

ပြည်ထောင်စုမြန်မာနိုင်ငံတော်အစိုးရ
မွေးမြူရေးနှင့်ရေလုပ်ငန်းဝန်ကြီးဌာန
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**GOVERNMENT OF UNION OF MYANMAR
MINISTRY OF LIVESTOCK & FISHERIES
DEPARTMENT OF FISHERIES**

ညွှန်ကြားချက်များ
(ငါးနှင့်ပုစွန်ပြုပြင်ထုတ်လုပ်မှုဆိုင်ရာ)
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**DIRECTIVES
(FOR FISH PROCESSING)
(9/98)**

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**Government of the Union of Myanmar
Ministry of Livestock and Fisheries
DEPARTMENT OF FISHERIES**

DIRECTIVE No. (9/98)

August 3, 1998

In exercise of the powers conferred by Section 23 of the Myanmar Marine Fisheries Law 1990, the Director General of the Department of Fisheries hereby issues that the following Directive for Myanmar Department of Fisheries System of Inspection (MDFSI).

Myanmar Department of Fisheries System of Inspection (MDFSI)

Part 1- Application and Approval

Application procedure

- 1.1 The occupier of a registered establishment preparing processed fisheries products for export may apply to the *Department of Fisheries Director General* for approval of a Myanmar Department of Fishery System of Inspection (MDFSI) in respect of one or more operations performed in the preparation of one or more processed fisheries products at that establishment.
- 1.2 The application must contain the following information:
 - (a) the name and postal address of the occupier; and
 - (b) the location and export registration number of the establishment; and
 - (c) particular of the type of processed fisheries products to be prepared at the establishment; and
 - (d) the operations for which approval is being sought and their scope; and
 - (e) *any other information required by the Director General of Department of Fisheries.*
- 1.3 The application must be accompanied by two copies of the MDFSI preparation control documentation and of any manuals, books, documents or work instructions referred to in the MDFSI preparation control documentation.

Lodgement of application

- 2.1 The application for a MDFSI system of inspection must be addressed to the Director General of Department of Fisheries and sent to the Export Quality control section.
- 3.1 At the order of the Director General of Department of Fisheries and with the permission of the occupier, a Department of Fisheries Inspection team may evaluate the MDFSI preparation control documentation or conduct an inspection of the establishment, and provide a written report to the Director General of Department of Fisheries.

Approval

- 4.1 If the Director General of Department of Fisheries is satisfied that:
 - (a) the application for an MDFSI system of inspection meets the requirements set out in clause 1 and 2; and
 - (b) the MDFSI preparation control documentation complies with part 2 of this directive; and
 - (c) the system of preparation of processed fisheries product is in place and being followed at the establishment; and
 - (d) the system of preparation of processed fisheries product in place at the establishment will ensure that:
 - (i) processed fisheries products prepared in the establishment for export, and the preparation:
 - (A) comply with all DOF Directives; and
 - (B) comply with the requirements of the foreign country authority; andthe Director General of Department of Fisheries may, subject to such conditions as the Director General thinks fit (including interim approval):
 - (e) approve in writing an MDFSI system of inspection in respect of one or more operations performed in the preparation of one or more fisheries products at the establishment; and
 - (f) return one copy of the approved application to the applicant and;
- 4.2 In approving the application, the Director General of Department of Fisheries may take into account advice from a Department of Fisheries Inspection team prepared under subclause 3.1.

Part 2 -MDFSI Preparation Control Documentation

MDFSI Preparation control documentation

- 5.1 The preparation control documentation must document those parts of the system of preparation of processed fisheries products in place at the establishment in accordance with clause 6, 7 and 8.
- 5.2 The MDFSI preparation control documentation does not need to document the critical steps in the preparation of processed fisheries products at the establishment if the preparation is controlled, monitored and, if necessary, corrected by *Good Manufacturing practice*.

