

FISHERY REGULATIONS

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CHAPTER I

Objectives, Scopes and Definitions

Objective and Scope

Article 1- This regulation entails fishery licences, sport fishing, changes in production areas, the usage of explosives and harmful substances in fishing, hazardous materials and pollutants which are prohibited to be discharged in the production areas, specifications, conditions and usage of fishing gears, regulations of fishing, trawling, accidental catches, fish health, the processing of the manufactured and semi-manufactured fishery products, marketing procedures and prohibitions, limitations, liabilities, precautions, quality control and safety inspection and proper management of stocks.

BASIS

Article 2- This regulation was based on Fishery Laws No. 1380 and dated 22 March 1971.

Definitions

Article 3- Definitions used in this regulation are as follows :

Law : Fishery Laws No. 1380

Ministry : Ministry of Agriculture and Rural Affairs
(MARA)

Provincial Directorate and District Management :
Provincial and District Organization of the Ministry of
Agriculture and Rural Affairs.

Aquatic Products : Fish, sponges, molluscs,
crustaceans, mammals, reptiles and aquatic plants which
are produced in the seas, inland waters or ponds, dams,
reservoirs, weirs and fish-farms and products made from
these living things.

Producers of Aquatic Products : Captain, fishermen
chief, fishermen and crew as real persons and juridical
persons and partners or workers of them and fish farmers.

Production Areas : Water areas where aquatic
products are cultivated and reproduced naturally or on
which catching devices or an establishment can be set or
used for fishing, reproduction, propagation and
production.

Means of Production : Vessels, nets and all kinds of
gear and materials, equipment, tools, baits and
facilities used for catching, cultivating and producing
aquatic products.

Gill Nets : That fishing gear in which fish are
caught by their gills or caught when they entangle the
nets or caught by striking the net having a close mesh
size and retaining the fish in larger mesh nets by making
a bag.

Seine Nets : Those fishing nets which catch fish by
encircling them and retaining them inside.

Dragnets : Those fishing nets which are pulled by man power or mechanical power to drag the nets through the sea bottom and gathered on the land or on board.

Submerged Nets : Those fishing nets which are used as by settling the net in the water or to the bottom of the water in the production sites.

Castnets : Fishing nets are used by throwing on the fish schools and retaining the fish by covering with the net.

Trawl : Fishing nets pulled mechanically in connection with the vessel and dragged on the bottom, or in the water, or near the surface, and retaining the fish in the bag.

Mesh-size : Not counting the thickness of the net when it is wet, the average length of ten meshes selected randomly.

Fish Length : Length of the projection between two points, namely the extreme end of the mouth when it is closed, and the ending point of the longest beam of the caudal fin.

Sport fishing : Fishing without commercial purpose, practised for sport as an amateur.

Waste : Matter in the state of solid, liquid or gas and their energies which harm the receiving water either directly or indirectly with its physical, chemical and biological properties, and change the natural composition and specifications of the medium.

Receiving water : Water sources where waste water are being discharged. These are lakes, dams, streams, rivers, underground water, shores, seas or other resources.

Waste water : These are waters polluted through domestic, industrial, agricultural or other processes.

CHAPTER - II

Licence

Liability and Procedures for Obtaining a Licence

Article 4- Real and juridical persons who will produce aquatic products must get licences both for themselves and for the vessels to be used in fishing. However, the crew can not exceed 20 % of those who are between 15 and 18 years old who are called assistant fishermen can work without having licences.

Real persons must apply to the highest Civil Administration of their place of residence, with a petition, and juridical persons must apply to the same authorities where their head-quarters or their branches are situated. The owners of the vessels and the ones who equip them must apply to the highest Civil Administration where their vessels are decked.

The petitions given to the Governorship of the Districts are sent to the Governorships. The Governorships send them to the Provincial Directorates of MARA for necessary investigation and approval of the related official departments. If the results are found to be positive, they are recorded in the "Licence Registration File" by the Provincial Directorate.

The licences are issued for a period of two years. Duration can be extended upon the application by certifying that he or she is dealing with fisheries and by presenting the quantity he caught.

The said certificates can be obtained from the fisheries cooperatives or cooperative unions to which they belong or from the nearest ones where they reside. In the case where there are no cooperatives or unions where they reside, they obtain the certificate from the District Office of MARA. They are extended upon the official endorsement of the Governorship.

The official endorsement of the fishermen's licences can be made through fishery cooperatives or unions collectively.

The official endorsement must be endorsed within 60 days after the last day of the former official endorsement. This period is extended 30 days for those who prove their excuses.

The licences are considered to be cancelled if their official endorsement are not endorsed. The owners of the licences cancelled, can not request official endorsement for two years time. Licences lost can be renewed by posting this in the newspaper.

Licences for real persons and juridical persons and the fishing vessels are prepared according to the forms shown in the Annexes No. 1, 2 and No. 3.

Conditions in Obtaining Licences

Article 5- Real persons requesting a licence must fulfil the following conditions and submit the documents below :

- They must be Turkish citizens
- They must be 18 years old
- They must submit a medical certificate received from a government doctor.

- Residence certificate,
- Divers and those who hunt by diving must submit their certificates,

Licence numbers given to fishing vessels must be on the vessel as a licence plate to be seen easily. Shape and specifications of the plate is determined by MARA.

Juridical persons can not get a licence if all their partners are not Turkish citizens. However, Juridical persons found in accordance with "The Foreign Capital Law" can get licences if their project and their technical competence are approved by MARA.

No licence is given for the vessels fishing in the sea and do not possessing the specifications mentioned in Article 13 of the Regulation and not having a certificate showing that the vessel is fit for the sea.

Those who will catch fish in the forests or in the waters where there are irrigation facilities must get a official endorsement from the local Forestry Authorities or State Hydraulic Works.

CHAPTER - III

Fishing for Sport

Fishing Gear and Permissible Quantities

Article 6- Sport fishing is conducted in areas and during periods in which fishing is allowed and can be practised by using the fishing gear such as; every type of fishing lines including long-line, cast nets weighing up to 5 kg and scoop-nets.

The usage of fishing gear other than those mentioned above is determined by the Provincial Directorate in accordance with the principles dictated by the Ministry. The principles of sport fishing to be carried out in the fishing areas leased, are also determined by the Ministry.

All kinds of sport fishing activities to be practised in the seas and inland waters are by permission of the Ministry.

Daily quantity of fish to be caught in sport fishing can not exceed the quantity given in Annex 4 of the Regulation.

CHAPTER - IV

Changes in the Production Areas

Article 7- It is compulsory to get the approval of the Ministry before filling, drying, changing the shape of production areas partially or completely or taking sand, rubble, stone or minerals from the production areas under general, supplementary and specially budgeted administrations and the state. For the construction of dam-lake, arc, fishing shelter, careening, shelter area, break water, dike, harbour , sea-port, pumping station, and artificial island and platforms, permission from the Ministry must be given before the approval of the other organizations.

