exporting countries
- ✿ Selling of fishery products for raw consumption requires permission in writing/endorsement from the Director of Food and Environmental Hygiene

Example of health certificate - Norway

SANITARY CERTIFICATE
covering fish and fishery products for export

 **NORWAY** 

Reference number: 11100 UN004

Country of dispatch:	NORWAY
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2281 BRUMUND DAL, NORWAY
Inspection body:	NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE
Phone: +47 23 21 68 00	Facsimile: +47 23 21 68 01
	E-mail: nordmork@matnordmork.no

IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above:

- 1) have been handled, prepared, processed, marked, packaged, stored and transported in accordance with the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 2073/2005;
- 2) in the case of bivalve molluscs, they have in addition been harvested and handled in accordance with the relevant provisions of Regulations (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 applicable to live bivalve molluscs;
- 3) have been produced in accordance with the relevant provisions of the official Norwegian Quality Regulations relating to Fish and Fishery Products of 14 June 1996.

by the following means of transport: BY AIR, 178-73485222

Name of consignee and address at place of destination: GO FRASH CO. LIMITED, 110, 11/F, Yee Hong Tower, Hong Kong, Tsimshatsui, Kowloon, Hong Kong, China, BY: NORWEGIAN FOOD SAFETY AUTHORITY

IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above:

- 1) have been handled, prepared, processed, marked, packaged, stored and transported in accordance with the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 2073/2005;
- 2) in the case of bivalve molluscs, they have in addition been harvested and handled in accordance with the relevant provisions of Regulations (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 applicable to live bivalve molluscs;
- 3) have been produced in accordance with the relevant provisions of the official Norwegian Quality Regulations relating to Fish and Fishery Products of 14 June 1996.

Date of issue: 27.02.2015

Signature: [Signature]

Stamp: [Stamp]

297586

Referencia N° / Numero de referencia 513457

HEALTH CERTIFICATE FOR FISHERY AND AQUACULTURE PRODUCTS
Certificado Sanitario para productos pesqueros y de la acuicultura

Country of Origin / País de Origen: Chile
Competent Authority / Autoridad Competente: Servicio Nacional de Pesca y Acuicultura SERNAPESCA

I. Description of products / Descripción de los productos:
Species (vessel and scientific name) / Especies (vessel y nombre científico): ATLANTIC SALMON / SALMO SALAR
Presentation of product and type of treatment (1) / Presentación y tipo de tratamiento (1): FROZEN PORTIONS, SMOKED SLICE

IV. Sanitary Attestation / Declaración Sanitaria

The undersigned official inspector hereby certifies that the fishery or aquaculture products described in point I are fit for human consumption and:

- The establishment described in point II is approved by SERNAPESCA, and is under official control.
- The products fulfil organoleptic, parasitological, chemical and microbiological requirements established by:
 - The National Fisheries and Aquaculture Service of Chile, SERNAPESCA.
 - Provisions of agreements between the National Fisheries Service and the Competent Authority of the country of destination.
- The fishery or aquaculture products do not come from toxic species, and in case of marine biotoxins susceptible species, these products fulfil international requirements recommended by Codex Alimentarius.

V. Remarks (2) / Observaciones (2).

Example of health certificate - Chile

IV. Sanitary Attestation / Declaración Sanitaria

The undersigned official inspector hereby certifies that the fishery or aquaculture products described in point I are fit for human consumption and;

El inspector oficial abajo firmante, certifica que los productos de la pesca y/o acuicultura identificados en el punto I son aptos para consumo humano y;

- The establishment described in point II is approved by SERNAPESCA, and is under official control.
El establecimiento mencionado en el punto II, está aprobado por SERNAPESCA y se encuentra bajo el control oficial.
- The products fulfil organoleptic, parasitological, chemical and microbiological requirements established by:
Los productos cumplen satisfactoriamente los estándares organolépticos, parasitológicos, químicos y microbiológicos establecidos por:
 - The National Fisheries and Aquaculture Service of Chile, SERNAPESCA or,
El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAPESCA o,
 - Provisions of agreements between the National Fisheries Service and the Competent Authority of the country of destination.
Los acuerdos adquiridos entre Sernapesca y la Autoridad Competente del país destino.
- The fishery or aquaculture products do not come from toxic species, and in case of marine biotoxins susceptible species, these products fulfil international requirements recommended by Codex Alimentarius.
Los productos de la pesca o acuicultura no provienen de especies tóxicas y en el caso de especies susceptibles a biotoxinas marinas, los requerimientos de certificación se basan en estándares internacionales recomendados por el Codex Alimentarius.

V. Remarks (2) / Observaciones (2).

The aquatic products have been handled, prepared or processed, identified, stored and transported under a competent sanitary programme consistently implemented and in accordance with the requirements laid down in Codex Code of Practice for Fish and Fishery Products.

