

S A R A J E V O
BOSNIA AND HERZEGOVINA
Ministry of Foreign Trade and Economic Relations
State Veterinary Administration
of Bosnia and Herzegovina
S A R A J E V O

On the basis of the article 27, paragraph 10 of the State veterinary law of Bosnia and Herzegovina ("OJ BiH", No. 34/02), Ministry of foreign trade and economic relations, on the proposal of the State veterinary office of Bosnia and Herzegovina has brought:

DECISION

Decision on veterinary health requirements for fish and crustaceans breeding and applicable to establishments where crustaceans and fish products are produced and marketed.

1. General provisions

Article 1

This decision prescribes veterinary-health conditions, which should be fulfilled by establishments for production and placing on market of catch products and aquacultures, same as their products intended for human consumption.

Article 2

- a) "GMP" – good producing practice
- b) "HACCP" – Hazard analysis and critical point control
- c) »catch products« shall mean sea or fluvial animals, respectively their parts of body, including and excluding Water mammals, frogs, snails and other animals
- d) »aquaculture products« shall mean all water organisms born or raised in controlled conditions, till their putting on market as products. Fishes and molluscs of market size, caught in natural ambient and kept because of selling without any attempt to increase their weight are not considered as aquaculture products.
- e) "SSOP" – standard sanitation operative program

Article 3

By this Decision veterinary-health conditions are determined for:

- Fishery farms
- Storing objects, objects for processing and refining of catch products and aquaculture
- Wholesale trades for catch and aquaculture products: wholesale and auction markets
- Ambulance selling of catch and aquaculture products and products produced from them
- Factory vessels

Article 4

1. Before building/reconstruction of the establishment laid down in article 3(1,3,4) of this Decision, request for Project documentation has to be applied to authorized body of the entities and Brčko District, with which it should be enclosed in two copies:

- a) Main project
- b) Location draft-accommodation plan, with the scheme of all working rooms and draft of all buildings with infrastructure
- c) Layout of the object which is showing all rooms

- d) Specification of technological devices with main characteristics and attests
 - e) Authorized veterinary station acceptance for certain location
2. Request for establishment's permission laid down in at article 3 is to be enclosed to the authorized bodies of the entities and Brčko District.
3. With the request laid down in at article 2 for fishery breeding establishment it must be enclosed:
- a) Permission for certain location from authorized veterinary inspection
 - b) Contract for water management authorized body or agreement on usage of sea well
 - c) Technological description on fish raising
 - d) Draft of the hatchery, pools, cages /fishery farm at approved area
 - e) Abstract from land register
4. Inspection and surveillance under establishments laid down in article 3 (a, b, c) shall be made on the regular basis by veterinary inspection, which will have unhampered approach to every part of the establishment in order to ensure implementation of the all measures laid down by this Decision. If during investigation and surveillance all provisions laid down in this Decision are not respected , veterinary inspection of the competent authority of the entity shall undertake all measures prescribed in article 32, paragraph 3 of the State veterinary law of Bosnia and Herzegovina. These measures are also concerning factory vesless, wholesales and markets.
5. State veterinary office of Bosnia and Herzegovina (in further text: Office), shall undertake control under implementation of prescribed measures laid down in this Decision, trough its department for inspection.

Article 5

- 1.Establishments laid down in at article 3 (points 1,2,3) of this Decision, registered for export, shall have their own critical points of contamination detection program, which consists of: HACCP and SSOP programs and stuff education programs GMP.
2. Detailed conditions on subjects laid down in paragraph 1 of this article are prescribed by the State veterinary office of Bosnia and Herzegovina

II General provisions regarding placing on market of catch and aquaculture products

Article 6

1. Fishery products and catch products to be placed on the market alive shall at all times be kept under the most suitable survival conditions.
2. In order to place products of aquaculture and catch on a market, following requirements have to be fulfilled:
- a) They have to be slaughtered under adequate hygiene conditions
 - b) They shouldn't be contaminated by soil, mud or feces
 - c) If they are not going to be refined immediately after they were slaughtered, they have to be stored chilled at +4°C
 - d) Requirements laid down in following articles have to be fulfilled: 11, 12, 13, 15, 16, 17, 18, 23, 24, 25, 27, 28, 29, 30 ,31 and 32.