Content of the MDFSI preparation control documentation

- 6.1 The MDFSI preparation control documentation must include:
- (a) the name and postal address of the occupier; and
 - (b) the location and export registration number of the establishment; and
 - (c) a details of the processed fisheries products to be prepared and the methods of preparation; and
 - (d) the operations for which approval is being sought and their scope; and
 - (e) a declaration signed by, or on behalf of, the occupier of the establishment that the occupier will comply with the MDFSI preparation control documentation and the MDFSI system of inspection; and
 - (f) any other information required by the Director General.
- 6.2 For each different type of preparation of each processed food the MDFSI preparation control documentation must contain:
- (a) a process flow chart; and
 - (b) a Hazard Analysis Critical Control Point analysis worksheet and Plan.

Process flow chart

- 7.1 A process flow chart must:
- (a) chart in a diagram all the individual steps, including discrete operations, inspections, storage, transport and delays, connected with the processing and preparation of a processed food; and
 - (b) enable the identification of critical step; and

- (c) clearly number the individual steps and cross reference any critical step to the applicable HACCP analysis worksheet and plan; and
- (d) be accurate; and
- (e) be clear, concise and legible; and

Hazard Analysis Critical Control Point (HACCP) analysis worksheet and Plan

- 8.1 The arrangement for implementing HACCP analysis worksheet and plan shall be adopted in accordance with the instructions, principles and procedure laid down in DOF directive 12/96.

- 8.2 An HACCP plan must:
 - (a) identify critical steps in the preparation of the processed fishery product; and
 - (b) for each critical step:
 - (i) identify hazards; and
 - (ii) identify critical control point; and
 - (iii) describe controls and monitoring procedures for critical control points and duties and responsibilities; and
 - (iv) state relevant specifications and tolerances; and
 - (v) state corrective action to be taken in case of deviation from the specifications and tolerances in sub-point (iv); and
 - (c) if complied with, ensure:
 - (i) each critical step is under control; and
 - (ii) processed fisheries products prepared at the establishment is wholesome; and
 - (iii) *this directive is complied with; and*
 - (iv) foreign country authority requirements are complied with; and
 - (v) there is a sound basis for certification; and
 - (d) be in a tabular form similar to Table. 1 of this directive; and
 - (e) be clear, concise and legible.

Note: A critical step may have one or more critical control points associated with it.

Critical Step/Point	Potential/Significant Hazards	Critical limits for each Preventive Measure	Monitoring procedure				Corrective Action	Records	Verification
			What	How	Frequency	Who			
A step/point from a process flow chart that is associated with a CCP, which if not controlled may give rise to a hazard (but does not include steps controlled by application of GMP). Each step must be numbered according to the step in the process Flow Chart to which it refers.	Something that is a threat to the safety, wholesomeness, or legality of the processed food. ("Legality" include trade description and product standards.) This does not include hazards addressed by application of GMP.)	Any specifications, legal requirements, standards, or other requirements that relate to the CCP. Numerical values must include units, and maximum and minimum tolerances.	A point of factor in the process that can be manipulated to prevent, reduce, or eliminate a hazard, or lower the chance of it occurring.	The methods, procedures, checks, precautions, or other actions that relate to the control of the CCP.	the frequency that such measures are taken, and details of where they are record.	Control operators who responsible for such measures are taken & recorded, and the designation of the recorder.	The corrective action that takes place when a target level or tolerance is exceeded.	The person designated to ensure the corrective action takes place, and where any such action is recorded.	The application of methods, procedures, tests and other evaluations, in addition to those used in monitoring to determine compliance with the HACCP Plan.

Table 1: Description of the content of an HACCP Plan.

Part 3- Amendment of MDFSI Preparation Control Documentation

Application procedure for amendment

- 9.1 The occupier of a registered establishment operating under an MDFSI system of inspection may apply in writing to the Director General for approval to amend the MDFSI preparation control documentation.
- 10.1 An application for approval to amend the MDFSI preparation control documentation must be made under clause 1 and 2.

Note: An application for a minor variation may be handed to the authorized officer supervising or inspecting the establishment.