The opinion of the ministry is determined by a commission composed of a minimum of three technical officials who examine the conditions on the spot.

Measurements to be Taken in Dams, Artificial Lakes and Rivers

Article 8- It is obligatory to build necessary constructions such as, pass ways, lifts and fish curtains to provide the free passage of fish in the reservoirs, dam-lakes and dikes.

It is obligatory to install grids at the outlets of production areas such as; natural lakes, dam-lakes and rivers in taking water for irrigation and other purposes. It is prohibited to set any obstructions such as; nets, dikes and fences that may impede the passage or raising aquatic products without the permission of the Ministry.

CHAPTER - V

Usage of Explosives and Hazardous Substances and Under-Water Work

Explosives and Hazardous Substances

Article 9- The usage of substances such as : bombs, torpedo, dynamites, capsules, mines, carbide and similar substances which harm aquatic organisms in production areas, and anaesthetics, toxicants and unslaked lime are prohibited in catching aquatic products.

Fishing by using electric current, electroshock or air pressure is pending on permission by the Ministry.

Fishing done with lighting is determined by the Ministry.

Under - Water Works

Article 10- For the protection of aquatic products, those who wish to do under-water work such as; taking out sunken ships, fossil or similar objects, or under-water drilling must apply to the Ministry by submitting in writing the methods they will apply, the tools and gears to be used, the characteristics of the place where they will perform the work, and a sketch of the area.

Regardless of its quantity and kind, the usage of any explosives is prohibited in taking out sunken objects. However, the Ministry may permit the usage of up to one kilogram of explosive in one area. The Ministry is also authorized to increase this quantity depending on the depth and locality.

It is prohibited to take out or float sunken ships, or use explosives and other under-water procedures at the Straits (Bosphorus and Dardanelles) and at their ports during the periods of April, May, June, July when the migratory fish pass to the Black Sea, and in September, October, November, December, January, and February when they migrate to the Mediterranean Sea.

CHAPTER - VI

The Dumping of Hazardous Waste in Water

Prohibited Substances Emptied into Water

Article 11- The substances harmful for aquatic organisms and the health of consumers or users, and fishing gears and equipment, are not permitted to be discharged into the fisheries' production areas in the seas and inland waters or near them, or install any facility to discharge them. The substances prohibited are given in list 5 of the Regulation annex.

Water samples are taken before the point where discharge water mixes with the receiving water to determine the harmful effect of the waste water. The basis and methods of sampling, testing and analysis are determined by the Ministry.

The values of discharge water is given in the Annex 6 of this Regulation.

Water samples are taken within a circular area whose centre is the mixing point of wastes with receiving water and its radius is a maximum fifty meters, and if the receiving water is flowing, a sample is taken in the flow's direction to determine the harmful effects of wastes to the receiving water. The basis and methods of sampling, testing and analysing are determined by the Ministry.

The Ministry has the authority to change the list of substances and their parameters in Annex 5 and 6.

The permission on application of pest control practices in the production areas or around them is up to the Ministry.

Treated Waste Waters

Article 12- If the values of waste water are decreased to the levels given in Annex 6 of this Regulation, they can be discharged to the inland waters and production areas in the seas or around them.

CHAPTER - VII

Fishing Gear, General Prohibitions, Limitations and Liabilities

Vessels

Article 13- Minimum qualifications and specifications of the vessels are given below :

A) Non-Motorized Vessels

No fishing operations must be practised by the vessels using gears except the followings; fishing line, set net, gill net, castnet, and dragnets such as trawl, manyat, small seine net, and a net thrown into the water from row boat and pulled in from the shore. However, they can be used as a supplementary vessel in purse-seining or in the weirs.

B) Motorized Vessels

a) The motorized vessels which are less than 12 m. in size are permitted to have all kinds of fishing gear including : crane, dragnets, shrimp trawl and fish spear. These vessels are also used as supplementary vessels in purse-seining and in weirs.

b) The motorized vessels which are from 12 m. to 22 m. (including 12 m.) in size may have all kinds of fishing gear mentioned in the previous paragraph, and purse seine, trawl and similar gears.

c) Vessels having a length of 22 meters or longer must have a flare gun and cartridges, a wireless radio, radar, a waste water tank, and isothermal and frigorific storage. However, this is not applied for vessels which were licensed before this Regulation have come into force. These vessels may also contain the fishing gear existed in the previous category.

Nets

Article 14- Minimum qualifications and specifications of the nets used in fishing are given below :

A) Bottom Trawl

The mesh size of the bottom trawl net and its case must not be smaller than 18 mm. as defined in the Article 2 of the Law, and can be used in Territorial waters where fishing is not prohibited.

Prohibitions, limitations and liabilities in terms of area, time and distance, as well as minimum qualities and specifications related to fishing with bottom trawling, are put into effect by a general letter of authorization to be issued and announced by the Ministry.

B) Mid-water Trawl

It is prohibited to use a mid-water trawl as a bottom trawl and to take bottom feeding fish in a mid-water trawl vessel, or to use them for transport.

C) Combined Trawl

The application of combined trawl defined in Article 2 of this law, is carried out according to the provisions of paragraph (A) of this article.

D) Shrimp Trawler

The basis of shrimp trawling to be applied in territorial waters, minimum qualifications, prohibitions, limitations and liabilities are determined by a general letter of authorization to be issued and announced by the Ministry.

E) Other Nets

Usage of other nets, such as gill nets, set nets, seine nets, dragnets, submerged nets and castnets and the basis of their application or prohibitions, limitations and liabilities, as well as minimum qualifications and specifications, are determined in by a general letter of authorization to be issued and announced by the Ministry.

It is prohibited to practise encircling with rope, which is a method of fishing by pull dragging.

Mesh size in dragging nets such as manyat, trawl and small seine net, except those used in fishing anchovy, picarel, silverside, sardine, papalina (a local fish species), and sprat, can not be less than 18 mm.

In submerged net and trata (local fishing method) fishing, it is prohibited to use more than one vessel or more than 5 ropes in the Aegean Sea. The mesh size used in Katakula (local name given for a part of submerged net) of the submerged net can not be less than 16 mm.

As determined by the provincial directorates, fishing in valli areas with dragnets as a submerged net or other local nets are not permitted. The usage of gill nets, in such a way as to form an obstacle, is prohibited.

It is prohibited to set up submerged nets in such a way as to form an obstacle to navigation, and in the case of using driven stakes, it shouldn't be allowed to leave the stakes on the bottom in an assembled form after fishing.

It is prohibited to catch fish by encircling or enclosing them in an area close to shore, by catching them using seine nets by hand.

