



THE UNITED REPUBLIC OF TANZANIA

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## **THE FISHERIES REGULATIONS, 2009**

[ G.N. No. 308 OF 28/8/2009 ]

THE FISHERIES ACT  
(CAP. 279)

REGULATIONS

(Made under Section 57)

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THE FISHERIES ACT, 2003  
(CAP. 279)

**REGULATIONS**

(Made under Section 57)

THE FISHERIES REGULATIONS, 2009

PART I  
PRELIMINARY PROVISIONS

Short title	<b>1.-</b> These Regulations may be cited as the Fisheries (Amendment) Regulations, 2009 and shall come into operation on the date of publication.
Interpretation Cap. 279	<b>2.-</b> In these Regulations, unless the context otherwise requires - “Act” means the Fisheries Act; “approved laboratory” means the laboratory recognised by the Competent Authority, with sufficient level of equipment, technical, personnel, management and environment requirements for the analysis of fish, fishery products and environmental related samples; “aquaculture establishment” means any premise in which fish, molluscs or crustaceans are raised and kept for breeding, stocking, growing or marketing; “aquaculture products” means all fishery products born <b>or</b> raised in controlled conditions until placed on a market; “beach seine net” means a fishing net designed to hang vertically in the water, when operated the ends are drawn together while the foot rope drags through the floor of water body; “bio toxins” means poisonous substances accumulated by molluscs or fish feeding on plankton containing toxins; “cast net” means a circular net weighted around lower perimeter, it is hand cast to capture fish in shallow waters. “clean sea water” means sea water or brine which is free from microbial

	<p>contamination, harmful substances or toxic marine plankton, in such quantities as may affect the health or quality of fishery products and which is used under the conditions stated in the Code of Practice for capture and aquaculture products;</p> <p>“closed period” means the period set aside for fisheries conservation depending on the water body and season;</p> <p>“conditioning” means the treatment of live bivalve molluscs from production areas, in purification and depuration centres or in natural sites, to remove sand, mud or slime and toxic substance to preserve or to improve organoleptic qualities and to ensure that they are in a good state of vitality before wrapping or packaging;</p> <p>“contamination” means any biological or chemical agent, foreign matter, or other substances intentionally or accidentally added to food, which may impair food safety or suitability;</p> <p>“Court” means Court of Appeal, High Court, Resident Magistrate Court and District Court;</p> <p>“cured fish” means fish preserved or treated by salt, smoke or any treatment whereby water content of the fish is reduced;</p> <p>“dago fisherman” means a legal fisherman who moves from Mainland Tanzania to Zanzibar or vice versa for the purpose of fishing for a duration of not more than three months consecutively;</p> <p>“Director” means a person responsible for capture fisheries or aquaculture development;</p>
	<p>“dynamite” means a powerful explosive;</p> <p>“dynamited fish” means a fish killed by a powerful explosive and which has a limp body, ruptured blood vessels in the gills and in the eyes or disintegrated alimentary canal;</p> <p>“fish breeding area” means an area where fish prepare nests, lay eggs and care for them until they hatch and includes an area where fry and juveniles feed, grow; and includes the pathway of anadromous or catadromous fish species;</p> <p>“fish cage” means a structure made of net webbings, weld mesh or any other material placed in a water body for the purpose of growing fish in confinement;</p>
	<p>“ fish export permit” means an official document issued by an authorized</p>



	<p>officer to a fish exporter or any other person to allow him export fish or fishery products;</p>
	<p>“fish landing station” means a designated site along the beach where fishers land and sell their catch;</p> <p>“fish lot” means a quantity of fishery products of a given species which has been subjected to the same treatment and may have come from the same fishing grounds and the same vessel;</p>
	<p>“fisher folk” means a person or a group of people involved in aquaculture, fishing, net mending, boat building and repair, fish trading, fish processing or any other activity related to artisanal level;</p>
	<p>“fish market” means an establishment where fish or fishery products are displayed for sale;</p> <p>“fish movement permit” means an official document issued by an authorized officer which allows a fish dealer to move fish or fishery products from one district to another;</p> <p>“genetically modified organisms” means an organism resulted out of either one or more of its gene being modified or manipulated;</p> <p>“gillnet” means a fishing gear made of thread with a standard measurement of twenty six meshes deep and not exceeding ninety meters long, used for capturing fin fish by gill operculum;</p>
	<p>“health certificate” means an official document issued by Competent Authority for the purpose of attesting the quality and safety of fish and fishery products and conditions under which they were produced;</p> <p>“hermetically sealed container” means a container that is designed and intended to be secure against the entry of hazards;</p> <p>“katuli” means splashing and disturbing water for the purpose of frightening fish in the direction of a net or any other device used for collecting fish;</p>
	<p>“large scale aquaculture” means a system having a water surface area of five hectares or more for breeding or raising fish;</p> <p>“length of fin fish” in relation to fresh fish means a total length of fish from snout to the longest tip of the tail;</p>
	<p>“mark buoy” means any conspicuous fixed object for the identification of boundaries in a water body;</p>

	<p>“mechanically separated fishery product” means the product obtained by removing flesh from fishery products bearing bones or after removing fillets, using mechanical means resulting in the loss or modification of the muscle or flesh fibre structure;</p> <p>“minor waters” means small water bodies which include rivers, natural swamps, dams, ponds and lakes other than Lakes Victoria, Tanganyika and Nyasa;</p> <p>“monitoring procedure” means a planned sequence of observations or measurements of control parameters to assess whether a critical control point is under control;</p> <p>“mtando or Juya la Kojani or Kigumi or Kavogo or any other name as it may be called” means a surrounding net with a float line fitted with floaters and bottom line with sinkers or any other modification, used in shallow water targeting fish living in coral reefs and other shallow water fish and when operated the bottom line touches the sea bed causing damage to the environment;</p>
	<p>“placing on the market” means the holding of fish or fishery product for the purpose of sale or any other form of transfer or distribution;</p> <p>“poisoned fish” means any fish killed by using poison or fish preserved by using poison;</p> <p>“potable water” means fresh water fit for human consumption, which conforms to Tanzanian Standards for domestic water;</p> <p>“prepared product” means a fishery product which has undergone an operation affecting its anatomical wholeness, such as gutting, heading, slicing, filleting or chopping;</p> <p>“presentation” means the form in which fish or fishery product is marketed;</p> <p>“purification centre” means an approved establishment with tanks fed by naturally clean water or sea water that has been cleaned by appropriate treatment, in which live molluscs are placed for the time necessary to remove contamination;</p>
	<p>“pyrotechnic substances” means explosive substances such as flashes, flames, fireworks or other propellant driven effects used in the entertainment industry;</p> <p>“rancid fish” means fish having a characteristic and persistent odour of rancid oil or a characteristic flavour of oxidized oils with a distinctive bitter background taste;</p>

	<p>“rapid test” means a quick and on the spot test carried out by a Competent Authority to determine whether the fish has been poisoned;</p>
	<p>“ring net” means a surrounding net with a floatline with floaters and bottom leadline with sinkers and rings, through which a purse line is inserted to form a purse during operation. The gear shall be operated in deep waters targeting pelagic schooling fish species where the net shall not touch the floor of the water body and shall be operated in deep water of not less than 50m during the low tide;</p> <p>“risk” means function of the probability of an adverse health effect and the severity of that effect consequential to a hazard;</p> <p>“risk assessment” means a scientifically based process consisting of hazard identification, hazard characterisation, exposure assessment and risk characterisation;</p> <p>“risk communication” means the interactive exchange of information and opinions throughout the risk analysis process in respect to hazards and risks, risk-related factors and risk perceptions, among risk assessors, risk managers, consumers, feed and food businesses, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions;</p> <p>“risk management” means the process, distinct from risk assessment, of weighing policy alternatives in consultation with interested parties, considering risk assessment, other legitimate factors, and if need be, selecting appropriate prevention and control options;</p> <p>“river mouth” means a point where a river empties its water into a major lake, minor water body or sea;</p>
	<p>“seaweed” means marine plants with no true roots, stem or branches. They have thalloid body shapes and the whole body is able to take nutrients from the surrounding sea water;</p> <p>“semi-intensive aquaculture” means the practice whereby, fish are kept under confinement and the biological, physical and chemical parameters are partially controlled;</p> <p>“serious deficiency” means any conditions or malpractice observed in an establishment that can preclude proper implementation of hygienic practices or obtaining appropriate level of hygiene;</p>
	<p>“shell” means the hard protective cover of a mollusc or any other aquatic organism;</p>

	<p>“shell stock” means raw molluscan shellfish with shell on it;</p> <p>“shucked shellfish” means molluscan shellfish that have one or both shells removed;</p> <p>“small scale aquaculture” means the practice of breeding or raising of aquatic organisms within an area not exceeding one hectare;</p>
	<p>“smoked fish” means fish that has been subjected to direct action of smoke and imparting to it the flavour thereof;</p> <p>“sport fishing” means fishing for leisure and not for sale;</p> <p>“supplementary feeds” means additional feeds other than that found naturally in the water body;</p> <p>“smoked fish” means fish that has been subjected to direct action of smoke and imparting to it the flavour thereof;</p>
	<p>“tainted fish” means fish, which is rancid or is abnormal because of specified and persistent non characteristic odours or flavours;</p> <p>“TZ as appears in the identification mark of a registered fishing vessel” means Mainland Tanzania;</p> <p>“unregulated fishing” means fishing activities conducted in a manner that is not consistent with or contravenes the conservation and management measures stipulated in the Act and these regulations;</p> <p>“unreported fishing” means fishing activities which have not been reported or have been misreported to the fisheries authority in contravention with the Act and these regulations;</p>
	<p>“vessel Monitoring System” means a system of tracking movement of a fishing vessel through electronic transmission from a gadget placed on the vessel via satellite to surveillance centre on land;</p> <p>“visible parasite” means a parasite or a group of parasites which has dimension, colour or texture which is clearly distinguishable from fish tissues and can be seen without optical means of magnifying under good light conditions for human vision;</p> <p>“visual inspection” means a non-destructive examination of fish or fishery products without optical means of magnifying under good light conditions for human vision, including candling.</p>