Changes to critical control points must be notified:

- 11.1 Any change to the system of preparation of processed fisheries products at the establishment that would:
- (a) introduce a new critical control point to the system; or
 - (b) substantially change an existing critical control point in the system; and would otherwise be required by subclause 5.1 to be documented in the MDFSI preparation control documentation, must be approved by the Director-General in writing and the MDFSI preparation control documentation amended prior to its implementation.
- 12.1 Without limiting the generality of subclause 11.1, the occupier of the establishment must apply for approval to amend the MDFSI preparation control documentation if, in relation to critical control point, the matters in clause 6.2 of (12/96) DOF directive and subclause 8.2 of this Directive change.

Director General may require amendments to MDFSI preparation control documentation

- 13.1 The Director-General may require the occupier of a registered establishment preparing processed fisheries products under an MDFSI system of inspection to submit an application for amendment of the MDFSI preparation control documentation or new MDFSI preparation control documentation if:
- (a) circumstances relating to the preparation of the foods at the establishment have changed; or

- (b) *the Director-General is no longer satisfied that the MDFSI preparation control documentation provides adequate assurance that the processed fisheries products prepared in the establishment would:*
 - (i) *comply with all DOF Directives; or*
 - (ii) *be safe for human consumption; or*
 - (iii) *be accurately described; or*
 - (c) *DOF Directives have been amended; or*
 - (d) *relevant standards of the International Standards Organization or Standards of Department of Fisheries have changed; or*
 - (e) *foreign country authority requirements have changed.*
- 13.2 The Director General must advise the occupier in writing of the time within which:
- (a) *an application for amendment of the MDFSI preparation control documentation; or*
 - (b) *new MDFSI preparation control documentation; must be submitted to the Director-General for approval.*
- 13.3 The Director General must advise the occupier in writing of the specified area in which amendment of the MDFSI preparation control documentation is required.
- 13.4 If the occupier fails to:
- (a) *submit an application for amendment of the MDFSI preparation control documentation; or*
 - (b) *submit new MDFSI preparation control documentation; within the time specified in subclause 13.2, the approval given under clause 4 for the MDFSI system of inspection lapses.*

Temporary variation

- 14.1 In exception circumstances an authorized officer may approve in writing a temporary variation from the MDFSI preparation control documentation if the varied system of preparation of processed fisheries products would ensure, as a minimum, that:
- (a) *processed fisheries products prepared in the establishment for export, and the preparation:*

- (i) comply with this Directive; and
- (ii) comply with the requirements of the foreign country authority;
and

14.2 A temporary variation approved under subclause 14.1 may remain in force for a maximum period of 14 days.

Part 4 - Compliance with MDFSI System

Note: An MDFSI system of inspection involves a high degree of self regulation. It does not require the full time presence of authorized officers at the establishment. Management of the establishment under an MDFSI system of inspection are therefore responsible for ensuring that the Law and all of DOF directive are complied with.

Obligations of occupier

- 15.1 Subject to clause 14, the occupier of a registered establishment preparing processed fisheries products for export under an MDFSI system of inspection must:
- (a) prepare the processed fisheries products in accordance with its MDFSI preparation control documentation; and
 - (b) otherwise comply with its MDFSI preparation control documentation;
and
 - (c) comply with any conditions imported under subclause 4.1.

MDFSI system not to deviated from

- 16.1 Subject to clause 14, if processed fisheries product is being prepared for export in a registered establishment under an MDFSI system of inspection, a person must:
- (a) prepare the processed fisheries product in accordance with its MDFSI preparation control documentation; and
 - (b) otherwise comply with its MDFSI preparation control documentation;
and
 - (c) comply with any conditions imposed under subclause 4.1.

Part 5 - MDFSI System of Inspection
Risk category of establishments

First risk category

- 17.1 When MDFSI preparation control documentation is evaluated, the Director General must allocate a risk category to the establishment under subclause 19.2.