Other Production Means

Article 15- The use of all kinds of lines is allowable. Fish bait must not be made of substance which will harm the health of aquatic organisms and hinder their reproduction.

Fishing with illumination is practised over the water surface, provided there are security precautions.

It is obligatory to use signal flags during the day and fluorescent signal flags or similar pennants during the night in order to indicate that there is a production area in the sea or fresh water.

General Prohibitions, Limitations and Liabilities

Article 16- General prohibitions, limitations and liabilities in regulating fisheries are given below :

It is prohibited to sell, transport and process the aquatic products caught during the closed fishing season. The quantity of aquatic products caught and brought into storage and processing before the beginning of the closed season have to be reported within at least 24 hours to the provincial directorate where the establishment is situated.

The above mentioned aquatic products which are examined by the provincial directorates can not be used, sold, transported or exported without the permission of the directorate.

For sea products which are obtained in season and in permissible zones, in order to be transported to forbidden zones, a place of origin document is to be received from either the province where the catch is made or from the borough, and when requested, be shown to the proper authorities.

Having received the place of origin certificate, permission must also be obtained from the province's directorate where sales will be made in order for sea products to be sold in forbidden zones.

For the exportation of sea products which is on stock before the off season, it is necessary to receive permission to export from the province directorate which overlooks the stock.

No fishing gear is allowed to be kept in the vessel during the closed fishing season. This provision is not valid for the vessels which had got permission from the provincial directorates to pass through the closed areas during off season.

Those who wish to start a scientific or technical study, or a fishing operation with bottom trawling or electroshock, or fishing with electricity, or practise such methods as these, must get permission beforehand.

Those who wish to start a scientific and technical study or research for production or improvement of production in the production areas owned by the State Hydraulic Works and Treasury under the rule of the state, have to get permission from the Ministry for the protection of aquatic products.

For the purpose of controlling aquatic production in the country, it is obligatory to get permission from the Ministry to catch, collect, sell, transport or process the products and their breeders, eggs, larvae and fingerlings.

Construction of any reservoir or pond in order to stock aquatic products for commercial purposes is pending upon permission from the Ministry.

Commercial fishing is prohibited in production areas where the leasing procedures are not yet completed or no tender is opened.

Even if the aquaculture projects are approved, the stocking of fingerlings in the area is prohibited until the leasing process is completed.

In order to regulate fishing in the country, concerning national health, the country's economy, navigation, water pollution, production areas, seasons, production means, fishing methods, species, weight and lengths, the necessary prohibitions, limitations and liabilities are determined and announced in the form of a letter of authorization by Official Journal of the Ministry.

Special Prohibitions, Limitations and Liabilities

Article 17- The mouths of lagoons and vallis must be held open for a period determined by the Ministry to let mullets pass into the sea for spawning, and to allow for feeding on the fresh water side.

Ten percent of the female mullet spawners which enter into weirs and lagoons must be released into the sea side under the supervision of the officials from the provincial directorates.

It is prohibited to taking sand and gravel from areas determined as spawning grounds for sea turtles.

It is prohibited to catch aquatic products by diving, except sponge diving, in the areas where their co-ordinates are determined by the Ministry of Culture. These are announced in the Official Journal.

In catching stripped venus and sea snail with algarna (a kind of dragnets) and other dragging nets, no more than one from each of the gears are let to be present in the vessel or be used.

No fishing is allowed in the areas where the river water mixes with sea water. This area is a semi-circular one on the side of the sea whose centre is the point and its radius is 500 meters.

It is prohibited to catch crustacea and molluscs in waste water and within the radius of 500 meters where waste water flows into the mouth at the main body of water.

Commercial fishing by diving with the aid of a mask or other devices, and using under water rifles and spears is prohibited.

Fishing in the International Waters

Article 18- Specifications such as; species, length and weight or catchable amounts and period of fishing in exclusive economic zones, the minimum qualities and conditions of gears, basis and principles of using them, and other conditions are determined by the Ministry.

It is obligatory to get permission from MARA for vessels if they are going to pass through the prohibited areas during the closed fishing season. This is done taking the measures mentioned in other laws.

Accidental-Catches

Article 19- The following procedures are applied for aquatic products caught accidentally :

- Live ones are returned to the water.
- Dead ones are examined at the nearest Ministerial Organization or at the Provincial Control Laboratories.

After examination, if they are found to be edible or can be used for the industry, they are sold by the regional authorities of the Ministry. The amount of money collected is deposited in the cash register of the financial organization. Selling procedures are determined by the Ministry.

The quantity which can not be sold at the estimated price, are granted to social aid organizations.

The sea products which are found to be unconsumable or which can not be donated are destroyed after being documented.

Article 20- Changes made in the letter of authorization came into force on the date it was published.

CHAPTER VIII

Fishery Product Hygiene

Article 21- The Ministry takes quarantine measures whenever it is necessary against fishery product diseases and harmful substances. The production and propagation areas are controlled and stored. The procedures for entering into and exiting from the areas under the quarantine, and the measures that will be taken, are announced by the Provincial Directorate through local publications. When the reasons that necessitate the quarantine are no longer present, this should be announced.

It is prohibited to take out fishing gear, fish bait and similar items from the area subject to quarantine and to sell fishery products such as; spawners, fries fingerlings and eggs.

As a result of the inspections carried out by the provincial directorate or county directorates, the fishery products are exterminated if they are determined to be harmful for human health and detrimental to marine life. For this process, no fee is paid to the authorities concerned.

Import and Export of Fishery Products

Article 22- The fishery products can not be imported or exported through ports other than those determined by the Ministry, and which are announced in the Official Gazette by approval of the departments related to customs.

For the import of marine products, the presentation of a certificate of hygiene and place of origin that are prepared by the official institution's selling country should be presented to prove that they are free from contagious diseases and healthy. In the case of breeding stock exportation, it is necessary to get a certificate approved by the Turkish Republic Embassy in that country.

In the case of fishery product exportation, the certificate of hygiene and place of origin are arranged by the Ministry.

Certificate of Breeding

Article 23- The private and public institutions that produce and market breeding stock should get health certificates for breeding from the Ministry.

These institutions are inspected at least twice a year for health and hygienic reasons. The sale of breeding stock can be permitted by the establishments which are approved to be hygienically safe.

Protecting and Treating Materials

Article 24- Procedures and standards related to the production, utilisation, sale transportation, storage and import of all kind of medical, biological and chemical materials that are to be used for the hygiene of fishery products shall be determined by the Ministry.

CHAPTER IX

Technical and Hygienic Conditions of Fishery Products Processing Establishment and Characteristics of the Fishery Products That will be Consumed and Processed.