Example of health certificate - Denmark

08-SEP-2015(TUE) 14:45

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Ministry of Food,
Agriculture and Fisheries
Danish Veterinary and Food Administration

2570481

KINGDOM OF DENMARK

HEALTH CERTIFICATE SUNDHEDSCERTIFIKAT

For fishery and aquaculture products exported from Denmark
For fisk og fiskevarer herunder akvakultursprodukter eksporteret fra Danmark

Certificate No./ Certifikatsnummer: 7121 - 1709 - 3315

Health attestation / Sundhedsattest

I, the undersigned official inspector from the Danish Veterinary and Food Administration hereby certify that the fishery or aquaculture product specified above:

Underkendes officielt som fiskevarer af Fødevarerinspektøren udfærdiget af underskrevet, fisk eller fiskevarer eller akvakultursprodukter:

Originates from an officially approved establishment / Kommer fra en officielt godkendt virksomhed.

Was caught and handled in accordance with the health rules laid down by Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin / Er blevet fanget og håndteret i henhold til de specifikke hygiejnebestemmelser for fødevarer af animalsk oprindelse i henhold til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

Was frozen, handled and were transported in accordance with the health rules laid down by Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin / Er blevet frosset, håndteret og transporteret i henhold til de specifikke hygiejnebestemmelser for fødevarer af animalsk oprindelse i henhold til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

Have undergone health control in accordance with Chapter V of Section VIII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Annex III to Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption / Har været underkastet sundhedskontrol som foresat i kapitel V i afsnit VIII i bilag III til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

Are packaged provided with the official identification number stated and in accordance with the health rules laid down by Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption / Er pakket og leveres forsynet med den officielle identifikationsnummer som foresat i kapitel V i afsnit VIII i bilag III til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

DK-7121

Lot identification / Lot mærkning: 55116315, 55117315, 55116715

Further identification / Yderligere identifikation: Sea Healthy Foods Pte Ltd / Kaya International Logistics

Conditions of storage and transportation (temperature in °C) / Betingelser for opbevaring og transport (temperatur i °C):

To be stored and transported in chilled condition 0-5°C at all times

2. Destination of product / Måned bestemmelser

Name and address of consignee / Navn og adresse på afsender:

Maria A/S
Gustavsgade 31
6855 Østerup, Denmark

Name and address of consignee / Navn og adresse på modtager:

Kaya International Logistics Ltd.
Unit A, 5/F, Tung Lun Industrial Building
No. 1-4 Yip Shing Street, Kwai Chung, N.T., Hong Kong

This product is sent from / Denne sendelse fra: Maria A/S, Gustavsgade 31, 6855 Østerup, Denmark.

To / Til: Kaya International Logistics, Unit A, 5/F, Tung Lun Industrial Building, No. 1-4 Yip Shing Street, Kwai Chung, Hong Kong

By / Med: AWB no.: 217-0340 2330 Flight no.: TG995

Serial no. / Serier nr.: 55116315, 55117315, 55116715

Le 25-08-2015

Consent 25/08/15

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In the case of frozen or preserved animal products, the health rules laid down by Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption / I tilfælde af frosne eller forbeholdne animalske produkter, der er foresat i kapitel V i afsnit VIII i bilag III til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

In the case of frozen or preserved animal products, the health rules laid down by Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption / I tilfælde af frosne eller forbeholdne animalske produkter, der er foresat i kapitel V i afsnit VIII i bilag III til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

According to official controls pursuant to Council Directive 853/2004 of 29 April 2004 on measures to monitor certain zoonoses and residues thereof in live animals and animal products and on the basis of the health rules laid down by Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption / Ifølge de officielle kontroller i henhold til Rådets direktiv 853/2004 af 29. april 2004 om foranstaltninger til overvågning af visse zoonoser og rester af visse zoonotiske stoffer i levende dyr og animalske produkter og på grundlag af de specifikke hygiejnebestemmelser for fødevarer af animalsk oprindelse i henhold til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

The fishery or aquaculture product is fit for human consumption / Fiskevarer eller akvakultursprodukter er egnede til menneskeforbrug.

This certificate is valid for 10 days after the date of issue. In case of transport by ship, the validation period is prolonged with the time of the journey / Dette certifikat er gyldigt i 10 dage efter udstedelsen. I tilfælde af transport med skib forlænges gyldighedsperioden med rejsetiden.

Place and date / Sted og dato: Billings 24-06-2015



Marianne Bagge

Signature of official inspector / Officielt underskrevet af 14)

Name / Navn: Marianne Bagge

Official stamp / Officielt stempel

(1) Details is registered in the data processing system
(2) File, signature, date, date, date... / (3) Name, name, name, name, name, name, name...
(4) Optional / (5) The nature of the stamp and signature must be different from that of the prior / Stempel og underskrift skal være i en anden form og det skal.