	<p><b>PART II</b>  <b>REGISTRATION, LICENSING OF VESSELS, FISHERS AND FISH DEALERS</b></p>
	<p>(a) <i>Registration of fishing vessels</i></p>
Licensing officers	<p><b>3.-</b> (1) The Director shall, in writing, appoint any person from among the authorized officers to be a licensing officer.</p> <p>(2) Licensing officer shall keep and maintain a register of all fishing vessels in his area of jurisdiction.</p> <p>(3) The register referred to under sub-regulation (2) shall be as prescribed in Form 10 set out in the First Schedule.</p> <p>(4) Notwithstanding sub-regulation (1), every Fisheries Officer in-charge of fisheries sector in the local government authority shall be a Licensing Officer in the respective local government authority.</p>
Application, inspection and registration of fishing vessels	<p><b>4.-</b> (1) A person who applies for a registration of a fishing vessel shall lodge with the Licensing Officer an application in duplicate, duly completed, in appropriate Form 1 set out in the First Schedule.</p> <p>(2) The Licensing Officer on receipt of the application shall, inspect the vessel for purposes of verifying its compliance.</p> <p>(3) The Licensing Officer shall, subject to receiving of appropriate fees as provided in the Second Schedule and other conditions as may be provided, register the vessel and issue a Certificate of Registration of the Fishing Vessel as prescribed in QA/APP/09 set out in the Fifth Schedule.</p> <p>(4) Notwithstanding sub-regulation (1), every fisher owning a vessel whose overall length is less than 11.0 metres shall lodge his application to the Licensing Officer through a Beach Management Unit, or through a Village Authority.</p> <p>(5) The Beach Management Unit or Village Authority, shall recommend to the Licensing Officer whether to register a fishing vessel or not.</p> <p>(6) A fishing vessel of length more than 11 metres shall not be registered for fishing without prior approval in writing by the Director.</p>
Effect of registration	<p><b>5. -</b> (1) A person shall not use, employ, cause or permit any person to use any fishing vessel for fishing purposes unless such a vessel has been registered in accordance with these regulations.</p>

	<p>(2) A fishing vessel imported into Mainland Tanzania shall not be registered under these regulations, unless it has been issued with a certificate of sea worthiness from the responsible authority.</p>
<p>Engine serial number</p>	<p><b>6.-</b> (1) A person shall not possess, use or cause another person to possess or to use fishing vessel propelled by an engine which has no engine manufacturer's serial number.</p> <p>(2) A person who counterfeits, alters, obliterates, defaces, or in any way tempers with fishing vessel engine manufacturer's serial number commits an offence under these regulations and upon conviction shall be liable to a fine not less than seven hundred thousand shillings and not exceeding one million shillings or to imprisonment for a term of not less than one year or to both.</p>
<p>Identification mark</p>	<p><b>7. -</b> (1) Any Licensing Officer shall assign to every fishing vessel registered with him an identification mark consisting of letters and a number representing the country code and locality within which it is registered.</p> <p>(2) The identification mark to be assigned by a Licensing Officer shall conform to lettering, numbering and particulars as provided in the Third Schedule.</p> <p>(3) A fishing vessel shall be marked permanently and conspicuously by the Licensing Officer at the cost of the owner.</p> <p>(4) An identification mark and name shall be painted on each side of her bows upon a plain background or distinct contrast thereto, and in dark characters on a light background or light characters on a dark background; and each letter and figure thereof, shall be not less than twenty five centimetres high and the contours not less than four centimetres broad.</p> <p>(5) An identification mark other than those prescribed under sub-regulation (4) or under any other written law shall be marked on any registered fishing vessel.</p>
<p>Transfer of ownership</p>	<p><b>8. -</b> (1) The transferor shall, on transfer of ownership of any vessel which has been registered pursuant to these regulations, handover the certificate of registration of such vessel to the person acquiring the vessel and within thirty days from the date of transfer, notify the Licensing Officer in writing of the name, the residential address of the transferee and the date of transfer.</p> <p>(2) Where the person to whom the ownership of any registered vessel is transferred, intends to use it as a fishing vessel, he shall, within thirty days from the date of transfer, forward the certificate of registration of that vessel to the Licensing Officer with whom the vessel is registered,</p>

	<p>and lodge an application in accordance with Regulation (4).</p> <p>(3) The Licensing Officer shall, on receipt of the certificate and the application referred to in sub-regulation (2), and prescribed fees set out in the Second Schedule, transfer the registration to the name of the person specified as the transferee, forthwith cancel the original certificate and shall issue a new certificate on which he shall enter the personal particulars required to be shown on the certificate of registration relating to the vessel.</p> <p>(4) Where the person to whom the ownership of any registered fishing vessel is transferred does not intend to use it as a fishing vessel, he shall, within thirty days upon such transfer, forward for cancellation the Certificate of Registration relating to such vessel to the Licensing Officer with whom the vessel is registered and shall comply with the provisions of Regulation 9.</p>
<p>Amendment of register</p>	<p><b>9.</b> - The owner of the vessel shall, where any circumstances other than a change of ownership occurs in relation to any registered fishing vessel, which affects the accuracy of any particulars entered in respect of that vessel in the register, within thirty days inform the Licensing Officer with whom it has been registered and the Licensing Officer shall without fee, cause the register to be amended accordingly.</p>
<p>Copy of entries</p>	<p><b>10.</b> - (1) The Director shall establish a Central Registry of fishing vessels.</p> <p>(2) Every Licensing Officer shall avail without delay to the Central Registry a copy of every entry made in his register and shall, upon application being made to him by any other licensing officer under these Regulations or by any public officer, provide without fees a copy of the entries in his register relating to any specified fishing vessel.</p> <p>(3) Any member of the public may, on showing reasonable cause, and on payment of an appropriate fee as set out in the Second Schedule to these Regulations, access and obtain a copy of entries from the central registry.</p> <p>(4) The Licensing Officer at the Central Registry shall file and keep all copies of such entries furnished in pursuance of these regulations, and shall on request, by any other officer, supply such particulars in relation thereto as may be required.</p> <p>(5) Any cause or matter relating to fishing vessel, licence or permit produced by the Licensing Officer at the Central Registry or other officer acting on his direction shall be <i>prima facie</i> evidence of any matter, fact of thing stated or appearing thereon.</p>

	<i>(b) Licensing of fishing vessels, fishers and fish dealers</i>
Classes of fishing vessels and issuance of licences	<p><b>11.</b> - (1) A person who intends to apply for a fishing vessel licence shall make sure that the fishing vessel has a valid certificate of sea worthiness issued by Competent Authority responsible for shipping.</p> <p>(2) A fishing vessel with an overall length of above eleven meters or twenty Gross Tonnage shall be licensed after a written approval of the Director.</p> <p>(3) A person shall not use for fishing or cause another person to use a fishing trawler in the territorial waters and inner seas of the Indian Ocean the overall length of which is below eleven meters or above twenty five meters or below twenty Gross Tonnage or above one hundred fifty Gross Tonnage and with the main engine brake horsepower above five hundred.</p> <p>(4) Application for a fishing vessel licence shall be made in duplicate in Form 2(a) set out in the First Schedule.</p> <p>(5) The Licensing Officer shall, for purposes of ascertaining whether or not a vessel complies with the provisions of the Act or of these Regulations, conduct inspection of the vessel before issuing a fishing vessel licence.</p> <p>(6) The inspection report of a fishing vessel shall be submitted in writing as prescribed in Form 2(b) and 2(c) set out in the First Schedule.</p> <p>(7) The Licensing Officer shall, upon receiving an appropriate fee as prescribed in the Second Schedule, issue a Fishing Vessel Licence as prescribed in QA/APP/10 set out in the Fifth Schedule.</p> <p>(8) A person shall not use for fishing purposes any vessel of a class not specified in the Second Schedule, unless such person has a valid licence in respect of such vessel issued in accordance with the Act and these Regulations.</p> <p>(9) A person shall not employ, cause or permit any other person to use a fishing vessel, in contravention of sub-regulation (4) and (5).</p>
Essentials for fishing vessel	<p><b>12.-</b> (1) A fishing vessel licensed under these Regulations shall not proceed on a fishing voyage unless it has-</p> <p>(a) sufficient quantity of food and number of utensils for holding water and food;</p>



	<p>(b) serviceable horn or trumpet;</p> <p>(c) at least two life rings, one life jacket or any other approved life saving equipment for each crew; and</p> <p>(d) fire extinguishing devices, for purpose of compliance to any other written law.</p> <p>(2) A Licensing Officer shall, where any vessel is detained under sub-regulation (1), before releasing such vessel, require the owner or the master to rectify any observed defects.</p>
	<p style="text-align: center;"><i>(c) Licensing of fishers and fish dealers</i></p>
<p>Engaging in fishing or export of fish or fishery products</p>	<p><b>13.</b> - (1) A person shall not-</p> <p>(a) engage in fishing;</p> <p>(b) collect, possess, transport or hold fish or fishery products for trading purposes;</p> <p>unless he is the holder of a valid licence allowing him to engage in such activity.</p> <p>(2) A person who intends to engage in any of the activities referred to under sub-regulations (1) and (3) shall-</p> <p>(a) make an application in the prescribed Forms 3(a), 3(b) and 3(c) set out in the First Schedule;</p> <p>(b) in case of an applicant for industrial fishing, enclose a valid Certificate of Sea worthiness, monthly production data, export performance report, main engine specifications as per manufacturer's Certificate, Valid work permits for foreign personnel, names of share holders, Company Directors and their addresses.</p> <p>(3) A person shall not engage in exporting fish or fishery products unless he is the holder of valid licence issued by the Director allowing him to engage in such activity.</p> <p>(4) Any person who contravenes sub-regulation (1) and (3) commits an offence and upon conviction shall be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than one year or to both.</p> <p>(5) A non citizen who contravenes sub-regulation (2) commits an offence and upon conviction shall be liable to a fine of not less than three million shillings or to imprisonment for a term of not less than three years or to both.</p>