Operation Licence of the Establishment

Article 25- The real and legal persons who have established a fishery should be responsible for applying to the Ministry to get an operation licence before beginning the operation. The operation licence is given to the facilities that are deemed as suitable. In addition, if those involved request a Hygiene Control Number, it will be given upon additional controls.

General Hygiene Conditions of the Facilities

Article 26- The minimum hygienic conditions required marine product processing facilities are explained below.

The facility should have processing and usage areas with an adequate size in conformity with its capacity. These sections should be constructed in a manner that eliminates the contamination of the product, and which clearly separates the production and waste areas from one another.

The establishment should have a non-absorbing impermeable floor which is easily cleaned with disinfectants. The floor must allow for the dumping and removal of waste water.

Walls and ceiling should be constructed of materials that can easily be cleaned, should not absorb water and be strong, and they should be kept clean and well-cared in order to prevent the contamination of the products. Doors must be constructed of materials that can be easily cleaned and strong.

It should have a good air conditioning and effective steam evacuation system, and lighting wherever needed.

Feeding ponds must have clean, non-toxic, and adequate water for living conditions. This condition should exist in the facilities where the marine products are kept alive.

All equipment, tools, workbenches, containers and conveyors which are used in the establishment must be resistant to corrosion, and easily cleaned and disinfected. They must not be used outside of their intended purposes. But they can also be used in the processing of other food products by getting permission from the Ministry.

An adequate number of storage tanks resistant to corrosion and leakage should be placed in the facility for storage of waste materials, and for transportation of such materials at the end of the working day. It is absolutely necessary to have a special system providing clean water or clean pressurized sea water in the facility. Nevertheless the utilization of non-drinkable water may be permitted for the purpose of producing steam, extinguishing fires or cooling a refrigeration

system. Let this not be confused with the system mentioned above. The pipe gear of non-drinkable water should be different from the sea water pipe gear purified with clean water.

The establishment should possess a proper system for the removal of waste water, and a protection apparatus against animals such as insects, rodents, and be provided a sufficient number of toilets, wash tubs and dressing rooms which are not to open directly into the processing units. They should have washable walls, and floor washing basins should be equipped with the necessary materials and apparatus for the cleaning and disinfection of hands.

Detergents, disinfectants and other similar materials should not have a negative effect on the products, equipment and tools.

Personnel should work by wearing clean working clothes and conform to hygiene conditions.

The health of personnel who are directly engaged in the processing activities should be determined by a medical report periodically.

A responsible technical staff member with high education on the subject of food processing should be employed in a facility with the capacity of 500 kg/day and above.

Technical Requirements Related to the Processing of Fresh Marine Products

Article 27- The minimal technical requirements needed in marine product processing facilities regarding the processing of fresh marine products are explained below.

Fresh marine products must not be subjected to freezing or other related processes. They must be prepared naturally, or in sliced form, and must be packaged under vacuum or a modified atmospheric condition.

On arrival at the facility, chilled fishery products should be stored in the isothermic chilled storage of the facility with ice, unless they are to be transferred or processed immediately. The application of ice should be repeated whenever it is needed. Ice produced from clean drinking water or from clean sea water with or without salt, should be made under hygienic conditions and kept in clean and well-cared containers.

Cutting and cleaning should be carried out under hygienic conditions. Products should be washed immediately after these processes by using drinking or clean sea water.

Slicing and filleting operations should be done in a place other than the one where cutting and cleaning procedures are carried out. Slices and fillets should be prepared within an appropriate time and should be chilled immediately.

The internal organs and parts that have no use must be kept in a different place other than the products prepared for human consumption.

Containers that are used for the conservation and distribution of fresh sea food products should be designed to prevent the products from contamination and provide for the discharge of melted ice.

Waste should be stored in impermeable, closed containers which can be easily cleaned and disinfected in the case that there isn't a draining system. The waste materials must not be accumulated and the waste containers should be emptied into special tanks or closed in places in an orderly fashion at the end of the work day. The vessels, containers and places in contact with waste materials should be well cleaned after each usage and disinfected whenever needed.

Technical Requirements Related to Frozen Fishery Products

Article 28- The minimum technical requirements needed in marine products processing facilities regarding the processing of frozen marine products are explained below.

It is required to prepare frozen products, whether they are processed or not, by freezing them in a place having a temperature of at least - 18°C.

The refrigeration efficiency of the facilities should rapidly decrease the temperature of the product to the determined level and keep it at this temperature.

An easy read thermometer should be placed in storage places, and temperature records should be controlled during the period of maintaining them.

The ice of the sea food marine products must be melted in accordance with hygienic conditions, and melted ice water should be dumped. During melting, the temperature of the products must not show a sharp increase. The products whose ice has melted should be prepared or processed rapidly.

Technical Requirements Related to Processed Sea Food Products

Article 29- The technical requirements needed for marine product processing facilities relating to the processing of marine products are explained below.

A) Canning

Canned products should be processed in an environment which is hermetically sealed in order to annihilate or deactivate micro-organisms.

Fresh drinking water should be used in the processing of canned fishery products. The thermal process should be done adequately by taking into consideration the heating time, temperature, size of the containers and similar criteria, and should be applied in order to exterminate pathogenic organisms.

The producer should control the process to see whether or not the products are subjected to the proper thermal processes or not.

An incubation test should be undertaken at 37 °C for 10 days, and at 35 °C for 10 days or on other equivalent combination.

The microbiological and toxicological examination of the products in the containers should be undertaken either in the facility's laboratory or in the appropriate laboratories of the Ministry, and the results should be recorded.

Daily quality control should be done by regularly taking samples during defined periods and from the product series produced.

B) Smoking the Products

Smoking should be performed in a special place where an air conditioning system exists to prevent the diffusion of mist and heat to the other sectors of the facility.

The substances that provide smoke for the smoking of the fish should be stored in a separate place in such a way as to not contaminate the products.

It is prohibited to use painted, varnished woods covered with preservatives in the smoking of the fishery's products.

Following smoking, the processed products should be cooled rapidly to the desired temperature before packaging for conserving them as canned products.

c) Brine Salting

The area where salting and brine salting is performed must be at a reasonable distance from other parts of the facility.

The salt that will be used for the salting of the fishery products should be clean and also kept in a clean environment. The salt should only be used only once.

The containers used for the salting should be designed so as to prevent the contamination of the product during the salting process.

Salting containers and the production area should be cleaned before the process.

Characteristics of the Sea Food Products That are to be Processed and Consumed

Article 30- The fishery products that are to be supplied for consumption and taken as raw material to the facility should not lose their normal nutritional value, should possess their original colour, appearance and smell; scales should be intact with the skin, the flesh should be firm and not soggy, the gills should be bright red, eyes must look alive, no bacterial mucous should be observed on the skin, and the skin should be moist and bright.

The fishery products which do not meet these criteria should not be processed and consumed.