Subsequent risk categories

- 18.1 The Director General may at any time allocate another risk category to the establishment under clause 19, 20 and 21.

Risk category

- 19.1 There are three categories of risk: low, medium, high.
- 19.2 Subject to clause 20 and 21, an establishment must be allocated the risk category applicable to the processed fisheries products prepared in the establishment with the highest potential public health risk under Table 2 of this directive.

Processed fisheries products not listed in Table 2

- 20.1 If a processed fisheries product prepared in the establishment is not listed in Table 2 of this directive, the Director General may allocate a risk category to the establishment.

Inappropriate risk category

- 21.1 Despite clause 23, if the Director General has reasonable grounds for believing that a risk category allocated to an establishment under Table 2 is inappropriate, the Director General may allocate a risk category to the establishment.

Allocating a risk category

- 22.1 When allocating a risk category to the establishment under clause 20 or 21, the Director-General must have regard to:
- (a) the potential public health risk associated with the preparation of that processed fisheries products in the establishment; and
 - (b) any other relevant circumstances.

Low risk	Medium risk	High risk
Sashimi tuna	Frozen or chilled raw fish, frozen or chilled fish product that is to be fully cooked before eating by the consumer	Frozen or chilled fish to be eaten raw (except Sashimi tuna), frozen or chilled fish packaged in vacuum modified atmosphere packages.
	Frozen battered or breaded fish products	Frozen or chilled cooked fish and fish products not requiring reheating by the consumer
	Frozen smoked fish and products to be cooked or reheated by the consumer.	Chilled smoked fish, delicatessen type fish products.
Live fish, live crustacean		All oysters, mussels, clams and cockles
Dried shark fins, dried intended for further processing	Other dried fish and fish products	
		Low acid canned foods, acidified canned foods, low acid aseptically packed canned foods, bottled or other similarly packaged acidic, alcoholic similarly preserved processed food
	Prepared fishery meals containing processed food requiring substantial cooking by the consumer	Prepared fishery meals containing processed food for immediate consumption or requiring reheating by the consumer

Table 3 - Risk categories of processed foods

Exceptions

23.1 A registered establishment that only stores processed fisheries products must be allocated a low risk category.

Note: Clause 23 applies to coldstores and storerooms: both in establishments and at warehouses.

23.2 A fishing vessel operating under DOF Directive (2/98) and MDFSI system of inspection must be allocated a low risk category.

Defect categories

Defect categories

24.1 For the purpose of rating a registered establishment operating under the MDFSI system of inspection, an authorized officer inspecting the establishment may assess failure to comply with this directive as defects.

24.2 For the purpose this directive, there are four categories of defect at an establishment. They are (in ascending order of severity): minor, major, serious and critical.

Minor defect

25.1 A "minor defect" means failure to comply with the requirements of this directive, but not a major, serious and critical defect.

Note: Defect that fall into this category could include: a minor failure to follow the Good Manufacturing Practices as outlined in DOF directive 7/96 (Structural Requirements for Processed Food Establishments) and DOF directive 8/96 clause 1 to clause 26 (Operational Requirements for Processed Food Establishments) of DOF directives under Myanmar Marine Fisheries Law 9/90.

Major defect

26.1 A "major defect" means a failure to comply with the requirements of all of DOF Directives that could result in the production of unwholesome fisheries products of inaccurately labelled fisheries products but not a serious or critical defect.

Note: Defect that fall into this category could include: inadequate cleaning in food handling areas, failure to regularly collect waste from a food handling area, poorly pest-proofed doors and windows,

construction of the premises is not sound, premises are not kept in good repair, inadequate lighting, pressure or temperature of water supply inadequate, inadequate training of staff, failure to adequately supervise staff, inadequate stock rotation or equipment does not meet the requirements of all DOF directives.

Serious defect

- 27.1 A "serious defect" means a failure to comply with the requirements of all DOF directives that is likely to result in the production of unwholesome processed fisheries products or inaccurately labelled processed fisheries products but not a critical defect.