Le 25-08-2015

Consent 25/08/15
(P. 04 og bilag nr. 15)

Example of health certificate - France

Original ☒ Duplicate ☐ **ORIGINAL** Certificat n° / Certificate n°: 150100047

Ministère de l'Agriculture, de l'Alimentation, de la Pêche, de la Ruralité et de l'Aménagement du Territoire

CERTIFICAT SANITAIRE POUR L'EXPORTATION DE PRODUITS DE LA PÊCHE DE FRANCE VERS HONG KONG
HEALTH CERTIFICATE FOR AQUATIC PRODUCTS INTENDED FOR EXPORT FROM FRANCE TO HONG KONG

Original ☐ Duplicate ☒ **ORIGINAL** Certificat n° / Certificate n°: 150100047

IV. ATTESTATION SANITAIRE / HEALTH ATTESTATION

Je soussigné, vétérinaire officiel, certifie que / The undersigned, official inspector, hereby certifies that

- Les produits de la pêche décrits ci-dessus proviennent d'établissements agréés par l'autorité compétente ; / The above aquatic products come from the establishment approved by the competent authority;
- Les produits ont été manipulés, préparés ou produits, conditionnés, entreposés et transportés dans des conditions sanitaires appropriées, sous la supervision de l'autorité compétente, dans le respect des dispositions du code d'usage pour les poissons et les produits de la pêche du Codex alimentarius / The aquatic products described above have been handled, prepared or produced, packed, stored and transported under sanitary conditions and under supervision by the competent authority, in accordance with the requirements laid down in Codex alimentarius Code of Practice for fish and fishery products;
- Les produits ont été inspectés par l'autorité compétente, conformément aux réglementations européennes et hongkongaises applicables, et aucun germe pathogène, substance toxique ou substance indésirable n'ont été mis en évidence / The aquatic products were inspected and quantified by the competent authority, in accordance with the

Les produits ont été manipulés, préparés ou produits, conditionnés, entreposés et transportés dans des conditions sanitaires appropriées, sous la supervision de l'autorité compétente, dans le respect des dispositions du code d'usage pour les poissons et les produits de la pêche du Codex alimentarius / The aquatic products described above have been handled, prepared or produced, packed, stored and transported under sanitary conditions and under supervision by the competent authority, in accordance with the requirements laid down in Codex alimentarius Code of Practice for fish and fishery products.

Nombre de colis / Number of packages: 116, 20
Poids net / Net weight: 04
Date de fabrication / Date of production:
Température d'entreposage et de transport / Temperature required during storage and transport: ENTRE 0° ET 2° C
Identification des colis / Identifying marks of packages: VOIR ANNEXE
Numéro de colis / Seal number: /

II. ORIGINE DES PRODUITS DE LA PÊCHE / ORIGIN OF AQUATIC PRODUCTS
Nom(s), adresse(s) et numéro(s) d'enregistrement de l'établissement de préparation ou de transformation autorisé(s) à exporter par l'autorité compétente / Name(s), address(es) and number(s) of preparation (s) or processing establishment(s) authorized for export by the competent authority:
DEMARNE FRERES 5 RUE DES CLAIRES 94509 RUNGIS CEDEX FRANCE

III. DESTINATION DES PRODUITS DE LA PÊCHE / DESTINATION OF AQUATIC PRODUCTS
Les produits de la pêche sont expédiés de / The aquatic products are to be dispatched from:
Lieu d'expédition / Place of dispatch: MIN DE RUNGIS - FRANCE
A / To: HONG KONG
(pays et lieu de destination / country and place of destination)

par les moyens de transport suivants / by the following means of transport: AVION

Nom et adresse de l'expéditeur / Name and address of consignor: DEMARNE FRERES
5 RUE DES CLAIRES 94509 RUNGIS CEDEX FRANCE
Nom et adresse du destinataire / Name and address of consignee: DELICIEUX MARINE PRODUCTS LTD
Flat B, 17/F, Tseung Kowloon, 3840 Cheong Cheong Street, TSEUNG WAN, NT, HONG KONG
HK PP DEC 2011

Dr Karika ZOUAGHI
Vétérinaire Inspecteur
30 JUIN 2015

(1) Nom et adresse / Name and address
(2) Vivant destiné à la consommation humaine sans réfrigération/préparation/transformation, etc. / Live intended for direct human consumption without refrigeration/preparation/processing, etc.
(3) Réfrigéré, congelé, séché, fumé, semi-conservé, conservé, etc. / Refrigerated, frozen, dried, smoked, semi-conserved, conserved, etc.
(4) Pour les wagons et camions, préciser le numéro d'immatriculation, pour les avions le numéro de vol, pour les navires le nom du navire et, si nécessaire, le numéro de conteneur.
In the case of rail trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of boats, the name and, where necessary, the number of container.

HK PP DEC 2011

Thank you