- (6) Any person shall not fish in a controlled area, fish breeding areas and critical habitats unless authorized in writing by the Director.
- (7) A person shall not employ or permit any person to engage in fishing, collecting, storing or export of any type of fish or fishery product in contravention of sub regulations (1), (2) and (3).
- (8) For the purpose of determining export royalty, fish and fishery products for export shall be graded using the scheme prescribed in Form 24 set out in the First Schedule.
- (9) A person other than a licensed fisher or fish dealer shall not possess, store fish or fishery products specified in the Fourth without a Certificate of Ownership prescribed in QA/APP/07 set out in the Fifth Schedule.
- (10) A licence for carrying out an activity under sub-regulations (1), (2) and (3) shall be as prescribed in QA/APP/11 set out in the Fifth Schedule.
- (11) A person shall not kill, fish, possess, store, export or deal in parts, products or derivatives of any species listed as endangered in any International Convention to which the United Republic of Tanzania is a party.
- (12) A person shall not fish, collect or possess, store or deal in sea cucumber (beche-der-mer) or shell meat unless he is in possession of a special licence issued to him by the Director under Regulation 21.
- (13) Any fishing licence issued by a local government authority shall be valid within the jurisdiction of that authority.
- (14) A non citizen or fish establishment owner shall not carry out collection of fish or fishery products of any kind within Mainland Tanzania.
- (15) An application for fishing or dealing in fish or fishery products or license for export shall be lodged through the local government authority with jurisdiction over the fishery resource using prescribed Form 3a or 3c.
- (16) An application for with industrial prawn fishing shall be lodged to the Director by using prescribed Form 3b accompanied with an official covering letter.
- (17) An application for renewal of export licence shall be enclosed with export performance report as set out in Form 3(d) of the First Schedule.

	<p>(18) A non-citizen shall, on applying for fishing or dealing or export of fishery products, attach Certificate of Incentives issued by the Authority responsible for investments, a proof on the value of physical investment relevant to fisheries activities, Certificate of Incorporation, Articles of Associations, Feasibility Study, Project Write Up, Work Permit, environmental impact assessment report issued by the Competent Authority responsible for environment.</p> <p>(19) A person shall not import, export, transport, sell or expose for sale, receive, acquire or purchase interstate or foreign commerce any fish or fishery product taken, processed, transported or sold in violation of ratified conventions.</p> <p>(20) Any person who intends to engage in the activity under this regulation shall pay a prescribed fee as set out in the Second Schedule.</p>
<p>Restriction on engaging in internal trade of fish or fishery products</p>	<p><b>14.-</b> A person shall not by way of trade, or otherwise deal in fish or fishery products unless a valid licence is issued to him under Business Licensing Act, or is exempted from such a licence in respect of his trade in fish or fishery products under these regulations.</p>
<p>Register of licences</p>	<p><b>15.-</b> Every Licensing Officer shall keep and maintain a register of all fishing vessels licensed within his area of jurisdiction.</p>
<p>Power to refuse to issue or suspend a licence</p>	<p><b>16.-</b> The Director may, refuse to issue a licence or suspend any licence issued under these regulations for such a period as he may specify, whereas the Licensing Officer shall report his intention to suspend a licence to the Director, who may confirm, vary or reverse the intention of the other Licensing Officer.</p>
<p>Director may revoke or cancel a licence</p>	<p><b>17.-</b> The Director may cancel or revoke a licence or permit issued or granted under these Regulations on either of the following grounds-</p> <ul style="list-style-type: none"> <li>(a) that the holder has been convicted of an offence against the Act or any Regulations made there under or has violated or failed to comply with any of the conditions or restrictions imposed on the licence or permit;</li> <li>(b) that the holder has been convicted of an offence involving dishonesty or fraud;</li> <li>(c) that the level of exploitation of any fishery is detrimental to the resource;</li> </ul>

	<p>(d) A licence has been issued contrary to these regulations.</p>
<p>Duration of licence</p>	<p><b>18.-</b> (1) Every license issued under these Regulation other than:</p> <ul style="list-style-type: none"> <li>(a) a sport fishing license issued under sub-regulation (3);</li> <li>(b) special licence issued by the Director, under Regulation 21; and</li> <li>(c) a trawling license for prawns;</li> </ul> <p>shall remain in force until the 31<sup>st</sup> December of the year of issue.</p> <p>(2) Every renewal of fishing licence referred to under sub-regulation (1) shall be done between 1<sup>st</sup> January and 30<sup>th</sup> March of every year, and a penalty of fifty percent of the value of the licence fee shall be imposed on any licence issued thereafter.</p> <p>(3) A sport fishing licence may be issued for a fortnight, one month or one year, and such licence shall, unless previously cancelled continue to be valid-</p> <ul style="list-style-type: none"> <li>(a) in case of a fortnight licence, for a period of fourteen days from the date of issue;</li> <li>(b) in the case of a monthly licence, for a period of thirty days from the date of issue; and</li> <li>(c) in the case of a yearly licence, for a period of one year from the date of issue.</li> </ul> <p>(4) A licence issued under these Regulations shall not in any circumstances be transferred.</p>
<p>Director to attach conditions to licences</p>	<p><b>19. -</b> (1) The Director shall attach to any licence issued under these regulations, any conditions, which in his opinion are necessary or expedient for the carrying into effect the objectives and purposes of the Act, provided that the conditions are not inconsistent with the provision of the Act or regulations made there under.</p> <p>(2) Without prejudice the provisions of sub-regulation (1), the Director shall impose conditions as to-</p> <ul style="list-style-type: none"> <li>(a) the methods used in fishing and disposal of fish or particular species of fish and the use of any equipment, appliance, instrument, fishing gear, damming or any other means;</li> <li>(b) closed periods for fishing, restrict fishing time, specify fishing zones for any fishery;</li> </ul>

	<p>(c) number of fishers; number, size and type of fishing vessels to be engaged in fishing;</p> <p>(d) type and size of fishing gear or pieces of equipment appliance or instrument to be deployed for any purpose in relation to fishing;</p> <p>(e) the minimum length or size of any species of fish which may be captured or killed;</p> <p>(f) require any licensee to submit to the Director or any licensing officer samples of fishery products for laboratory analysis before being marketed;</p> <p>(g) the manner in which any fish or species of fish or any fishery products shall be graded, cured, processed, preserved, marked or marketed;</p> <p>(h) the preparation, purchase, sale or disposal of fish or fishery products including fish processing by-products; and</p> <p>(i) the layout and construction of fish establishment.</p> <p>(3) Any person who contravenes terms or conditions imposed to the licence commits an offence.</p>
<p>Prawn fishing</p>	<p><b>20. - (1)</b> The Director in consultation with stakeholders shall, based on scientific evidence, determine the duration of prawn fishing season or any other fishery.</p> <p>(2) Any fisher or a fishing company licensed to deploy a trawler for fishing prawns or fin fish shall commence fishing operations at 0600 hours and may engage in fishing until 1800 hours local time after which the trawler shall remain anchored until the next 0600 hours dawn.</p> <p>(3) A prawn trawler shall not operate within two nautical miles from the lowest water mark in the inner waters of the Indian Ocean.</p>
<p>Special licences</p>	<p><b>21.- (1)</b> Notwithstanding the provisions of these Regulations, the Director may grant to any person without fees, a special licence which shall entitle the holder to engage in fishing and do such other things as may be specified therein for-</p> <p>(a) scientific research and museums;</p> <p>(b) export of fish or fishery products not exceeding seven kilogram weight; and</p> <p>(c) educational purposes.</p>

	<p>(2) A special licence may authorize fishing in any waters and fishing of any kind of species of fish provided that a special licence issued for the supply of food shall not authorize the fishing of any kind of fish declared to be protected under the Act, these Regulations or fishing in any Marine Reserves, Parks or Sanctuary.</p> <p>(3) The Director shall determine the duration of any special licence to be issued.</p>
<p>Replacement of a lost licence</p>	<p><b>22.-</b> (1) The Licensing Officer may, where any person to whom a licence had been issued to under these Regulations satisfies him that such licence or any copy of it has been lost, destroyed or defaced, and upon presentation of a police lost report and on payment of a fee of thirty percent of the value of the licence, issue to such person a duplicate licence including any particulars endorsed or entered upon the licence and the duplicate licence issued shall have the same effect as the original.</p> <p>(2) Any licence which has been altered without lawful authority or has become defaced or mutilated shall not be deemed to be a valid licence for the purposes of these Regulations.</p>
<p>Appeal</p>	<p><b>23.-</b> (1) Any person aggrieved by-</p> <p style="padding-left: 40px;">(a) the suspension or revocation of a licence, permit or authority by the Director;</p> <p style="padding-left: 40px;">(b) any condition or restriction attached or imposed on a licence;</p> <p>may, within thirty days of communication in writing to him of such refusal, suspension, revocation, condition or restriction, appeal in writing to the Minister.</p> <p>(2) The appellant shall-</p> <p style="padding-left: 40px;">(a) prepare the petition in duplicate;</p> <p style="padding-left: 40px;">(b) adequately describe the matter to which the appeal relates;</p> <p style="padding-left: 40px;">(c) set forth concisely the grounds of objection;</p> <p style="padding-left: 40px;">(d) sign the petition; and</p> <p style="padding-left: 40px;">(e) serve the copy to the Director whose decision is being challenged.</p> <p>(3) The Director shall, on receipt of the copy referred to in paragraph (e) of sub-regulation (2) without delay, forward to the Minister a written statement setting out such particulars relating to the subject matter of the appeal together with his own comments as in his opinion are useful towards a just determination of appeal.</p> <p>(4) The decision of the Minister on appeal shall be in writing and shall be</p>