Fresh and processed fishery products should be examined to determine if there are visible parasites.

It is prohibited to send the fresh and processed fishery products with parasites to the market for human consumption.

The Characteristics of Food Goods and Industrial Products

Article 31- It is obligatory to produce food goods and industrial products produced from fishery products according to the provisions of this Regulation and the rules and principles of Turkish standards which are defined on the compulsory application.

The products produced from sea food products should have their original colour, appearance, smell and taste; they should not contain extraneous material and raw material or auxiliary and additive materials used in production. Products should be in conformity with the provisions of this Regulation and relevant standards.

Live, fresh or processed fishery products that are supplied to the market for human consumption should comply with the chemical, microbiological, and toxicological criteria presented in Annex 7, Annex 8 and Annex 9 in terms of quality and hygiene.

Packaging, Labelling and Transportation

Article 32- Packaging should be done under the hygienic conditions that prevent the contamination of these products. Packaging materials should not spoil the organoleptic characteristics of the sea food products and should not contain any material that would be harmful to human health, and that may transfer to the products. In addition, the packaging material should be strong enough to protect the products.

Packaging materials can not be used more than once. However, special water-proof and air-tight packages, and containers that can be used after cleaning and disinfecting and that have been made with anti decay materials are not including in this provision.

Packaging materials that are not used should be stored in a closed area.

When fishery products are supplied to the market, they should comply to the packaging rules present in the related standards. A label indicating the name of the producing company, registered trademark (if there is one), address, name, kind of fish, quality, class of the product, date and serial number of the production, expiration date, net weight, and auxiliary and additive materials should be provided.

Products should be stored in rooms having an adequate temperature and relative humidity, and unless there is packaging to ensure enough protection, they shouldn't be stored and transported together with other products which may effect the hygienic conditions or contaminate these products.

Vehicles used for the transportation of fresh or processed fishery products should be equipped in a manner that the desired temperature should be maintained during the period of transportation.

The inside surface of the vehicle should be flat and easily cleanable. It shouldn't be used in the transportation of other products together with fishery products at the same time.

In the transportation and storage of sea food products, related standards should be obeyed.

CHAPTER X

Control

Article 33- The Ministry is responsible for the inspection and control of producers, fishermen, salesman, merchants, the facilities owned by importers and exporters, fish-markets, auctioneers, accessing facilities and the products, fish production areas, fishing ports and shelters, fishing gear and equipment and take the necessary action according to the law.

Ministry staff authorized to confiscate products in the event of illegal activities which fall into the context of Fishery Law No. 1380 and the updating Law No. 3288, and are also authorized to confiscate the fishing gear and equipment used in illegal actions and submit them to the juristical authorities.

For these staff commissioned with this aim, identity cards that are indicated in Annex-10 of this Regulation are prepared.

CHAPTER XI

Final Provisions

Interim Article 1- The fishery products processing facilities that have been established before Law No. 3288 came into effect should obey the provisions of this Regulation within 1 year of the publication date of this Regulation.

Abolished Provisions

Article 34- Provisions of the by-laws which were turned into the Regulation of Article 1 of the Annex of law No. 1380 have been expired.

Validity

Article 35- This Regulation comes into force on its publication date.

Execution

Article 36- The Minister of Agriculture and Rural Affairs carries out the provisions of this Regulation.

Republic of Turkey
Ministry of Agriculture and Rural Affairs

PHOTO

FISHING LICENCE FOR REAL PERSONS

1- INFORMATION ABOUT THE LICENSEE

- A- Surname :
- B- Name :
- C- Date of Birth :
- D- Place of Birth :
- E- Home Address :

2- INFORMATION ABOUT THE LICENCE

- A- Number of the licence :
- B- Date of Issue :
- C- Place of Issue :
- D- Termination Date :

3- FISHING ACTIVITIES TO BE APPLIED BY THE LICENSEE

- A-
- B-
- C-
- D-
- E-

4- IF THE LICENSEE IS A DIVER OR SKIN-DIVER

A- Date of the Licence :

B- Number of the licence :

5- IF THE LICENSEE IS EITHER AN OWNER OF A FISHING VESSEL OR THE ONE WHO EQUIPS A VESSEL.

A- Date of the licence :

B- Number of the licence :

C- Place of Issue :

This licence has been given for a two years period in conformity with Fishery Law No. 1380 and the Provisions of Regulation belonging to the law.

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

Its duration was extended for 2 (two) years

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

Its duration was extended for 2 (two) years

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

EXPLANATION

1. It is obligatory to show the licence to the authorities when requested.

2. This licence can not be used by another person other than the owner.

3. The licence is not valid if there is any erasing or scratching out on it, or worn out or torn in the way that it can not be read, or if its duration is not extended at the end of the period.

4. This licence is valid everywhere in Turkey.

Republic of Turkey
Ministry of Agriculture and Rural Affairs

Fishing Licence for Legal Persons

1- Information about the Legal Person

- A- Title :
- B- Address :
- C- Establishment Date :
- D- Trade Register Number :
- E- Name and Surname of the Authorized Representative:

2- Information About the Licence

- A- Number :
- B- Date of Issue :
- C- Place of Issue :
- D- Termination Date :

3- FISHING ACTIVITIES TO BE APPLIED BY THE LICENSEE

- A-
- B-
- C-
- D-
- E-

4- IF THE LICENSEE IS EITHER AN OWNER OF A FISHING VESSEL OR THE ONE WHO EQUIPS A VESSEL

- A- Date of the licence :
- B- Number of the licence :
- C- Place of Issue :

This licence has been given for a two years period in conformity with Fishery Law No. 1380 and the Provisions of the Regulation belonging to the law.

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

Its duration was extended for 2 (two) years

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

Its duration was extended for 2 (two) years

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

EXPLANATION

1. It is obligatory to show the licence to the authorities when requested.
2. This licence can not be used by another person other than the owner.
3. The licence is not valid if there is any erasing and scratching out on it, or worn out or torn in the way that it can not be read, or if its duration is not extended at the end of the period.
4. This licence is valid everywhere in Turkey.