Article 7

Fishery products caught in their natural environment:

- at fishing vessels after caught they shall be shocked, sorted, frozen and stored at temperature of 0-4C
- at factory vessels they shall be processed in sense of bleeding, cutting out of heads and fins, eviscerating and chilling or freezing

Article 8

1. After crustaceans were caught, dead or damaged, same as empty shells shall be immediately removed
2. It is necessary to remove all foreign bodies and other water organisms
3. Shrimps and lobsters must be well washed out from external dirt
4. Live and raw shrimps and? Can not be kept on the boat longer than 6 days.
5. Molluscs intended for freezing must be frozen the latest 12 hours after they were caught

Article 9

1. The placing on the market of live bivalve molluscs shall be subject to the requirements laid down in Regulation on conditions which must be fulfilled, the slaughtering houses, processing and storage of animal origin products ("OJ SFRJ" No.53/89).
2. During processing, live bivalve molluscs shall fulfill requirements laid down in at this Decision

Article 10

1. The placing on the market of following products shall be forbidden
 - a) Poisonous fish of the following families:
 - Tetraodontidae
 - Molidae
 - Diodontidae
 - Canthigasteridae
 - b) Fishery products containing biotoxins such as ciguatera or muscle-paralyzing toxins

III Conditions for breeding establishments

Article 11

1. Farmers are obliged to report to the authorized veterinary station about every offspring or fish income to the raising farm, same as on every disease outbreak or deaths.
2. Farmers are obliged to provide implementation of the control programs and monitoring of viral, bacterial and parazitary fish diseases.
3. Farmers shall provide laboratory control on residues, in accordance with requests laid down in Decision on certain substances residues monitoring thereof in live animals and animal products, and in accordance with article's 28 - 32 of this decision.
4. Records on completed checks laid down in paragraph 2 of this article, shall be kept for 2 years.
5. Every raising establishment must have secured rooms for storage of dead fish, with cooling devices

6. Only establishment which include sorting and storing rooms can be registered for export

IV General conditions for establishments on land

Article 12

1. Establishments should be built on areas on which they are not jeopardized and on which they do not jeopardize industrial, living or other objects in their environment.
2. Establishments should be built on compact soil with low level of subsurface water, and out of water-flow and landfall areas.

Article 13

1. Establishments laid down in article 12 of this decision shall afford:
 - a) Solid construction
 - b) Solid flooring which is easy to clean, wash and disinfect, laid down in such way as to facilitate the drainage of the water into canalization
 - c) Ceilings which are easy to clean, wash and disinfect
 - d) Doors made from a solid material which are easy to clean, wash and disinfect
 - e) Working area of sufficient size
 - f) Walls which have smooth surfaces and are easy to clean, wash and disinfect
 - g) Ensured lightening of 550 lx during working process
 - h) Ensured lightening of 110 lx at storing chambers
 - i) Corrosion resistant equipment and tools
 - j) Wardrobe and sanitary rooms for male and female employees, which are separated
 - k) Adequate equipment and tools for cleaning, washing and disinfecting of the objects, equipment and working tools
 - l) At all out doors electric air cover with automatic switch should be set. It must have sufficient power to prevent entry of insects
 - m) At the out side of the windows which can be opened net against insects must be set
 - n) Ensured adequate natural or artificial ventilation
 - o) Adequate devices against rats and birds
 - p) Special water resistant and corrosion resistant tankers for fishery products which does not fit for human consumption
 - q) Facilities to provide adequate supplying with drinking water, or of clean seawater under pressure
 - r) Hygienic waste water disposal system
 - s) In wardrobes constitution: provided two wardrobe lockers per one employee and seats, toilets with lobbies, showers, setting of which is laid down in special regulation
 - t) Premises intended for the use of inspection

Article 14

GENERAL CONDITIONS OF HYGIENE

1. Employees have to be trained for job they are accomplishing
2. Staff must wear suitable clean working clothes and headgear which completely encloses the hair. This applies particularly to persons handling exposed fishery products;

3. Staff assigned to the handling and preparation of fishery products must be required to wash their hands at least each time work is resumed; wounds to the hands must be covered by a waterproof dressing;

4. Smoking, eating and drinking in the work and storage premises must be prohibited

5. The employer shall take all requisite measures to prevent persons liable to contaminate fishery products from working on and handling them, until there is evidence that such persons can do so without risk;