	<p>communicated to the appellant.</p>
	<p style="text-align: center;"><b>PART III</b> <b>DEVELOPMENT OF THE FISHING INDUSTRY</b></p>
<p>Development and sustainability of resources</p>	<p><b>24.</b>-(1) Every investor and stakeholder shall abide by guidelines issued by the Director on areas for developing the fishing industry.</p> <p>(2) The areas of investment shall include but not limited to-</p> <ul style="list-style-type: none"> <li>(a) marine, brackish and freshwater culture;</li> <li>(b) marine fisheries, including sport fishing and ecotourism;</li> <li>(c) freshwater fisheries;</li> <li>(d) fish establishments;</li> <li>(e) infrastructure including improvement of landing stations and ice plants;</li> <li>(f) boat building</li> <li>(g) ‘dagaa’ fishing;</li> <li>(h) gear technology; and</li> <li>(i) product development and value addition.</li> </ul> <p>(3) An Investor shall conduct his business in a manner that ensures sustainability of the fisheries resources, protection and conservation of biodiversity and environment as prescribed by the Fisheries Investment Guidelines and The Environmental Management Act.</p> <p>(4) The Director shall, in consultation with relevant agencies, promote development of the non and under utilized fishery resources by providing technical advice on appropriate technology.</p>
<p>Beach Management Unit</p>	<p><b>25.</b> – (1) Every fishing community shall, in collaboration with relevant village government, form Beach Management Units to provide for Collaborative Fisheries Management for the purposes of managing, protecting and conserving fishery resources, biodiversity and the environment.</p> <p>(2) Any fisher-folk who meets the conditions prescribed in Regulation 133 (4) shall be registered as a member of the Unit.</p> <p>(3) A non citizen shall not be granted membership unless he is in possession of a valid work permit and approval for investment from relevant authorities and shall abide with immigration rules;</p> <p>(4) “Dago” fishers shall not be allowed to be members of Beach Management Unit.</p>

<p>Preparation and review of investment guidelines</p>	<p><b>26.-</b> (1) The Director shall, in consultation with stakeholders-</p> <ul style="list-style-type: none"> <li>(a) prepare Sector's Investment Guidelines;</li> <li>(b) review the investment guidelines as it may deem appropriate.</li> </ul> <p>(2) The investor shall submit a feasibility study based on the area of investment as guided by the investment guidelines.</p>
<p>Fisheries Research</p>	<p><b>27.</b> The Director shall, in collaboration with Tanzania Fisheries Research Institute, relevant research institutions and other stakeholders, carry out fish stock assessment; biodiversity, environmental, ecological and socio-economic studies as a strategy for effective management of the resources.</p>
<p>Fishing activities for scientific and training purposes</p>	<p><b>28.</b> A person shall not carry out fishing activity by using a prohibited gear for scientific research and training purposes unless authorized by the Director.</p>
	<p><b>PART IV</b> <b>AQUACULTURE DEVELOPMENT</b></p>
<p>Importation, exportation of fish and introduction of new species</p>	<p><b>29.-</b> (1) A person shall not, unless he has obtained a written permit or other authorization from the Director-</p> <ul style="list-style-type: none"> <li>(a) import any live fish or aquatic flora into the country;</li> <li>(b) introduce into any water in Mainland Tanzania; blue gill sunfish (<i>Hellioperca marcothira</i>), Chinese carp and other related species or any species of fish not indigenous to Mainland Tanzania or the eggs thereof;</li> <li>(c) export any live fish which are protected in Mainland Tanzania as provided in the Third Schedule;</li> <li>(d) release fish infected, infested or contaminated with pathogen or disease agents from a public facility to the wild or other farms.</li> </ul> <p>(2) Any person who contravenes the provisions of sub-regulation (1) commits an offence and upon conviction, shall be liable to a fine of not less than three million shillings or to imprisonment for a term of not less than two years or to both.</p>
<p>Director to collaborate with stakeholders</p>	<p><b>30.</b> The Director shall collaborate with relevant Ministries, Tanzania Fisheries Research Institute, Universities and other stakeholders in order to generate or share information to ensure sustainable aquaculture practices.</p>



<p>Large scale aqua farmers</p>	<p><b>31.-</b> (1) A large scale aqua farmer shall, prior to engaging in aquaculture practices, seek permission from the Director using an application Form 7 set out in the First Schedule.</p> <p>(2) Every aquaculture investor shall seek guidance and follow aquaculture guidelines established by the Director.</p> <p>(3) The Director shall issue a permit as prescribed in QA/APP/13 set out in Fifth Schedule to every large scale aqua farmer upon fulfilment of requirements as provided for in these Regulations and guidelines.</p> <p>(4) A person shall not place aquaculture establishments in impervious soils to avoid the ingress of possible pollutants to reduce the risk of contamination.</p> <p>(5) Construction, reconstruction or adoption of a new technology shall not be carried out in aquaculture systems without prior approval of the Competent Authority.</p>
<p>Aqua farmers to consult Authorized Officer</p>	<p><b>32.-</b> An aqua farmer may seek an expert opinion prior to the practice of aquaculture which shall include-</p> <p>(a) soil type and properties;</p> <p>(b) water source, quantity, quality and dynamics;</p> <p>(c) land topography;</p> <p>(d) vegetation and social economic factors; and</p> <p>(e) an approval for use of land and water right for that purpose by a community concerned or any relevant authority.</p>
<p>Control of aquaculture practices</p>	<p><b>33.-</b> For the purpose of monitoring and control of practices and diseases on large scale aquaculture the following are required-</p> <p>(a) an environmental impact assessment carried out by an approved relevant authority;</p> <p>(b) water used for aquaculture practices shall be free from petroleum products, agro-chemicals leaches, toxic algae, contaminated domestic sewage, and industrial effluent and shall be monitored regularly;</p> <p>(c) no gametes, fish seed or stock replacement shall be used in aqua farm unless have been taken from certified institutions with adequate technology and reliable production facilities;</p> <p>(d) no brood stocks shall be used unless it is held, maintained and managed on clean environment and shall be of a proper breed and drawn from a known source devoid of parasites, diseases or disease outbreaks and</p>

	<p>malformations;</p> <p>(e) a person shall not be involved in fish and fish seed production or collection unless he obtains an approval from the Competent Authority;</p> <p>(f) every hatchery and aqua farm owner shall produce quality fish feeds or obtain quality fish feed from a certified producer or manufacturer which shall be free from toxins and pollutant, antibiotics and unacceptable levels of anti-oxidants and other additives;</p> <p>(g) every visitor entering into a hatchery premises shall:</p> <ul style="list-style-type: none"> <li>(i) inform the hatchery management on date and time of visit;</li> <li>(ii) register in a logbook at the entry point prior to entering the premises;</li> <li>(iii) conform to hatchery visit regulations and conditions as provided by the hatchery management.</li> </ul> <p>(h) any dead fish or dying fish shall be immediately removed from the growing area to avoid spread of infectious agents and diseases; container used to store dead fish shall be disinfected and secured from scavengers;</p> <p>(i) a person shall not use human waste and pig manure of any form as an input in aquaculture practices;</p> <p>(j) a person shall not use drugs, medicines or chemicals for the treatment of fish diseases and parasite unless has been guided by competent personnel or obtain an approval from the Competent Authorities;</p> <p>(k) the veterinary drug residue in the harvested fish shall not exceed the specified maximum residue limit specified in the National Residue Monitoring Plan for aquaculture;</p> <p>(l) a fish treated with veterinary drugs shall not be sold live or for human consumption unless the Competent Authority has declared in writing that withdrawal period has been observed;</p> <p>(m) an aqua farmer shall not share between or among farms or group of farms harvesting gear(s) and the gear(s) shall not be used for capture fisheries;</p> <p>(n) transportation of aqua products from a farm shall comply with traceability system;</p> <p>(o) every aqua farmer shall collect water, sediment, fish feeds and fish samples for physical, biological and chemical analyses in an accredited</p>
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	<p>laboratory at own cost as required by these regulations and submit the report to the Competent Authority;</p> <p>(p) every aqua farmer shall ensure that the aquaculture establishment has a system-</p> <ul style="list-style-type: none"> <li>(i) which does not transmit water borne diseases or attract predators;</li> <li>(ii) which facilitates safe handling and disposal of viral, fungi, bacteria and protozoan infected or diseased fish;</li> <li>(iii) whereby used needles and syringes for blood sampling, vaccination and artificial breeding are sterilized and incinerated before disposal;</li> </ul> <p>(q) a person shall not import, export or transport live fish unless have complied with the followings-</p> <ul style="list-style-type: none"> <li>(i) has a valid licence and seek approval from the Competent Authorities;</li> <li>(ii) ensures that the fish is kept under ideal survival conditions and free from any known diseases;</li> <li>(iii) has records on the condition of fish, quantities and type of fish;</li> <li>(iv) ensures that transportation vehicles or vessels and tanks are properly insulated and ventilated to prevent temperature fluctuations, and aerated to prevent oxygen depletion during live fish transportation;</li> <li>(v) ensures that fish are handled in a manner that minimizes skin damage or other trauma and leaves fish out of the water for as little time as possible;</li> <li>(vi) has in place contingency plans to support fish in suitable conditions in transport vessels or vehicles if the transportation is delayed;</li> <li>(vii) manages transportation vehicles and vessels in a manner that discourages or precludes advent transfer of disease causing agents;</li> <li>(viii) ensures that vessels or vehicles or containers used to transport dead fish are not used to move live fish. If this shall be done, proper cleaning and disinfection shall be conducted; and</li> <li>(ix) does not use water from a site that contains fish infected with a waterborne pathogen.</li> </ul>
<p>Use of unauthorized and un-</p>	<p><b>34. - (1)</b> An aqua farmer shall not use hormones and beta-agonists or any other similar substances for growth promotion.</p>

permitted substances	(2) An aqua farmer shall not use unauthorized substances or substances which are not permitted as prescribed in the National Residue Monitoring Plan for aquaculture.
Aquaculture not to disrupt environment	<b>35.</b> Aquaculture practices shall not be conducted in such a manner as to disrupt the integrity of the environment.
Aquaculture not to affect other human activities	<b>36. -</b> (1) A person shall not undertake aquaculture practices in a manner that may adversely obstruct water source or divert water used for other human activities.  (2) Every aqua farmer shall obtain water user right and may collaborate with other water users to eliminate conflicts in water use.
Permission to carry out cage culture	<b>37.</b> A person who intends to carry out cage culture in any of the territorial waters shall-  (a) fill and submit to the Director an application Form 7 set out in First Schedule; and  (b) obtain a permit as prescribed in QA/APP/14 set out in the Fifth Schedule.
Register of aqua farmers and potential areas	<b>38.-</b> (1) The Director shall establish and maintain a register of all aqua farmers in the country, which shall contain information prescribed in Form 8 set out in the First Schedule.  (2) The Director shall establish an inventory of aquaculture potential areas in the country.  (3) Every District Fisheries Officer shall, keep a register of all aqua farmers in his area and submit reports to the Director after every three months.
Large scale aqua farmer to submit report	<b>39. -</b> (1) Every large-scale aqua farmer shall be required to submit quarterly progress report to the Director and submit a copy to the respective local government authority.  (2) Every large scale aqua farmer shall keep a log-book of activities using Form 21(a) or 21(b) set out in the First Schedule.  (3) Every large scale aqua farmer shall keep a record of aquaculture production by using Form 25 set out in the First Schedule.
Local authority may intervene	<b>40. -</b> (1) local government authorities shall monitor aquaculture performance in their jurisdiction and report to the Director any event threatening human