Republic of Turkey
Ministry of Agriculture and Rural Affairs

Licence For A Fishing Vessel

- 1- NAME AND SURNAME OF THE OWNER OF THE VESSEL :
- 2- NAME AND SURNAME OF THE ONE WHO EQUIPS THE VESSEL :
- 3- SPECIFICATIONS OF THE VESSEL :
 - A- Type :
 - B- Name :
 - C- Port :
 - D- Tonnage, gross, net :
 - E- Length (m) :
 - F- Width (m) :
 - G- Height (m) :
 - H- Winch Capacity (tons) (m) :
 - I- Number of Seamen :
- 4- SPECIFICATIONS OF THE MOTOR
 - A- Type :
 - B- Mark :
 - C- Model :
 - D- Number :
 - E- Horse Power :
 - F- Date of the Customs exemption (if any) :
- 5- DECK EQUIPMENT
 - A- Compass :
 - B- Wireless :
 - C- Fish finder :
 - D- Radar :
 - E- Others :

6- TYPE OF VESSEL

A-

B-

C-

D-

7- INFORMATION ABOUT THE LICENCE

A- Licence Number :

B- Date of Issue :

C- Place of Issue :

D- Termination Date :

8- INFORMATION ABOUT THE CERTIFICATE OF SUITABILITY FOR SEA

Date and Number :

Place of Issue :

9- FISHING METHODS TO BE APPLIED

A-

B-

C-

This licence has been given for a two years in accordance with Fishery Law No. 1380 and the Provisions of the Regulation belonging to the law.

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

Its duration was extended for 2 (two) years

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

Its duration was extended for 2 (two) years

Provincial Directorate of Governorship of ...
..... / / 19 / / 19 ..

EXPLANATION

1. It is obligatory to show the licence to the authorities when requested.
2. This licence can not be used by another person other than the owner.
3. The licence is not valid if there is erasing or scratching out on it, or worn out and torn in the way that it can not be read, or if its duration is not extended at the end of the period.
4. This licence is valid everywhere in Turkey.

Annex- 4

**QUANTITY OF FISH TO BE CAUGHT PER HEAD
IN SPORT FISHING**

Aquatic Species	Information on species to be caught			
		Minimum Length (cm)	Quantity	Weight (in Kg)
Trout	(<i>Salmo trutta</i> spp.)	25	5	-
Sea Trout	(<i>Salmo trutta labrax</i>)	50	2	-
Sazan	(<i>Cyprinus carpio</i>)	30	5	-
Pike-Perch	(<i>Lucioperca lucioperca</i>)	35	5	-
Pike	(<i>Esox lucius</i>)	40	5	-
Catfish	(<i>Silurus glanis</i>)	70	2	-
Eel	(<i>Anguilla anguilla</i>)	70	2	-
Other Inland Water Fish :				
	max. 30		2	-
	max. 38		5	-
Sea Bream	(<i>Sparus aurata</i>)	20	-	3
Turbot	(<i>Scophthalmus</i> sp.)	36	2	-
Grouper	(<i>Epinephelus aeneus</i>)	30	2	-
Sea bass	(<i>Dicentrarchus labrax</i>)	25	2	-
Blue fish	(<i>Pomatomus saltator</i>)	20	-	-
Dusky	(<i>Epinephelus guaza</i>)	30	2	-
Bonitoe-tuna	(<i>Sarda sarda</i>)	25	2	-
Other Inland Water Fish :				
	max. 30	-	5	-
	max. 75	-	2	-
	over 75	-	1	-
Crab and lobster		20	1	-
Mussel, oyster, scallop		-	-	3

Total quantity of fish caught from different species must not exceed 3 kg. in inland water or 5 kg in the sea.

**HARMFUL SUBSTANCES FORBIDDEN TO BE DISCHARGED
INTO PRODUCTION AREAS IN INLAND WATERS
AND THE SEA, AND THE LIST OF ACCEPTABLE
VALUES FOR RECEIVING WATERS**

1- PHYSICAL AND CHEMICAL CHARACTERISTICS OF THE WASTES

A- TEMPERATURE : The discharge of waste water from tributaries waters causing over a 3 °C difference in the temperature of the sea and inland waters and a 0.5 C° difference in the temperature with in a one hour time interval will not be allowed.

B- ODOR : Dumpage whose odor harm sea food products is not permitted.

C- COLOUR : Wastes which prevent the diffusion of sun-rays by at least 10 % up to the depth of 5 meters.

D- TURBIDITY : Waste water that changes the turbidity more than 10 Jackson in cold lakes, 25 Jackson in warm lakes, 10 Jackson in cold rivers, and 50 Jackson in warm rivers can not be discharged.

E- pH : Wastes which cause an exceed in the pH interval 6.5 - 8.5 can not be discharged into receiving waters.

F- OXYGEN : Waste water reducing the dissolved oxygen value of the receiving water below 6.0 mg/lit can not be discharged.

G- SUSPENDED SOLID : Waste water increasing the suspended matter of the receiving water over 30 mg/lt. can not be discharged.

H- MUD : Mud which has formed as a result of processing activities or treatment processes can not be given to the receiving water.

I- RADIOACTIVE MATTER : Any waste contaminated with radioactive matter can never be discharged to the receiving water.

2- ACCEPTABLE VALUES BELONGING TO THE RECEIVING MEDIUM

A- CHEMICAL SUBSTANCES

<u>NAME OF THE CHEMICAL SUBSTANCE</u>	<u>ACCEPTABLE (TOLERABLE) VALUES (Mg/lt)</u>
1- Aluminium	0.07
2- Ammonium ion	0.02
3- Arsenic	0.1
4- Acetic Acid	15.8
5- Acetone	5.3
6- Copper	0.01
7- Barium	5.0
8- Beryllium	0.015
9- Benzene	5.0
10- Oils and Grease (From domestic wastes)	3.0
11- Oils and Grease (From industrial wastes)	1.0
12- Boron	3.0
13- Bromine	1.0
14- Butyl alcohol	0.2
15- Butyric acid	100.0
16- Mercury	0.004
17- Zinc	0.003
18- Iron	0.7
19- Malachite Green	0.1
20- Pyridmercurasetate	0.5
21- Trypaflauine	4.0
22- Formaline	60.0
23- Phenylmercur acetate	0.58
24- Benzoic acid	550.0
25- Potassium Permanganate	1.0
26- Hydrogen Peroxide	25.0
27- Hexamethylentetramine	5.0
28- Calcium Cyanide	1.5
29- Lysol	8.0

30-	Sagrotane	30.0
31-	Maleic Anhydride	30.0
32-	Diethanolamine	80.0
33-	Diethylamine	70.0
34-	Dichloropropane	40.0
35-	Dimethylamine	30.0
36-	Dimethyl dioxin	0.005
37-	Dinitrobenzene	1.0
38-	Dinitrocresols	0.1
39-	Phenol	0.2
40-	O-Cresol	2.3
41-	M-Cresol	6.5
42-	P-Cresol	4.0
43-	Q-Xylenol	4.0
44-	M-Xylenol	4.0
45-	P-Xylenol	2.0
46-	Pyrocatechol	2.0
47-	Pyridine	5.0
48-	Fluorine ion	1.5
49-	Phosphate ion	15.0
50-	Silver	0.003
51-	Halogenated Phenols	0.001
52-	Cadmium	0.01
53-	Tin	1.2
54-	Calcium	800.0
55-	Carbondioxide (Free)	5.0
56-	Carbonmonoxide	0.01
57-	Chlorophenols	0.02
58-	O-Chlorophenols	0.015
59-	P-Chlorophenols	0.06
60-	M- Chlorophenols	0.06
61-	Chlorine (Free)	0.01
62-	Chlorides	170.0
63-	Tar	0.1
64-	Chinome	0.1
65-	Cobalt	1.0
66-	Lead	0.1