Note: Defects that fall into this category could include: ineffective pest control, inadequate cleaning program, serious noncompliance with hygiene aspects of DOF directive 7/96 (Structuring Requirements For Processed Food Establishments) of DOF directive 8/96 clause 9 to 18 (Operational Requirements For Processed Food Establishments), failure to label chemical at the establishments, inadequate control of food or ingredients during preparation or processing, variation from the procedures documented on HACCP worksheet & plan, inaccurate calibration procedures, or another defect which could compromise wholesomeness of processed food or result in inaccurately labelled food.

Critical defect

- 28.1 A "critical defect" means a failure to:
- (a) comply with the requirements of all DOF directives that is very likely to result in, or has resulted in, the production of unwholesome food; or
 - (b) comply with the requirements of all DOF directives with regard to labelling or the trade description of fisheries product; or
 - (c) comply with the requirements of a foreign country authority; or
 - (d) issue correct export certification.

Note: Defect that fall into category could include: a severe breakdown in sanitation procedures, waste facilities contaminating food, water or

equipment, use of water (including ice or steam) which is not potable in food handling areas, serious pest infestation, processed fisheries products submitted for export that do not comply with product standards, a breakdown in procedures specified on the HACCP plan, food under declared weight, food of the wrong declared grade or any non compliance which will compromise the safety or wholesomeness of the food.

Rating of establishments

First rating

29.1 When an inspection of a registered establishment is conducted by Myanmar Department of Fisheries Inspection team, the Director General must allocate a rating to the establishment under clause 31.

Subsequent ratings

30.1 Subject to clause 32 and 33, an authorized officer may at any time allocate another rating to the establishment under clause 31 if the incidence of defects in the establishment warrants the allocation of another rating.

Rating

31.1 There are five possible ratings for an establishment. They are (in descending order of quality): A, B, C, D and E.

Establishment	Number or range of defect by category			
	Minor	Major	Serious	Critical
Rating	Min-----Max	Min-----Max	Min-----Max	Max
A	0 6	0 5	0	0
B	7 or more	6 10	1 2	0
C	NA	11 or more	3 4	0
D	NA	NA	5 or more	0
E	NA	NA	NA	1 or more

Table 3 : Establishment rating table

31.2 The rating of establishment is the highest rating consistent with the principle that the number of defects at the establishment reported in the MDFSI

inspection report for each particular category of defect does not exceed the relevant number or range of defects for that rating in table 3.

Note: An entry of "7 or more", "11 or more", "5 or more", or "1 or more" is unlimited and, therefore, cannot be exceeded.

Establishment with an E rating

- 32.1 If establishment rated E is inspected by an authorized officer and no critical defects are found by the officer, the establishment must be rated D after the inspection.

Establishment with a D rating

- 33.1 An establishment rated D must not receive a higher rating until after the completion of two successive inspections by an authorized officer both of which would otherwise have resulted in a C rating or higher for the establishment.
- 33.2 If an establishment rated D is inspected by an authorized officer on two successive occasions both of which would otherwise have resulted in a C rating or higher, the establishment must be rated C after the second inspection.

Note: However, there is no restriction on how far an establishment rating may fall after an inspection.

Establishment with an E rating

- 34.1 A registered establishment rated E must not process or pack processed fisheries products for export to European Union.
- 34.2 The export of processed fisheries products prepared in a registered establishment rated E is prohibited to export of European Union.
- 34.3 Despite subclause 34.2, processed food in registered establishment rated E may be exported to European Union if:
- (a) the rating of the establishment at all times when the food was possessed was higher than E; and
 - (b) the food is:
 - (i) sampled under DOF directive (10/96) and accepted as meeting the requirements of the applicable product standard under clause 3 of DOF directive (10/96); or

- (ii) reprocessed in a registered establishment rated A, B or C.

34.4 Despite subclause 34.2, processed fisheries products in registered establishment rated E may be exported if:

the food is:

- (i) sampled under DOF directive (10/96) and accepted as meeting the requirements of the applicable product standard under clause 3 of DOF directive (10/96); or
- (ii) reprocessed in a registered establishment rated A, B or C.