When recruited from the in-charged person, any person working on or handling fishery products shall be required to prove by a medical certificate that there is no impediment to such employment;

6. All premises have to be clean, and equipment and tools have to be kept in adequate hygiene conditions, so they are not presenting a source of contamination

7. Drinking water or clean sea water have to be used for all purposes, with the exception that non-drinking water may be used for steam production, fire-fighting and the cooling or refrigeration equipment, provided that the pipes installed for the purpose preclude the use of such water for other purposes and present no risk of contamination of the products;

8. After every wash, hand tools shall be cleaned with a water of the temperature of at least 83°C, and after work is finished it should be placed into certain lockers.

9. Detergents, disinfectants and similar substances must be approved by the competent authority and used in such a way that they do not have adverse effects on the machinery, equipment and products

10. Working areas, equipment and instruments must be used only for work on fishery products.

11. Rodents, insects and any other vermin must be systematically exterminated in the premises or on the equipment, rodenticides, insecticides, disinfectants, or any other potentially toxic substances must be stored in premises or cupboards which can be locked, their use must not present any risk of the contamination of the products

VI Special conditions for handling aquaculture and Catch products

Article 15.

1. Chilled and unpacked products are displayed to the ice immediately after reaching the establishment

2. Re-icing must be carried out, as often as is necessary during period which is not longer than 12h

3. The ice, which is in usage, must be made from drinking water or clean sea water and be stored under hygienic conditions in receptacles provided for that purpose

4. If they are not carried out on board, operations such as heading and gutting must be carried out hygienically. The products must be washed thoroughly with drinking water or clean sea water immediately after such operations

5. Operations such as filleting and slicing must be carried out in such a way as to avoid contamination or spoilage of fillets and slices, and in the place other than that used for heading and gutting operations; Fillets and slices must not remain on work tables any longer than is necessary for their preparation and must be protected from contamination by appropriate packaging; Fillets and slices to be sold fresh must be chilled as quickly as possible after preparation

6. Guts and parts that may constitute a danger to public health must be separated from and removed from the vicinity of products intended for human consumption.

7. Containers used for the dispatch or storage of fresh fishery products must be designed in such a way as to ensure both their protection and preservation under sufficiently hygienic conditions and, more particularly they must provide adequate drainage of melt water

8. Unless special facilities are provided for the continuous disposal of waste, the latter must be placed in leak proof, covered containers which are easy to clean and disinfect.

9. Packed products shall be stored in chambers at temperature of 0-4°C

10. Producing establishment shall ensure freezing equipment sufficiently powerful to achieve a rapid reduction in the temperature to keep products in storage rooms at a temperature not exceeding those laid down in this Decision, whatever the ambient temperature may be

11. For technical reasons related to the method of freezing and to the handling of such products, for whole fish frozen in brine and intended for canning, higher temperatures can be allowed, to -9°C

12. Every chilling chamber must have a temperature-recording device and one control thermometer, located in the area where the temperature is the highest. Furthermore it must have receptacles intended for water disposal connected with flooring canalization, and protective net on terminal duct of chilling device. Temperature diagram must be available for official veterinarian at least for a period, during which products were stored,

Article 16

1. Establishments that carry out thawing operations of fishery products must comply with the following requirements:

- a) Products must be thawed in that way to avoid contamination and there must be adequate drainage for any melt water produced; during process of thawing temperature must not be rapidly increased
- b) Thawing is allowed at the air of room temperature, by water or in thawing room
- c) After thawing processing and refinement shall be done as soon as possible
- d) If they are put directly on market thawed products must be clearly marked
- e) Once defrosted products must not be re-frozen

Article 17.

Conditions for processed products

1. Fresh, frozen and thawed products used for processing must comply with the requirements laid down in article 15 and 16 of this Decision;

2. During process of canning, filleting, smoking, salting, marinating, cocking of crustaceans and shellfishes, fish meat drying and further mechanical handling it shall:

- Avoid any product contamination
- Register of the processing carried out (temperature, period of thermal treatment, quantity of saline, pH, quantity of water)
- Receptacles and tools used in that occasion must be regularly and well cleaned and disinfected

3. Canning

In the case of fishery products which have been subjected to sterilization in hermetically sealed containers:

- a) the water used for the preparation of cans must be drinking water;
- b) the process used for the heat treatment must be appropriate, having regard to such major criteria as the heating time, temperature, filling, size of containers, etc., a record of which must be kept; the heat treatment must be capable of destroying or inactivating pathogenic organisms and the spores of pathogenic micro – organisms;

The heating equipment must be fitted with devices for verifying whether the containers have in fact undergone appropriate heat treatment. Drinking water must be used to cool containers after heat treatment, without prejudice to the presence of any chemical additives used in accordance with good technological practice to prevent corrosion of the equipment and containers.