67-	Chromium	0.1
68-	Creosol	0.5
69-	Xylene	0.3
70-	Hydrogen Sulphide	0.3
71-	Lithium	33.0
72-	Magnesium	14.0
73-	Manganese	1.0
74-	Methanethiol	0.5
75-	Methylamine	10.0
76-	Molybdenum	64.0
77-	Naphthalene	3.4
78-	Naphthole	0.455
79-	Nickel	0.3
80-	Nitrate ions	4.2
81-	Nitric acid	0.01
82-	Nitrite ions	10.0
83-	Oxalic acid	20.0
84-	Ozone	0.01
85-	Crude Oil	0.003
86-	Normal Gasoline	10.0
87-	Super Gasoline	30.0
88-	Motorine and Fuel-oil	50.0
89-	Dendrine	10.0
90-	Toluidine	18.0
91-	Chinome	5.0
92-	Mononitrotoluene	10.0
93-	Dinitrotoluene	10.0
94-	Trinitrotoluene	1.5
95-	Dinitrobenzene	2.0
96-	Toluene	10.0
97-	Phenan threne	1.0
98-	Potassium	50.0
99-	Resins	1.0
100-	Sophanins	5.0
101-	Selenium	0.05
102-	Cyanide	0.02
103-	Cyanhydricacid	0.05

104-	Sodium	85.0
105-	Sulphate	90.0
106-	Sulphide	0.5
107-	Sulphur	0.1
108-	Urea	17.1
109-	Tannic acid	0.4
110-	Toluene	10.0
111-	Toluidine	8.0
112-	Triethylamine	1.0
113-	Trinitrotoluene	2.0
114-	Alkylbenzol Sulphonate (ABS)	0.1
115-	Linear Alkyl Sulphonate (LAT)	0.02

B- PESTICIDES

International Name of the Active Substance	Acceptable (Tolerance) Value (Mg/lit)	
1- Aldrin	(2)	0.04
2- BHC	(1)	2.0
3- Chlordane	(1)	37.5
4- Cpyonrahe	(1)	2.0
5- Endrin	(1)	0.2
6- Heptachlor	(1)	0.2
7- Lindane	(1)	0.2
8- ODT	(1)	0.6
9- Dicofol	(1)	100.0
10- Dieldrin	(2)	0.3
11- Endosulphan	(1)	0.2
12- Perthone	(2)	3.0
13- TDE (DDA)	(1)	3.0
14- Toxaphene	(1)	3.0
15- Chlorobenzilate	(1)	550.0
16- Dylan	(1)	16.0
17- Tetrodifon	(2)	1100.0
18- Stroban	(1)	2.5
19- Parathion - Ethyl	(1)	1.0
20- Monochrotophos	(2)	7000.0
21- Dichrotophos	(2)	600.0
22- Dioxathion	(2)	14.0
23- Diazinon	(2)	0.9
24- Dichlorvos	(2)	0.07
25- EPN	(2)	0.1
26- Ethion	(2)	0.01
27- Azinphos - Methyl	(2)	0.2
28- Malathion	(2)	1.8
29- Parathion - Methyl	(2)	96.0

30- Mevinphos	(2)	0.16
31- Phosphamidon	(2)	3.8
32- Trichlorphon	(2)	8.1
33- Carbaryl	(2)	1.3
34- Anilazine	(2)	15.0
35- Atrazin	(2)	12600.0
36- Copper Sulphate	(2)	150.0
37- 2,4 - D Isopropylesther	(2)	800.0
38- 2,4 - D Buthylesther	(2)	1300.0
39- 2,4 - D Butyl + Isopropyl ester	(2)	1500.0
40- Dalapon	(2)	6000.0
41- Dicampa	(2)	5800.0
42- Captafol	(2)	31.0
43- Diquat	(2)	12300.0
44- Diuron	(2)	380.0
45- Phentin hydroxide	(2)	33.0
46- Paraquat	(2)	3700.0
47- Silvex	(2)	1200.0
48- Simazine	(2)	5000.0
49- Sodium Arsenate	(1)	36500.0
50- Trifluralin	(2)	11.0
51- Vernolate	(2)	5900.0

Explanation : (1) The usage of these substances had been forbidden in our country, but they are listed in this table because of the fact that their effects remain in nature for a long period.

(2) Licensed pesticides which are still used in our country.

C- F. COLI :

The amount of F-COLI present in the receiving waters should not exceed 10 EMS/100 ml. The values of 100 EMS/100 ml. should be present in only 20 % of the samples.

D- TOTAL COLI :

The amount of total coli present in the receiving water should not exceed 10 EMS/100 ml. The values of 230 EMS/100 ml. should be present in only 10 % of the samples.

E- E. COLI :

The amount of E. Coli present in the receiving water should be 2 EMS/100 ml. This value should not exceed 7 EMS/100 ml.

WASTES THAT CAN BE DISCHARGED TO THE WATERS

<u>PARAMETERS</u>	<u>ACCEPTABLE (TOLERANCE)</u> <u>VALUE (MG/LT)</u>	
1- Biochemical Oxygen Demand (BOD ⁵) 20 °C	(2)	50.0
2- Chemical Oxygen Demand (COD)	(2)	170.0
3- Suspended Solid Particle		200.0
4- Oils and Grease (From domestic wastes)		30.0
5- Oils and Grease (From industrial Wastes)		10.0
6- Phenols	(1)	5.0
7- Free Cyanide		0.06
8- Total Cyanides		0.3
9- Free chlorine		0.5
10- Total Sulphur		1.0
11- Nitrogen Nitrate		5.0
12- Total Phosphorus		0.02
13- Nitrogen Ammonia		0.02
14- Fluoride		20.0
15- Mercury	(1)	0.01
16- Cadmium	(1)	0.05
17- Lead	(1)	0.5
18- Arsenic	(1)	0.5
19- Chromium (Total)	(1)	0.5
20- Copper	(1)	0.5
21- Nickel	(1)	0.5
22- Zinc	(1)	2.0
23- pH		5-9

24- Toxicity Fish retained in the undiluted waste water for 48 hours should survive at the rate of 80 %.

25- F. COLI For waste water that is dumped into the production areas where bivalve molluscs live, the F-Coli present should not exceed 10 EMS/100 ml. 100 EMS/100 ml values might be present in only 20 % of the samples. In the production areas or fish-farms where other fishery products existed, receiving water should not be higher than 200 EMS/100 ml.