	<p>health, social economic welfare or environmental integrity.</p> <p>(2) The Director shall, where a farm has been confirmed to be affected with any epidemic disease, order destruction of all fish or fishery products in the farm at the expense of the owner.</p>
<p>Aqua farmer not to pollute</p>	<p><b>41.-</b> (1) Every aqua farmer shall ensure that-</p> <ul style="list-style-type: none"> <li>(a) effluents from aqua farm do not cause pollution on other aquatic or terrestrial ecosystem;</li> <li>(b) there are no escapees into another ecosystem;</li> <li>(c) oxidation and sedimentation ponds or tanks are in place; and</li> <li>(d) water quality analysis is conducted as per approved operation manuals and results recorded.</li> </ul> <p>(2) A person who contravenes the provision of sub-regulation (1) commits an offence and shall on conviction be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than one year or both.</p>
<p>Conditions for hygiene in large scale aqua farm</p>	<p><b>42.</b> (1) Every large-scale aqua farm shall-</p> <ul style="list-style-type: none"> <li>(a) not be located in areas close to any discharges, floods or drainage systems of any contaminant or effluents;</li> <li>(b) be provided with adequate water supply and where applicable with oxygen enriching devices;</li> <li>(c) be afforded with equipment and non-corrosive utensils for handling aqua products;</li> <li>(d) have adequate number of changing rooms, wash basins and toilets as prescribed in sub-regulation 14 of Regulation 98;</li> <li>(e) be provided with adequate washing and disinfection facilities;</li> <li>(f) have adequate and appropriately trained personnel in food hygiene disciplines;</li> <li>(g) be afforded with waste treatment facilities; and</li> <li>(h) be provided with supply of potable water.</li> </ul> <p>(2) On farm processing, handling, transporting and storing of aqua fish and fishery products shall be carried out under the hygienic conditions specified in these Regulations.</p> <p>(3) Areas where aqua products are handled, prepared and processed shall afford the facilities as prescribed in these Regulations.</p>

	<p>(4) Packaging of aqua fish and fishery products shall be carried out under hygienic conditions as prescribed under Regulation 107.</p> <p>(5) Any aqua farm shall not use disinfectants in excess of allowable levels.</p> <p>(6) Every fish seed production facility shall be clean and have clearly designated areas for brood stock, breeding, hatching, preparation of live food, nursing, holding young fish to provide suitable survival conditions and shall be audited quarterly by the Competent Authority to ensure ideal hygienic and sanitary conditions.</p> <p>(7) Sorting and grading of fish seeds shall not compromise their health and quality.</p> <p>(8) An aqua farm product shall not be placed in market unless Hazard Analysis and Critical Control Point system is in place based on risk analysis and shall be reviewed and approved by Competent Authority where a new type of fish culture system is introduced.</p> <p>(9) A person working at an aquaculture facility shall take precautions to prevent cross contamination by observing hygienic conditions as prescribed under Regulation 98.</p> <p>(10) The aquaculture establishment owner shall put in place a written cleaning and disinfections schedule to ensure that all parts of the aquaculture system facilities and equipments are regularly cleaned appropriately and the schedule shall be made available for inspection by the Competent Authority.</p>
<p>Conditions for Seaweed farming</p>	<p><b>43.</b> (1) Any person intending to establish a seaweed farm shall-</p> <ul style="list-style-type: none"> <li>(a) seek permit from the local government authority;</li> <li>(b) occupy the site with an approval from the relevant authorities;</li> <li>(c) seek permit from an authorized officer of the locality in order to establish such a farm;</li> <li>(d) seek technical advice from an authorized officer; and</li> <li>(e) select a site which is not located in areas close to any discharges, fresh water or discharge systems of any contaminants or effluent as prescribed in these regulations.</li> </ul> <p>(2) Seaweed farming shall-</p> <ul style="list-style-type: none"> <li>(a) be practised according to the prevailing guidelines;</li> <li>(b) not block passage;</li> <li>(c) not be practised in critical habitats.</li> </ul>

	<p>(3) Harvested seaweed shall-</p> <ul style="list-style-type: none"> <li>(a) be handled hygienically to ensure quality of the product by drying on racks, ropes; and</li> <li>(b) not be stored in non ventilated and moist rooms.</li> </ul> <p>(4) Every investor and seaweed farmer shall ensure that the seeds are not infested.</p> <p>(5) Every seaweed farmer shall keep and maintain a log-book for the purpose of recording information by using Form 21(b) as prescribed in the First Schedule.</p>
Seaweed guidelines	<b>44.</b> The Director shall issue guidelines for seaweed farming.
Partnership in seaweed farming	<b>45.</b> - (1) Any investor may form partnership with local seaweed farmers.  (2) Seaweed production and marketing shall be as stipulated in partnership agreements.
Violation of aquaculture practices	<b>46.</b> - A person who contravenes the provisions of this part commits an offence.
	<p><b>PART V</b> <b>MANAGEMENT AND CONTROL OF THE FISHING INDUSTRY</b></p>
Use of poison	<b>47.</b> - (1) A person shall not-  (a) use poison to kill or catch fish;  (b) possess fish killed by poison; or <b>(c)</b> use poison to kill and preserve fish and fishery products except for training and research purposes.  (2) A person who contravenes the provision of sub-regulation (1) commits an offence and on conviction shall be liable to imprisonment for a term of not less than seven years.  (3) An Authorised Officer shall, for the purpose of ascertaining whether a fish has been killed by poison-  (a) observe the physical characteristics of the poisoned fish or conduct a rapid test and record the results in Form 9 set out in the First Schedule; or  (b) take the samples to an approved laboratory for analysis.

	<p>(4) Results obtained under sub-regulation (3) shall be tendered in court as evidence.</p>
<p>Use of explosives</p>	<p><b>48.-</b> (1) A person shall not possess or use with intent of killing fish, fishing or destroy fishery habita-</p> <ul style="list-style-type: none"> <li>(a) an explosives or explosive material;</li> <li>(b) a dynamite;</li> <li>(c) a substance, or a mixture of substances, in a solid, powder or liquid state, which is capable of producing an explosion;</li> <li>(d) any pyrotechnic substance in a solid or liquid state, or a mixture of such substances, designed to produce an explosion by heat, light, sound, gas or smoke including pyrotechnic substances which do not evolve gases;</li> <li>(e) any article, device, detonator or fuse used to initiate explosion;</li> <li>(f) any plastic explosive; or</li> <li>(g) any other substance or article which the Minister responsible for arms and ammunition may by notice in the Gazette declare to be an explosive.</li> </ul> <p>(2) A person shall not possess fish killed by explosives, dynamite or any means provided for under sub-regulation (1).</p> <p>(3) Any person who contravenes the provisions of sub regulations (1) or (2) commits an offence and on conviction shall be liable to imprisonment for a term of not less than five years.</p> <p>(4) For the purpose of ascertaining whether a fish has been killed by explosives, the Authorised Officer shall use Form 4 set out in the First Schedule for evidence on dynamited fish.</p>
<p>Exemption relating to certain methods of fishing</p>	<p><b>49.</b> Notwithstanding the provisions of these Regulations, licence, permit or permission shall not be required for fishing by means of any of the following methods-</p> <ul style="list-style-type: none"> <li>(a) using cloth commonly known as ‘KUTANDA UDUVI’ for fishing ‘uduvi’ Sergestid shrimp (<i>Acetes species</i>)</li> <li>(b) using rod and line or hand line from the beach without using a fishing vessel whether for domestic consumption or sale, except in a declared trout stream or spawning ground.</li> </ul>
<p>Compounding offences, Seizure and disposal of</p>	<p><b>50. -</b> (1) An Authorized Officer shall record fish and fishery products, vessel and its propulsion units, vehicle, implement, and utensils seized using the Seizure Form 12 set out in the First Schedule.</p>



<p>things</p>	<p>(2) Seizure Form 12 shall be filled in triplicate, the first copy of which shall be served to the suspect, the second copy to be produced in court and the third shall be for office use.</p> <p>(3) An Authorized Officer shall fill and issue a compounding offence form for any of the offence compounded as set out in Seventh Schedule after accepting a sum of money not exceeding one hundred thousand shillings using Compounding Offence Form 11 set out in the First Schedule.</p> <p>(4) An Authorised Officer shall, after seizure of perishable fish or fishery products apply within five working days for permission from the Magistrate for disposal of the confiscated fish or fishery products by using Disposal Form 13(a) set out in the First Schedule.</p> <p>(5) An Authorised Officer shall, after seizure of article or thing used for fishing apply for permission from the Magistrate for disposal of the confiscated article or thing using Disposal Form 13(b) as provided in the First Schedule.</p> <p>(6) Notwithstanding sub regulations (4) and (5) an Authorised Officer after being satisfied that the fish, fishery product, aquatic flora or product of aquatic flora is of perishable nature, cause the same to be sold or otherwise disposed off prior to application being made for its forfeiture.</p>
<p>Water pollution prohibited</p>	<p><b>51.</b> - A person shall not cause or willingly permit to flow or pass into water any solid, liquid or gaseous matter, or cause water pollution in any lake, river, dam, estuary or seawater.</p>
<p>Use of Genetically Modified Organism</p>	<p><b>52.-</b> (a) Genetically Modified Organisms or Hybridized Organisms shall not be used or released into the aquatic environment without the written permit from the relevant authorities;</p> <p>(b) Import or export of genetic materials from genetic data bank shall not be done without the written permit from the relevant authorities;</p> <p>(c) A person shall not conduct hybridization, use synthetic and biological hormones, vaccines or any other chemicals and drugs unless has complied with all rules governing their use in order to prevent their abuse and shall be regulated by the relevant competent authorities.</p>
<p>Control of diseases in fish and fishery products</p>	<p><b>53.</b> A person shall not move infested fish or fishery products from one water body to another;</p>