- c) further checks must be carried out at random by the manufacturer to ensure that the processed products have undergone appropriate heat treatment:

- incubation test; incubation must be carried out at 37C for seven days, or at 35C for ten days, or by any other equivalent combination;

- microbiological examination of contents and containers in the establishment's laboratory or in another approved laboratory;

- d) samples must be taken each day at predetermined intervals to ensure the efficiency of sealing or of any other method of hermetic closure; For that purpose appropriate equipment must be available for the examination of cross-sections of the cann seams;

- e) checks are carried out in order to ensure that containers are not damaged;

- f) all containers which have undergone heat treatment under practically identical conditions must be given a batch identification mark.

4. Smoking

Smoking must be carried out in separate premises or a special place equipped with a ventilation system to prevent the smoke and heat from the combustion from affecting other premises and places where fishery products are prepared, processed or stored.

- a) materials used to produce smoke for the smoking of fish must be stored away from the place of smoking and must be used in such a way that they do not contaminate the products
- b) Materials used to produce smoke by burning wood that has been painted, varnished, glued or has undergone any chemical preservation treatment must be prohibited
- c) After smoking, products must be cooled rapidly to the temperature required for their preservation before being packaged

5. Salting

- a) Salting operations must take place in different premises from the premises where the other operations are carried out
- b) Salt used in the treatment of fishery products must be clean and stored in such a way as to preclude contamination. It must not be re – used.
- c) Any container used for salting or brining must be constructed in such a way as to preclude contamination during brining and salting process
- d) Containers or areas used for salting or brining must be cleaned before use

6. Crustances and molluscan shellfish must be cooked as follows:

- a) any cooking must be followed by rapid cooling. Water used for this purpose must be drinking water or clean sea water. If no other method of preservation is used, cooling must continue until the temperature approaching that of melting ice is reached;
- b) Shelling or chucking must be carried out under hygienic conditions avoiding the contamination of the product. Where such operations are done by hands, workers must pay particular attention to the washing of their hands and all working surfaces must be cleaned thoroughly. If machines are used, they must be cleaned at frequent intervals and disinfected after each working day.

After shelling and shucking cooked products must immediately be frozen or kept chilled at a temperature which will preclude the growth of pathogens, and be stored in appropriate premises

- c) Every manufacturer must carry out microbiological checks on his production on regular intervals complying with the description laid down in article 31 of this Decision

7. Mechanically recovered fish flash

The mechanical recovery of fish flash must be carried out under following conditions:

- a) Mechanical recovery of gutted fish must take place without undue delay after filleting, using raw materials free of gutts. Where whole fish are used they must be gutted and wash before hand;
- b) The machinery must be cleaned at frequent intervals and at least every two hours;
- c) After recovery, mechanically recovered flesh must be frozen as quickly as possible or incorporated in a product intended for freezing or stabilizing treatment.

Article 18

1. During production or before they are released for human consumption, fish and fish products must be subjected to a visual inspection for the purpose of detecting and removing any parasites that are visible. Fish and parts of fish which are obviously infested with parasites, and which are removed, must not be placed on the market for human consumption. Control on parasites of the products laid down in article 1 of this Decision which are placed on the market, shall be undertaken in accordance with provisions laid down in Decision on the means of veterinary – sanitary examinations and control of the animals before slaughter and the products of animal origin (“OG SFRJ,” No. 68/89) which is in force in Federation of Bosnia and Herzegovina, Republic of Srpska and Brčko District, until new Decision for Bosnia and Herzegovina is brought.