F. coli present in the intervalvular liquid of bivalve molluscs should not exceed 300 EMS/100 ml.

EXPLANATIONS :

1) In the case where there is more than one parameter in the waste water, separate analysis should be done for each parameter. Percentages of the measured values at the acceptable values are calculated. The addition of all values should not exceed 100.

2) Acceptable values for BOD⁵ and COD for industrial waste waters are calculated by multiplying the acceptable values in the list by 1,5.

**THE ACCEPTABLE CHEMICAL TOXIC AND MICROBIOLOGICAL VALUES
IN LIVE (FRESH), CHILLED, AND FROZEN BIVALVE MOLLUSCS**

Parameter	Acceptable (Tolerable) Values
1. Chemical	
Mercury	0.5 mg/kg
Cadmium	0.1 mg/kg (Molluscs) 1.0 mg/kg (Crustaceas)
Lead	1.0 mg/kg (Molluscs) 2.0 mg/kg (Crustaceas)
Copper	20.0 mg/kg
Zinc	50.0 mg/kg
Arsenic	1.0 mg/kg
2. Biotoxin	
DSP	Should not be found
PSP	must not exceed 80 micrograms per 100 gr.
3. Microbiological	
F. Coli	300 EMS/100 gr. in the intervalvular liquid and meat.
E. Coli	230 EMS/100 gr. in the intervalvular liquid and meat.
Salmonella	Should not be found in 25 gr. meat.

**ACCEPTABLE CHEMICAL, TOXIC AND MICROBIOLOGICAL VALUES IN
PROCESSED BIVALVE MOLLUSCS**

Parameter	Acceptable (Tolerable) Values
1. Chemical	
Mercury	0.5 mg/kg
Cadmium	0.1 mg/kg (Molluscs) 1.0 mg/kg (Crustaceas)
Lead	1.0 mg/kg (Molluscs) 2.0 mg/kg (Crustaceas)
Copper	20.0 mg/kg
Zinc	50.0 mg/kg
Arsenic	1.0 mg/kg
2. Biotoxin	
DSP	Should not be found
PSP	should not exceed 100 micrograms per 100 gr.
3. Microbiological	
A- Pathogens	
- Salmonella Spp.	should not be found in 25 gr. n = 5, c = 0 per gram
B- Micro-organisms	
- Staphylococcus aureus (per gram)	n = 5, c = 2, m = 100, M = 1000
- Heat resistant Coliforms (in solid medium, at 44 °C, per gram)	n = 5, c = 2, m = 10, M = 100
E. Coli (in solid medium, per gram)	n = 5, c = 2, m = 10, M = 100

n : number of sample units to be analyzed.

c : acceptable maximum number of sample units between **m** and **M** : that is, acceptable maximum number of faulty sample units.

m : number of acceptable micro-organisms per gram in faulty sample units. No sample should have a value greater than **M**.

M : acceptable maximum number of micro-organisms per gram in a sample. No sample should have a value greater than **M**.

**ACCEPTABLE CHEMICAL AND MICROBIOLOGICAL VALUES IN FRESH,
CHILLED, FROZEN AND PROCESSED FISH**

Parameter	Acceptable (Tolerable) Value
1. Chemical	
Mercury	0.5 mg/kg
Cadmium	0.1 mg/kg
Lead	1.0 mg/kg
Copper	20.0 mg/kg
Zinc	50.0 mg/kg
Arsenic	1.0 mg/kg
2. Microbiological	
A- Pathogens (per gram)	
- Salmonella Spp.	n = 10, c = 0 per gram
B- Micro-organisms (per gram)	
<u>In fresh, cooled and frozen</u>	
- Mesophylic aerobic	n = 5, c = 2, m = 10^6 , M = 10^7
- Staphylococcus aureus	n = 5, c = 2, m = 10^3 , M = 5×10^3
- Coliform	n = 5, c = 2, m = 160, M = 210
- E. Coli	n = 5, c = 2, m = 9, M = 12
<u>In Processed</u>	
- Mesophylic aerobic bacteria	n = 5, c = 2, m = 10^5 , M = 10^6
- Staphylococcus aureus	n = 5, c = 2, m = 5×10^2 , M = 5×10^3
- Coliform	n = 5, c = 2, m = 93, M = 95
- E. Coli	n = 5, c = 2, m = 3, M = 6

n : number of sample units to be analyzed.

c : acceptable maximum number of sample units between **m** and **M** : that is, the acceptable maximum number of faulty sample units.

m : number of acceptable micro-organisms per gram of the faulty sample units. No sample should have a value greater than **M**.

M : Acceptable maximum number of micro-organisms per gram of a sample. No sample should have a value greater than **M**.

Annex - 10

EK - 10

TURKISH REPUBLIC

MINISTRY OF AGRICULTURE and RURAL AFFAIRS

T.C.

TARIM VE KÖYİŞLERİ BAKANLIĞI

General Directorate of Control and Protection

Koruma Kontrol Genel Müdürlüğü

Surname	Soyadı	:
Name	Adı	:
Title	Ünvanı	:
Location	Görev yeri	:
Register Number	Sicil No	:
Card Number	Kart no	:

PICTURE Identification Card For The
Employer of Fisheries Control
and Protection

RESİM SU ÜRÜNLERİ KORUMA KONTROL
GÖREVLİLERİNE MAHSUS KİMLİK
KARTI

The person is authorized and obligated with this identity card to over look tradesman, importers and exporters who deal with fishery products and produce fishery products and fish establishments, production places and production equipment and, to make necessary proceedings according to the regulation. He also must take minutes for offenses contained under the law, observe means used to continue and deliver offenders to the juridical authorities in adaptation to fishery products Law of number 1380 and Law No. 3288 amending some articles of Law number 1380 and the regulations for Fishery products.

Bu kimlik kartının sahibi, 1380 sayılı Su Ürünleri Kanunu ve bu Kanunun bazı maddelerinde değişiklik yapan 3288 sayılı Kanun ile Su Ürünleri Yönetmeliği uyarınca, su ürünleri müstahsillerini, su ürünleri ile iştigal eden tüccar, sanayici, esnaf, ihracatçı, ithalatçı ile bunların işyerlerini, balıkhaneleri, mezat yerlerini, işleme ve değerlendirme tesislerini, istihsal yerlerini ve buradan elde edilen ürünleri, balıkçı liman, barınak ve çekek yerlerini ve istihsal vasıtalarını kontrol etmek, gerekli işlemleri yapmak, Kanun kapsamına giren suçlar hakkında zabıt tutmak, suçta kullanılan vasıtaları müsadere ve zaptetmek ve bunları adli mercilere teslim etmekle görevli ve yetkilidir.