<p>Disturbance of critical habitats</p>	<p><b>54.</b> - (1) The Director shall after consultations with relevant stakeholders, declare critical habitats in the official Gazette.</p> <p>(2) A person shall not fish in the critical habitats specified in the Third Schedule during close period except by using hand lines with hooks of sizes 8, 9, 10 and 11 without using a fishing vessel or fishing raft.</p> <p>(3) A person shall not wilfully disturb any spawn or spawning fish or any bed, bank or shallow water in which there is any spawn or spawning fish provided that nothing in this regulation shall affect any legal right to take any material or water from such waters.</p> <p>(4) A person shall not use a trawl net in an area which is five hundred meters on each side of an estuary and extending seawards to a distance of two thousand meters measured from the lowest tidal level equidistant from the main channel and when regressed to five hundred meter outwards.</p> <p>(5) A person shall not manufacture, sell, stock, store, possess, use or cause another person to use or possess beach seine net in any lake, dam, river, estuary, reservoir and ocean.</p> <p>(6) A person shall not use fishing gears with mesh-sizes of less than three inches or seventy six millimetres for the purpose of fishing in the river, river mouth areas and bays specified in the Third Schedule during the open fishing period.</p> <p>(7) A person shall not touch, remove, destroy or temper with mark buoy used to demarcate critical habitats in any water body.</p>
<p>Exemption from certain prohibition</p>	<p><b>55.-</b> Notwithstanding anything contained in these Regulations, a person shall not be guilty of an offence under these Regulations by reason only of any act done <i>bona fide</i> in exercise of any power granted under the Act or these Regulations or in continuance of any process lawfully employed before the commencement of these Regulations, if he proves to the satisfaction of the court that he has used all available practicable means to render any substance, matter or thing used by him harmless to fish, spawning grounds or feed.</p>
<p>Entry of foreign fishing vessel into territorial waters</p>	<p><b>56.-</b> (1) A foreign fishing vessel shall not enter territorial waters for any purposes unless such entry is authorized under-</p> <ul style="list-style-type: none"> <li>(a) the Act;</li> <li>(b) any other written law; or</li> <li>(c) any treaty or international convention to which the United Republic of Tanzania is a party.</li> </ul>

	<p>(2) A foreign fishing vessel shall not enter the territorial waters with the intention of seeking a fishing licence either by way of change of ownership or change of vessel flag without prior consent in writing by the Director.</p> <p>(3) The Director shall in consultation with the Tanzania Ports Authority designate and publicise Tanzanian ports to which fishing vessels may be permitted to access.</p> <p>(4) The Director shall, subject to the provisions of sub-regulation (3) ensure that every designated port has sufficient capacity to conduct inspections.</p> <p>(5) A fishing vessel that intends to use any of the designated ports for the purpose of landing fish, transshipping catch or for any fisheries related transaction shall provide advance notification and information as prescribed in Form 26 set out in the First Schedule.</p> <p>(6) An Authorised Officer shall carry out inspection as per procedure stipulated in QA/RS/30(a) report the results of inspection as prescribed in QA/RS/30(b) set out in the Sixth Schedule.</p> <p>(7) The Director may deny use of any Tanzanian port for landing, transshipping or processing of fish if the vessel-</p> <ul style="list-style-type: none"> <li>(a) at the relevant time was engaged or supported illegal, unreported and unregulated fishing and trade;</li> <li>(b) has been sighted as being engaged in, or supporting illegal, unreported and unregulated fishing and trade;</li> <li>(c) has been reported to have engaged or supported illegal, unreported and unregulated fishing and trade.</li> </ul>
<p>Fishing in territorial waters</p>	<p><b>57.-</b> A person on board a foreign fishing vessel in territorial waters including members of her crew and persons attached to or employed on such vessel, shall not-</p> <ul style="list-style-type: none"> <li>(a) prepare to fish;</li> <li>(b) trans-ship any fish;</li> <li>(c) take or process any aquatic flora, unless he is authorized to do so under the Act or Regulations made there under or any other written law or any treaty or international convention to which the United Republic of Tanzania is party; or</li> <li>(d) purchase or obtain bait or any supplies or outfits.</li> </ul>
<p>Fishing in Lake Victoria</p>	<p><b>58. -</b> (1) A fish establishment owner shall not carry out fishing activities in Lake Victoria.</p> <p>(2) Notwithstanding the provisions of sub-regulation (1) a person shall not-</p>

	<p>(a) fish, land, possess, process, export or trade in Nile perch or fish locally known as ‘Sangara’ the total length of which is below fifty centimetres and above eight five centimetres; or</p> <p>(b) fish, land, possess, process or trade in Nile tilapia or fish locally known as ‘Sato’ the total length of which is below twenty five centimetres.</p>
Fishing and export in marine waters	<p><b>59.-</b> (1) A person shall not fish, cause to fish, land, possess, collect, process, trade in or export-</p> <p>(a) any lobster whose individual weight is below five hundred grams;</p> <p>(b) any mangrove crab whose individual weight is below five hundred grams;</p> <p>(c) any berried lobster having eggs attached;</p> <p>(d) any octopus whose individual weight is below five hundred grams;</p> <p>(e) other species with external eggs</p> <p>(2) A person shall not harvest, pluck or cause to pluck, possess, collect, process, trade in or export eggs from lobsters, crabs, squids and cuttle fish.</p>
Exposing fishing gear in territorial waters	<p><b>60.-</b> A foreign fishing vessel that enters or exits the territorial waters shall fly her National flag and ensure that her registration marks and call sign are clearly visible, and clears its deck of fishing gear, to be stowed in such a manner as to preclude its use.</p>
Possession of fish in controlled area	<p><b>61.</b> A person shall not fish or posses any fish or any fishery product in a controlled area without lawful excuse.</p>
Fishing gear not to be damaged	<p><b>62.</b> A person shall not, by conducting or navigating any vessel in any manner, destroy or damage any fishing gear lawfully set.</p>
Stakes, weirs to be removed	<p><b>63.</b> A person who uses stakes, posts, buoys or other materials for the purposes of fishing shall remove the same from the waters within forty eight hours of having ceased to use them.</p>
Main channel not to be	<p><b>64. –</b> (1) A person shall not set any fishing gear in navigation channel, except where the Director having regard to any special circumstances by writing,</p>

<p>obstructed</p>	<p>permits otherwise.</p> <p>(2) Fishing gear shall be so set or used in the manner that leave clear navigational and unobstructed at least one third of the whole breadth of the river or stream, main channel at low tide or tidal stream, to which the gear is set.</p>
<p>Fishing gear not to obstruct the passage of fish</p>	<p><b>65.</b> – (1) A person shall not erect, construct, use or maintain in the territorial waters any net or other fishing gear which unduly obstructs the migration of breeding fish.</p> <p>(2) An Authorised Officer may order removal of or cause to be removed any such net or other fishing gears which obstructs the migration of breeding fish.</p>
<p>Certain fishing gears and methods</p>	<p><b>66.-</b> (1) Notwithstanding anything contained in these regulations a person shall not-</p> <ul style="list-style-type: none"> <li>(a) manufacture, import, possess, store, stock, or sell monofilament net;</li> <li>(b) use or cause another person to use monofilament net in all fresh water and marine water fisheries;</li> <li>(c) posses, store, sell, use or cause another person to use harpoon guns, spear guns to fish;</li> <li>(d) use any modified seine net of any kind popularly known as “mtando”, “juya la kojani”, “kavogo” or any name as it may be, to catch fish in any water body;</li> <li>(e) use cast net to catch fish in capture fisheries;</li> <li>(f) manufacture, posses, store, sell, use or cause another person to use for fishing a gill net of mesh size less than three inches or 76.2 millimetres in any fresh water body;</li> <li>(g) manufacture, sell, stock, store and possess beach seine net;</li> <li>(h) use or cause another person to use or possess beach seine net in any water body;</li> <li>(i) use vertical integration of nets in any water body;</li> <li>(j) use for fishing drifting method “tembea” in any freshwater water body;</li> <li>(k) posses, use or cause any person to use for fishing ‘dagaa’ fishnet of mesh size less than eight millimetres in any fresh water body;</li> </ul>