2. The fish and fish products, which are to be consumed as they are, must be subjected to freezing at the temperature of not more than –20C in all parts of the product for not less than 24 hours

3. Procedure described in paragraph 3 of this article is related to:

- a) Fish to be consumed raw or almost raw, e.g. raw herring « maatje »
 - b) If following species: herring, mackerel, sprat and wild Atlantic or Pacific salmon, are to undergo a cold smoking process at which the internal temperature of the fish is less than 60C
 - c) Marinated and /or salted herring where this process is insufficient to kill larvae of nematodes
4. Manufacturers must ensure that fish and fish products listed in point 3. or the raw materials for use in their manufacture are subjected to the treatment described in point 2, prior to their release for consumption

5. The fishery products listed in point 3 must, when they are placed on the market, be accompanied by a document from the manufacturer stating the type of process they have undergone.

**VI Veterinary – health conditions which should be fulfilled by establishments for storing,
processing and refining of aquaculture and
Catch products**

Article 19

1. Establishments intended for storing, processing and refinement of catch and aquaculture products, depending on kind of treatment they provide, shall have following rooms/chambers:

- a) Live fish reception with ramps which are enabling unloading
- b) Containers with water and oxygen supply for storage of live fish
- c) For fish killing
- d) For fish meat processing (evisceration and cleaning)
- e) Fish meat cutting
- f) Ice storing chamber with ice device
- g) Fresh fish storing chamber with temperature of 0 - +4C
- h) For held fish meat
- i) Confiscate
- j) For fresh fish meat sorting
- k) Chamber for frozen fish meat storing with temperature of –18C
- l) Freezing tunnel
- m) Thawing room or chamber
- n) Fish meat brining
- o) Fish meat salting
- p) Spices and additives preparation
- q) Fish meat mixing with vegetables and other compounds
- r) Product's shaping and filling
- s) Heat treatment and smoking
- t) Contact packing material sterilization
- u) Additives and spices storing
- v) Cans thermostating
- w) Storing of fresh vegetables
- x) Store room for dry cod fish with supplemental ventilation and temperature of +15C
- y) Dry cod fish preparation
- z) Cooking, and washing of cooked cod fish
- aa) Vegetable preparation
- bb) Fish meat cutting
- cc) Chilling and packing of finished product which temperature is not going over +10C
- dd) Packing
- ee) Storing of packing material and tools
- ff) Washing and sanitation of equipment
- gg) Veterinary inspection room
- hh) Changing room and sanitary room
- ii) Resting room
- jj) Vehicle washing, cleaning and sterilization

2. Construction, arranging and equipping of rooms/chambers laid down in paragraph 1 of this article, same as the way of carrying out certain tasks, have to fulfill conditions laid down in articles 12 to 17 of this decision.

VII Special veterinary-health conditions, which have to be fulfilled by wholesale and auction markets

Article 20.

1. Parts of auction and wholesale markets at which catch and aquaculture products are exposed for sale, must:

- a) be covered and have walls which are easy to clean
- b) have solid waterproof flooring which is easy to wash and disinfect and laid in such a way as to facilitate the drainage of water and have a hygienic waste water disposal system
- c) be equipped with sanitary facilities with an appropriate number of wash basins and flush lavatories. Wash basins shall be supplied with materials for cleaning the hands and single use hand towels;
- d) be well lit to facilitate the inspection of fishery products provided for in article 27 – 31 of this Decision;
- e) when they are used for display or storage of fishery products they shall not be used for other purposes
- f) be cleaned regularly at least after each sale; crates must after each sale be cleaned and rinsed inside and outside with drinking water or clean sea water and if needed disinfected
- g) have sign which is showing that eating, smoking and drinking, should be placed at the visible place
- h) have adequate supplies of drinking water or clean sea water under pressure and in sufficient quantity, must be used for all purposes. By way of exception, a supply of non – drinking water is permissible for the production of steam, fire – fighting, and cooling of refrigeration equipment, provided that the pipes installed for the purpose preclude the use of such water for other purposes and present no risk of contamination of products. Non – drinking water pipes must be clearly distinguished from those used for drinking water or clean sea water;
- i) have special watertight, corrosion resistant containers for fishery products not intended for human consumption

2. Auction and wholesale markets in which products laid down in paragraph 1 of this article are storing before or after selling, have to provide sufficiently big chambers for their storing at temperatures of 0-+4C.