Establishment with a D rating

35.1 The export of processed fisheries products prepared in a registered establishment rated D is prohibited unless the product is sampled under DOF directive (10/96) and accepted as meeting the requirements of the applicable product standard under clause 3 of DOF directive (10/96).

35.2 Despite subclause 35.1, processed fisheries products in a registered establishment rated D may be exported to European Union and abroad if:

- (a) the rating of the establishment at all times when the food was processed was higher than E; and
- (b) the food is:
 - (i) sampled under DOF directive (10/96) and accepted as meeting the requirements of the applicable product standard clause 3 of DOF directive (10/96); or
 - (ii) reprocessed in a registered establishment rated A, B or C.

Assessment by an authorized officer

36.1 The assessment by an authorized officer or sampled processed fisheries products from in establishment D or E must include examination of the food to ensure that the serious and critical defects found at the establishment has not adversely affected the food.

Note: Inspections are usually conducted approximately at the frequency specified in Table 4 of this directive. The approximately frequency in Table 4 may be increased to take account of the seasonality of export operations. An establishments may be inspected at a greater frequency.

Risk Category	Establishment rating				
	A	B	C	D	E
Low	annually	6 months	4 months	2 months	6 weeks
Medium	5 months	3 months	6 weeks	1 month	3 weeks
High	4 months	2 months	1 month	2 weeks	1 weeks

Table 4 : Approximate establishment inspection frequency

Note: Usually one fishing vessel inspection will be carried out at sea each year. The balance of inspections will usually be carried out in port or at a mother ship.

Nature of inspections

- 37.1 The Director General may determine the frequency, intensity and type of inspections.
- 37.2 Inspection may be unannounced.
- 37.3 The Director General must give the occupier seven day's notice in writing of an announced inspection.
- 37.4 Representative of a State authority or foreign country authority may accompany an authorized officer during an inspection of the establishment.

Note: An authorized officer may require the operator or owner of a fishing vessel to present the vessel for inspection within a reasonable time. Failure to present the vessel for inspection within the time specified will result in suspension of registration

MDFSI corrective action request

- 38.1 If
- (a) the MDFSI preparation control documentation (including amendments) at the establishment is not identical to the control copy kept by the Department; or
 - (b) the MDFSI preparation control documentation contravenes Part 2 of this directive; or
 - (c) a system of preparation of processed fisheries product is not in place or is not being followed at the establishment; or

- (d) the system of preparation of processed fisheries product in place at the establishment will not ensure that:
 - (i) processed fisheries product prepared in the establishment for export, and the preparation:
 - (A) comply with all of DOF directives; or
 - (B) comply with the requirements of the foreign country authority; or
 - (e) these directive is not otherwise being complied with;
an authorized officer may issue the occupier of the establishment with a MDFSI corrective action request in writing in relation to the defect.

Note: MDFSI corrective action request will usually be contained in the MDFSI system Defects Reports in the MDF inspection report.

- 38.2 The MDFSI corrective action request must specify a corrective action date on or before which the occupier must rectify the defect.

Note: The authorized officer will usually consult with the occupier in determining the corrective action date. The corrective action date will be appropriate to the severity of the defect but it may take into account the amount of work involved in rectifying the defect.

Obligation to rectify

- 39.1 An occupier who has been issued with an MDFSI corrective action request must rectify the defect specified in the request on or before the corrective action date specified in the request.

Variation of an MDFSI corrective action request

- 40.1 An authorized officer may in writing:
- (a) amend an MDFSI corrective action request; or
 - (b) cancel an MDFSI corrective action request; or
 - (c) extend the corrective action date.

MDFSI inspection report

- 41.1 An MDFSI inspection report will be issued to the occupier at the conclusion of the inspection.

Note: The MDFSI inspection report consists of the one MDFSI Summary Report and one or more of MDFSI Defects Reports.