	<ul style="list-style-type: none"> <li>(l) manufacture, posses, store, sell, use or cause another person to use for fishing a gillnet of more than twenty six meshes deep in Lake Victoria</li> <li>(m) practice or cause another person to practice ‘katuli’ for the purpose of fishing in any water body;</li> <li>(n) carry out any fishing activity using trawl net or otherwise engage in trawling in any fresh water body except for prawn and pelagic fishery in marine waters;</li> <li>(o) disturb fish by skin diving or cause another person to disturb fish in any critical habitat such as fish breeding areas, nesting, resting habitats and fish pathways;</li> <li>(p) stun, harm, kill fish by electrification;</li> <li>(q) use self-contained underwater breathing apparatus or Scuba or compressed air breathing equipment of any kind to capture fish, marine invertebrates, aquatic flora or living marine resources.</li> <li>(r) posses, use or cause another person to use for fishing any gear with mesh sizes below one and a half inches or thirty eight millimetres in marine waters except for “dagaa”.</li> <li>(s) posses, use or cause any person to use for fishing ‘dagaa’ fishnet of mesh size less than ten millimetres in marine waters.</li> <li>(t) posses, use or cause another person to use trawl nets with mesh size of less than two inches or forty five millimetres for fishing prawns in marine waters except for approved research and training purposes;</li> <li>(u) posses on board or use or cause another person to use a trawl net with tickler chain in prawn fishing or any other fishing practice;</li> <li>(v) operate or cause another person to operate a trawl net with more than two nets at any trawling time in any water body;</li> <li>(w) posses, use or cause another person to use any dredging and any gear that scraps the sea bed during fishing in any water body except for approved research and training purposes;</li> <li>(x) use stakes and weirs in rivers, lakes, ocean, estuaries, breeding areas, critical habitats and controlled areas.</li> </ul> <p>(2) Self-contained underwater breathing apparatus or Scuba or compressed</p>
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	<p>air breathing equipment may be used for sport fishing, capturing of live aquarium fin fish, training and research purpose only.</p> <p>(3) Notwithstanding sub-regulation (1)(e) a person shall not possess, import, sell, use or cause another person to use for fishing, a gill net of mesh size less than six inches or 152.4 millimetres and nine ply in Lake Victoria except for research and training purposes.</p> <p>(4) A person who contravenes this regulation commits an offence and on conviction shall be liable to a fine of not less than two million shillings or to imprisonment for a term of three years or to both.</p>
<p>Dealing with rare and endangered species</p>	<p><b>67.-</b> (1) -A person shall not fish, possess, process, offer for sale, market or export marine and fresh water species, any part or any product of the species recognised as being globally or regionally endangered as listed in the Third Schedule.</p> <p>(2) A person shall not fish, possess, process, offer for sale or market marine turtles, dugong, whale sharks, dolphins or any marine species recognized globally or regionally as endangered species listed in the Third Schedule.</p> <p>(3) A person shall not purposely disturb or destroy the feeding, breeding or nesting ground of marine turtles, dugong, whale shark, dolphins or any other freshwater and marine fish species recognised globally or regionally as endangered listed in the Third Schedule.</p> <p>(4) Any person who accidentally captures live marine turtles, dugong, whale shark, dolphins or any other freshwater and marine fish species listed in the Third Schedule recognised globally or regionally as endangered, shall immediately return the animal to the sea, and shall maintain a logbook of all such captures and report the same to a district or any fisheries office.</p>
<p>Harvesting bivalve molluscs</p>	<p><b>68.-</b> (1) The Director may, by order published in the Gazette, prohibit the harvest of bivalve molluscs from designated areas where such actions is deemed necessary for conservation of fishery resources or the protection of public health;</p> <p>(2) Live bivalve molluscs shall be harvested from areas free from petroleum products, agro-chemicals, toxic algae, contaminated domestic sewage, industrial effluents or any other pollutants and pathogens from other sources.</p> <p>(3) A person who contravenes sub-regulation (2) commits an offence and on conviction shall be liable to imprisonment for a term of not less than five years.</p>
<p>Vessel</p>	<p><b>69.-</b> (1) The Director shall establish and maintain a Vessel Monitoring</p>

<p>Monitoring System</p>	<p>System popularly known as VMS in the industrial sea fishery.</p> <ol style="list-style-type: none"> <li>(2) The Director shall appoint from amongst Authorised Officers, experts to manage the day to day functions of the Vessel Monitoring System.</li> <li>(3) The Vessel Monitoring System operation room shall monitor all the movement of the vessels.</li> <li>(4) A fishing vessel shall, while at sea, at all times have all its Vessel Monitoring System gadgets switched on.</li> <li>(5) A captain of any commercial fishing vessel shall abide by all instructions given by the Director.</li> <li>(6) A person other than Authorised Officer shall not enter the Vessel Monitoring System operations room unless authorised.</li> <li>(7) A commercial fishing vessel which has been granted fishing licence in accordance to Regulation 11 shall at all time be equipped with an automatic satellite linked Vessel Monitoring System compatible with the one installed in the office of the Director.</li> <li>(8) Information transmitted shall include the vessel identification mark, latitude, longitude, date, time, course and speed which shall be transmitted all the time.</li> <li>(9) The performance standards of the equipment shall have <i>inter alia</i> the following qualities-             <ol style="list-style-type: none"> <li>(a) be temper proof;</li> <li>(b) be polled by the monitoring room;</li> <li>(c) a two-way messaging capability between the vessel and the monitoring centre;</li> <li>(d) be fully automatic and operational at all times regardless of environmental conditions;</li> <li>(e) provide real time data.</li> </ol> </li> <li>(10) The captain shall, in the event of malfunctioning of the Vessel Monitoring System use other means as appropriate including fax, radio to provide the required data or information after every twenty four hours.</li> <li>(11) Vessel Monitoring System data shall, where necessary be admitted as evidence in fisheries offences.</li> </ol>
<p>Confidentiality</p>	<p><b>70.-</b> (1) The information received and recorded by equipment in the vessel</p>



<p>of information</p>	<p>monitoring operation room shall be treated as confidential and may only be revealed-</p> <ul style="list-style-type: none"> <li>(a) to a person gathering information for criminal proceedings;</li> <li>(b) to a prosecutor or legal representative for criminal proceedings.</li> </ul> <p>(2) Any person who obtains information referred to in sub-regulation (1) shall use the information for the purpose concerned and shall not reveal it to any other person unless authorised by the Director.</p> <p>(3) Any person who reveals or uses the information contrary to the provision of sub-regulation (1) commits an offence.</p>
<p>Daily and Monthly returns</p>	<p><b>71.</b> (1) The management of a fish and aquaculture establishment shall submit monthly returns.</p> <ul style="list-style-type: none"> <li>(2) The monthly returns from a fish and aquaculture establishment referred to under sub-regulation (1) shall be submitted by the 10<sup>th</sup> day of the following month, or at any day time as may be required by the Director using Production Monitoring Form 19 provided in the First Schedule.</li> <li>(3) Monthly production returns of prawn trawlers or any commercial fishers shall be submitted by the 5<sup>th</sup> day of the following month using Tanzania Prawn-Tow Fishing Log Form 14 as provided in the First Schedule.</li> <li>(4) Daily fish catch data from artisanal fisheries shall be collected by fisheries beach recorder or Beach Management Unit data enumerator using Catch Assessment Survey Form 15 set out in the First Schedule.</li> <li>(5) An Officer in charge of fisheries in the local government authority shall ensure that Catch Assessment Surveys data are collected.</li> <li>(6) An Executive Director of the local government authority shall cause the officer in charge of fisheries in the Authority to submit monthly fisheries statistics to the Director every 10<sup>th</sup> day of the following month using Fisheries Catch Assessment Survey Form 16.</li> <li>(7) An officer in charge of fisheries in the local government authority shall be required to submit a copy of quarterly, semi annual and annual implementation reports to the Director.</li> <li>(8) The frame survey shall be carried out by using Frame Survey Form 17 and Form 18 set out in the First Schedule.</li> </ul>

	(9) Every fisher shall avail his daily catch data to the Authorized Officer or Beach Management Unit data enumerator.
	<b>PART VI</b> <b>FISH AND FISHERY PRODUCTS STANDARDS</b>
	(a) Fish quality management and standards
Powers of Fish Inspector	<p><b>72.</b> A Fish Inspector shall have powers to-</p> <ul style="list-style-type: none"> <li>(a) enter, inspect and search any fish establishment, aquaculture establishment, ice plant, vehicle, vessel, conveyance, cold store, landing station, fish market, auction hall, warehouse and store for cured products in order to ensure compliance with these Regulations;</li> <li>(b) take samples of any fish or fishery product, or fish feed for verifying compliance with standards and specifications;</li> <li>(c) seize and condemn any fish or fishery product that is unfit for human consumption, diseased or otherwise contaminated;</li> <li>(d) seize and condemn any fish feed that is contaminated;</li> <li>(e) destroy or otherwise render harmless any fish or fishery product which he has reasonable grounds to believe is unfit for human consumption, diseased or otherwise contaminated;</li> <li>(f) keep records of seized, condemned and destroyed fish or fishery products and fish feeds;</li> <li>(g) temporarily suspend processing operation in any fish and aquaculture establishment, ice plant, vehicle, vessel, cold store, warehouse and shall immediately inform the Director of such actions;</li> <li>(h) withdraw temporarily an approval number or certificate allocated to fish and aquaculture establishment, ice plant, vehicle, vessel, cold store, warehouse pending decision of the Director; provided that where an approval number allocated to a fish and aquaculture establishment is withdrawn, all operations in the fish and aquaculture establishment to which it relates cease pending rectification of the non-conformities;</li> <li>(i) arrest any person whom he reasonably suspects of having committed or about to commit an offence under these regulations;</li> <li>(j) stop and board for inspection any vehicle or vessel used in transporting fish or fishery products;</li> </ul>

	<ul style="list-style-type: none"> <li>(k) enter and search in the presence of Police or Justice of Peace any residential premises, building or any place used or reasonably suspected of being used, either wholly or in part, for the manufacture of any illegal fishing gear, any fishery product or any product of aquatic flora in respect of which he has reason to believe an offence under the Act or these regulations has been committed or is about to be committed;</li> <li>(l) issue a Health Certificate or Sanitary Certificate;</li> <li>(m) carry out regular inspections, auditing and monitoring activities carried out in the fish establishment, aquaculture establishment, fish landing stations, fish transportation vehicles and vessels, fish markets and auction halls;</li> <li>(n) advise the Director on-             <ul style="list-style-type: none"> <li>(i) the approval of fish and aquaculture establishment, landing stations and fish transportation vehicles and vessels as provided under these Regulations;</li> <li>(ii) temporary or permanent closure of any establishment which does not comply with standards provided under these Regulations; and</li> <li>(iii) any other matter necessary for the purpose of carrying into effect the provisions of these Regulations.</li> </ul> </li> <li>(o) prepare inspection reports to be submitted to the Director and respective establishments.</li> </ul>
<p>Director may recall consignment</p>	<p><b>73.-</b> The Director may recall any consignment of fish or fishery products contravening the provisions of these regulations at the cost of the exporter.</p>
<p>Notification of failure to comply</p>	<p><b>74.-</b> A Fish Inspector or an Authorized Officer shall, where any fish and aquaculture establishment, by means of its condition, construction or disrepair, is in such a manner that any fish or fishery products in the establishment may be exposed to contamination, deterioration or become dirty, serve a notice in writing to the person who owns or operates the establishments requiring him-</p> <ul style="list-style-type: none"> <li>(a) to institute agreed corrective actions within specified time; or</li> <li>(b) not to use the establishment until the conditions stated in such notice have been complied with.</li> </ul>
	<p style="text-align: center;"><i>(b) Fish health attestation</i></p>