3. Auction and wholesale markets has to have room equipped according to inspection needs

VIII Special veterinary-health conditions, which must be fulfilled by Vehicles for ambulance selling of catch and aquaculture products, and products made of them

Article 21

1. Ambulance selling is made in specially isolated part of the vehicle

2. Vehicle laid down in paragraph 1 of this article has to be appropriate for cleaning, washing and disinfection

3. Vehicle laid down in paragraph 1 of this article has to have:

- a) chilling showcase which can keep prescribed temperature of the product with transparent walls turned in costumers direction, and sufficient amount of ice if needed
- b) sufficient amount of water for tools and stuff hygiene
- c) devices for water aeration, if the live fish is to be sold
- d) Special drain at the bottom and polluted water collector

X Veterinary-health conditions applicable to factory vessels and fishery boats

Article 22

1.Factory vessels and fishery boats shall:

- a) Have a reception area set aside for taking fishery products, designed as a pounds or pens, that are large enough to allow each successive catch to be separated
- b) Have a system for conveying fishery products to the work area
- c) Work areas that are large enough for the preparation and processing of fishery products, same as freezing and quick freezing
- d) Storage areas for the finished products that are large enough and designed so that they are easy to clean
- e) a place for storing a packaging materials that is separate from the product preparation and processing areas
- f) Hermetically sealed confiscate containers
- g) Equipment for supply of potable water or pressurized clean seawater
- h) The hydraulic circuits must be arranged and protected in such a way as to ensure that it is not possible for any leakage of oil to contaminate fishery products
- i) Provide equipment and room's equipage, as tools and devices used during the work, in accordance with conditions laid down in articles 13 and 14 of this decision

2.Factory vessels, which freeze fishery products in accordance with article 1 of this decision, must have:

- a) a refrigeration plant sufficiently powerful to lower the temperature rapidly, so that the temperature in the center of the products complies with the requests of this decision
- b) Refrigeration plants sufficiently powerful to keep fishery products and fish in the storage holds at the temperature that complies with the specification of this decision
- c) The storage holds must be equipped with a temperature recording system placed so that it can easily be consulted
- d) Caught fish reception room, ice machine and ice reception room

Article 23

1.Catch on the boat has to be protected from sun influence

2.If catch and aquaculture products are rinsed, only potable or clean seawater can be used, in order to prevent contamination

3.Fish boats shorter than 15m, shall:

- a) Provide ice in for that purpose adequate tanker
- b) Store the catch in adequate, separate place
- c) Not stay with the caught at the sea longer than 8hours

Article 24

1.Catch and aquaculture products on fishery boats, after they were caught shall:

- a) Be shocked immediately
- b) After shocking, they shall be sorted, put in a cassettes and frozen
- c) Frozen products placed in the cassettes are put in storing chamber at 0- +4C, till the output

2.If evisceration is done at the fishery vessels together with cutting off of gills, fins and other parts, tools used for this purpose have to be made of corrosion resistant material, and always clean

3.Product output equipment has to be made of material easy to clean and disinfect

4.During output contamination has to be avoided, and following have to be ensured:

- a) That the output is going to be quick
- b) That products will be stored at appropriate temperature without any delay
- c) That usage of tools and equipment, or handling which can cause unnecessary damages on eatable parts shall not be allowed

XI PACKAGING AND CONSIGNMENT IDENTIFICATION

Article 25

1. Packaging must be carried out under satisfactory conditions of hygiene, to preclude contamination of the products.

2. Packaging materials:

- Must not be such as to impair the organoleptic characteristics of the product
- They must not be capable of transmitting to the fishery products substances harmful to human health
- Must be strong enough to protect products adequately
- Unused packaging materials must be stored in premises away from the production area and be protected from dust and contamination

3. The establishment of dispatch of consignment must be visible by labeling or by the accompanying documents.

XII STORAGE AND TRANSPORT

Article 26

1. Products must during storage be kept at the prescribed temperatures, as it follows:

- a) Fresh or thawed products, and cooked and chilled crustaceans and molluscan shellfishes at :0C-+4C
- b) Frozen products, with the exception of frozen fish in brine intended for the manufacture of cans, at temperature up to -18C
- c) Processed products: at the temperatures laid down in the producers specification
- d) Dry products: from 0C up to +15C, in rooms with ensured increased ventilation

2. Products may not be stored or transported with other products, which may contaminate them or effect on their organoleptic characteristics if they are not packed in a such a way to provide adequate protection

3. Vehicles used for the transport of products must be constructed and equipped in such a way that the prescribed temperatures can be maintained during transport. The inside surfaces of the vehicles must be easy to clean, wash and disinfect. Inside surface of the vehicle must not have harmful effect on fishery products. If ice is used to chill the products, adequate drainage set on the bottom together with container for collection of effluent water must be provided, in order to ensure that water from melted ice does not stay in contact with the products.