Part 6 - Suspension and Revocation

Grounds for suspension or revocation

- 42.1 The Director General may, by instrument in writing, suspend or revoke all or part of the MDFSI system of inspection at an establishment, if these are reasonable grounds to believe that:
- (a) the occupier or registered establishment has failed to comply with:
 - (i) a requirement of all DOF directives,
 - (ii) a requirement of a foreign country authority; or
 - (iii) a condition to which the approval of the MDFSI system of inspection is subject; or
 - (iv) the MDFSI preparation control documentation; or
 - (v) an instrument of suspension issued by the Director-General under part (6) of this directive.
 - (b) the occupier of a registered establishment has failed to prepare processed fisheries products for export in accordance with its MDFSI preparation control documentation; or
 - (c) the system of preparation of processed fisheries products in place at the establishment is unreliable or not effective in ensuring that:
 - (i) processed food prepared in the establishment for export and the preparation:
 - (A) comply with all of DOF directives; or
 - (B) comply with the requirement of the foreign country authority; or
 - (d) after reliance on the MDFSI system of inspection at the establishment or information provided by the occupier - incorrect certification has been issued by an authorized officer; or
 - (e) a defect identified in an MDFSI corrective action request has not been rectified on or before the corrective action date specified in the authorized officer; or
 - (f) a foreign country authority requires that the MDFSI system of inspection at the establishment be revoked.
- 42.2 The suspension or revocation of the MDFSI system of inspection under subclause 42.1 may be:
- (a) in full; or

- (b) in part, in respect of:
 - (i) one or more of the processed fisheries products which the establishment prepares; or
 - (ii) one or more of the stages of preparation of the fisheries products.

Notice of suspension or revocation

- 43.1 If the Director General has suspended or revoked all or part of an MDFSI system of inspection, the Director General must notify the occupier of the establishment in writing of:
- (a) the reason for the suspension or revocation; and
 - (b) if an MDFSI system of inspection has been suspended - the period or the suspension.

Period of suspension

- 44.1 If the Director General has suspended an MDFSI system of inspection, the period of suspension must not exceed 12 months and must not be extended.

Return of official marks and Departmental seals

- 45.1 If an MDFSI system of inspection at an establishment:
- (a) has, in full, been suspended or revoked; or
 - (b) has lapsed;
- the occupier must return all official marks and unused Departmental seals which represent or imply an MDFSI system of inspection or MDFSI arrangement exists in request of the establishment or the fisheries products, to the DOF within seven days.

Remote locations

- 46.1 Despite subclause 45.1 where the registered establishment is in a remote location the Director General may approve alternative arrangements for securing official marks and unused Departmental seals in circumstances where the articles would otherwise have to be returned to the DOF.
- 46.2 If part of an MDFSI system of inspection at an establishment has been suspended or revoked, the occupier or an exporter of processed fisheries products prepared at the establishment must not represent or imply that the part of the MDFSI system of inspection (or MDFSI arrangement) is

approved in respect of any:

- (a) processed fisheries products prepared at the establishment; or
- (b) operation at the establishment

Processed fisheries product that has not been exported

47.1 If an MDFSI system of inspection at an establishment:

- (a) has, in part or in full, been suspended or revoked; or
- (b) has lapsed;

the Director General may;

- (c) determine appropriate alternative inspection arrangements for; or
- (d) divert from a foreign country; or
- (e) reject for export;

any processed fisheries products prepared in the establishment, including processed fisheries products prepared in the establishment prior to the suspension or revocation of the MDFSI system of inspection that has not been exported.

Cessation of occupancy

48.1 If the person in whose name an establishment is registered ceases to be the occupier of the establishment, any MDFSI system of inspection approved for the establishment lapses.

Note: An MDFSI system of inspection (MDFSI preparation control documentation exported) cannot be transferred, assigned or sold by an occupier or owner of the establishment. An MDFSI system of inspection is unique to an establishment but does not attach to the establishment.

Sd xx Soe Win

Director General
Department of Fisheries