4. Before any transport, vehicle must be properly cleaned, washed and disinfected.

5. Contaminated water must not leak directly from the vehicle.

6. Fishery products may not be transported in a vehicle or container which is not clean or which should have been disinfected

7. The transport conditions of fishery products to be placed on the market alive must provide the most adequate conditions for their survival

XIII IMPORT

Article 27

1.Import conditions to Bosnia and Herzegovina from the establishments which are dealing with production and processing of the products laid down in article 1 of this Decision are prescribed in the articles 24 – 26 of the State veterinary law of Bosnia and Herzegovina (“OG BiH” No. 34/02)

2.During import or export of fishery products consignments, every consignment have to be followed by prescribed international veterinary certificate which is guarantying health validity of the consignment, if it is not prescribed differently by international contract. Detailed conditions regarding issuing of certificates are laid down in the Decision on veterinary certificate regarding health condition of the animals and consignments of health origin in internal and international turn over. (“OG BiH” No. 33/03)

3.Caranten must be obtained, in case of import to B&H of live fishes or offspring, which are going to be used for further breeding

XIV HEALTH CONTROL AND PRODUCTION CONDITIONS MONITORING

Article 28

1.Products laid down in article 1 of this Decision which are put on the market, have to comply to prescribed conditions regarding organoleptic characteristics, laid down in Regulation on manners of veterinary – health examinations and control of animals before slaughter, and products of animal origin («OJ SFRJ» No.68/89), which is in force in FB&H and RS till the adoption of the Decision on means of veterinary – sanitary examinations and controlling of animals before slaughter and products of animal origin, at the territory of B&H.

Article 29

1.Products laid down in article 1 of this Decision which are placed on the market, have to comply to prescribed conditions regarding presence of parasites, laid down in article 17 of this Decision.

Article 30

1.Before putting on market, fish and fishery products must be checked on:

- TVB-N (Total Volatile Basic Nitrogen)
- TMA-N (Trymethilamine Nitrogen)
- Histamine

2.In the case of checking on histamine from article 1, point 3 of this article, nine fish or fishery products samples must be taken.

3.The mean value of histamine in investigated 9 samples must not exceed 100ppm.Only two of investigated 9 samples may have a value of histamine of more than 100ppm, but less than 200ppm.No sample may have a value exceeding 200ppm of histamine.

4.Limits laid down in paragraph 3 of this article apply only on fish species of the following families:Scombridae, and Clupeidae, with the exception if fishes belonging to these families have undergone enzyme ripening treatment in brine when they may have higher histamine levels but not more than twice the values prescribed in paragraph 3 of this article.

5. Investigations shall be undertaken in accordance with reliable scientifically recognized methods

Article 31

1. Catch and aquaculture products intended to be put on a market may not contain contaminants present in water environment, such as heavy metals or organ chlorine substances in their eatable parts, in values higher than allowed as maximum levels.

2. A systemic monitoring of the contaminants laid down in paragraph 1 of this article in water environment, fish and fishery products is prescribed in Decision on monitoring of residues of certain substances in live animals and their products ("OG BiH" No. 01/04).

Article 32

1. Microbiological standards prescribed for products laid down in article 1 of this Decision, which are intended to be placed on the market, must comply with prescribed standards laid down in Regulation on microbiological standards for feeding stuffs ("OJ SFRJ", No. 45/83).

XIV FINAL ORDERS

Article 33

1. Fisical and legal persons who are obtaining activities, for which veterinary – sanitary conditions are laid down in this Decision, shall harmonize their activities with it till 31.12.2004., from the day of its coming into force.

Article 34

1. This Decision is coming in force by the day of its adoption, and it will be published in «Official gazette of Bosnia and Herzegovina», and in the Official gazettes of entities and Brčko District.

MOFTAR No. _____

Minister

_____ 2004.

Dragan Doko