<p>Product Certification</p>	<p><b>75.-</b> (1) A person shall not place on the market or export a batch or consignment of fish or fishery products without a Health Certificate or Sanitary Certificate issued by a Fish Inspector in respect of the batch or consignment.</p> <p>(2) A Health Certificate prescribed in QA/APP/02 set out in the Fifth Schedule shall be issued by the Competent Authority for every fish and fishery products exported based on the market requirement.</p> <p>(3) A Sanitary Certificate shall be as prescribed in QA/APP/03 set out in the Fifth Schedule.</p>
<p>Refusal to issue a Health Certificate or Sanitary Certificate</p>	<p><b>76.-</b> (1) A fish inspector may refuse to issue a Health Certificate or Sanitary Certificate in respect of any consignment or batch of fish or fishery products if-</p> <p>(a) the consignment or batch in respect of which the certificate is sought, is contaminated with micro-organisms, physical or chemical substances that are potentially injurious to human health;</p> <p>(b) the fish and aquaculture establishment has not complied with the sanitary requirements set out in these Regulations;</p> <p>(c) the fish and aquaculture establishment has not complied with its approved Quality Management Program;</p> <p>(d) contamination exceeds the relevant National standards;</p> <p>(e) packaging and labelling do not comply with these Regulations; or</p> <p>(f) the fish and aquaculture establishment has not complied with any other condition prescribed by the Competent Authority.</p> <p>(2) Where the Fish Inspector refuses to issue a Health Certificate or Sanitary Certificate under this Regulation, he shall immediately give reasons for each refusal in writing to the applicant.</p> <p>(3) The Fish Inspector shall, for the purpose of ascertaining the safety and quality, take samples for analysis in an approved laboratory.</p> <p>(4) The Fish Inspector shall observe the Standard Operating Procedures for sampling and analysis of samples provided in accordance with these Regulations.</p>
	<p><i>(c) Approvals</i></p>

<p>Approval of fish or aquaculture establishments</p>	<p><b>77.-</b> (1) The management of fish and aquaculture establishment shall, before constructing, reconstructing or adapting an establishment, make an application in the prescribed Form 5 and Form 7 set out in the First Schedule to the Director for his approval.</p> <p>(2) The application under sub-regulation (1) shall contain-</p> <ul style="list-style-type: none"> <li>(a) the full name, physical, postal and electronic address of the fish establishment, managers, directors and shareholders;</li> <li>(b) the designation and composition of finished products;</li> <li>(c) the number of employees;</li> <li>(d) the production and storage capacities;</li> <li>(e) source of ice or own ice production capacity; and</li> <li>(f) chiller capacity.</li> </ul> <p>(3) After receiving the application form, the competent authority shall examine the application and proceed with on site verification.</p> <p>(4) The applicant shall, after on site verification, submit-</p> <ul style="list-style-type: none"> <li>(a) the establishment architectural plan, at a minimum scale of 1:200, indicating- <ul style="list-style-type: none"> <li>(i) the establishment facilities and their respective utilization, with a clear separation between clean and dirty areas;</li> <li>(ii) the flow of products fit for human consumption and of the products not fit for human consumption;</li> <li>(iii) movement of personnel, utensils and ice;</li> <li>(iv) the equipment lay-out and its respective utilization;</li> <li>(v) the sanitary facilities such as foot dips, shower rooms, changing rooms and toilets;</li> <li>(vi) the establishment hand wash basins and taps;</li> <li>(vii) the water reticulation map including water outlets or taps serially numbered on the map;</li> <li>(viii) the waste water disposal system;</li> <li>(ix) the soil waste disposal system;</li> <li>(x) the system for handling and storage of by-products and disposal of solid waste; and</li> <li>(xi) the pest control system;</li> </ul> </li> <li>(b) Good Manufacturing Practice, Good Hygiene Practice and Hazard Analysis and Critical Control Point manuals; and</li> <li>(c) an environmental impact assessment report approved by the relevant authority.</li> </ul> <p>(5) The Director shall, after examining the application and its</p>
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	<p>accompanying documents, and being satisfied that the applicant has complied with requirements of these Regulations, grant approval for the construction of the establishment.</p> <p>(6) The establishment shall, depending on the type of product, be inspected in accordance with reference standard as prescribed in QA/RS/01, QA/RS/02, QA/RS/19, QA/RS/22 and QA/RS/28 and be ranked using QA/RS/17 set out in the Sixth Schedule.</p> <p>(7) Where it appears from the on site visit that the establishment meets the infrastructure and equipment requirements, the Competent Authority may grant Conditional Approval.</p> <p>(8) The Competent Authority shall, where it appears from a new on site visit carried out within three months of granting conditional approval that the establishment meets requirements of these regulations, grant full approval.</p> <p>(9) The Competent Authority shall, where it is satisfied that the establishment issued with conditional approval has made clear progress but does not meet requirement to be granted full approval, prolong the conditional approval for a period not exceeding six months.</p> <p>(10) The Competent Authority shall issue approval number to an approved establishment, including those with conditional approval; the codes may be added to indicate the type of fishery products manufactured.</p> <p>(11) The establishment that conforms to the relevant requirements shall be under supervision of the Competent Authority during operations for a period of not less than three months with reinforced sampling until the Competent Authority is satisfied with the result obtained, the establishment shall be issued with an Approval Certificate as prescribed in QA/APP/01 set out in the Fifth Schedule specifying activities for that establishment which shall be valid from the date of issue and expires at 31<sup>st</sup> December of the year issued.</p> <p>(12) The Competent Authority shall update a list of approved establishments when deemed necessary and inform stakeholders accordingly.</p> <p>(13) The application shall be renewed as often as necessary after any major changes in the infrastructure, equipment, handling or processing procedures or after changes in the types and nature of the finished products.</p> <p>(14) Certified establishments shall be regularly inspected by fish inspectors to ensure that sanitary requirements are complied with and that the</p>
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	<p>establishment applies proper handling and manufacturing practices.</p> <p>(15) Routine inspection shall be carried out in accordance with reference standards prescribed in QA/RS/03, QA/RS/04, QA/RS/05, QA/RS/18 and QA/RS/29 after every one month and as the case may be, and shall be ranked using QA/RS/17 as provided in the Sixth Schedule.</p> <p>(16) Auditing of fish establishment and out post stations shall be carried out in accordance with reference standard set out in the sixth schedule QA/RS/20, QA/RS/21, QA/RS/24 and QA/RS/26 after every three months and the establishment shall be ranked using QA/RS/17 set out in the Sixth Schedule.</p> <p>(17) Where the Competent Authority identifies serious deficiencies or has to stop production at an establishment repeatedly and the fish establishment is not able to provide adequate guarantee regarding future production, the Competent Authority shall initiate procedures to withdraw the establishment's approval and may suspend a fish establishment's approval where the establishment guarantees that it will resolve deficiencies at least within three months.</p> <p>(18) Approval granted by the Director under sub-regulation (5) of this Regulation shall be conditional that operations commence not later than thirty six calendar months from the date of that approval.</p> <p>(19) Where ownership of an establishment under this part is transferred, the transferor shall surrender the approval of such establishment to the Director who shall cancel the approval.</p> <p>(20) Where the transferee intends to use the establishment for the purpose for which the approval was granted, he shall, within thirty days from the date of transfer, apply for the approval.</p> <p>(21) Any person who contravenes sub-regulation (19) commits an offence and upon conviction shall be liable to a fine of not less than one million shillings.</p>
<p>Evaluation Committee</p>	<p><b>78.</b> - (1) There is established a Committee to be known as Evaluation Committee.</p> <p>(2) The Committee shall be composed of-</p> <ul style="list-style-type: none"> <li>(a) three persons representing the Fisheries Sector;</li> <li>(b) one person representing Tanzania Food and Drugs Authority;</li> <li>(c) one person representing Tanzania Bureau of Standards.</li> </ul> <p>(3) Members of the Committee shall be appointed by the Director and shall hold office for a term of five years and may be renewable</p>

	once.
Functions of the Committee	<p><b>79.-</b> (1) The Committee shall evaluate the competency of production and Quality Assurance Managers employed by fish processing establishments and any other functions as may be assigned by the Competent Authority.</p> <p>(2) The management of fish establishment shall inform the Competent Authority on the termination of Production and Quality Assurance Managers.</p>
Approval of cold stores	<p><b>80.-</b> (1) The management of a cold store shall before commencing construction, reconstruction or adapting an establishment make an application in a prescribed Form 5 set out in the First Schedule for approval to the Director.</p> <p>(2) The application shall contain: -</p> <ul style="list-style-type: none"> <li>(a) full name, physical, postal and electronic address of the establishment and the managers;</li> <li>(b) description and composition of finished products;</li> <li>(c) number of employees; and</li> <li>(d) storage capacities.</li> </ul> <p>(3) After receiving the application, the Competent Authority shall examine it and proceed with on site verification.</p> <p>(4) Without prejudice the provisions of sub-regulation (4) of Regulation 77, the following conditions shall apply-</p> <ul style="list-style-type: none"> <li>(a) the establishment facilities and their respective utilization;</li> <li>(b) the refrigeration equipment and its capacity;</li> <li>(c) the system for handling stored products; and</li> <li>(d) Good Manufacturing Practice and Good Hygiene Practice manuals;</li> </ul> <p>(5) The Competent Authority shall, after examining the application and its accompanying documents, and being satisfied that applicant has complied with requirements of these Regulations, grant approval for the construction of the cold store.</p> <p>(6) The cold store shall be inspected in accordance with procedures prescribed in the reference standard QA/RS/01 set out in the Sixth Schedule.</p> <p>(7) The cold store which conforms to the relevant requirements shall be issued with an Approval Certificate as prescribed in QA/APP/01 set out in the Fifth Schedule and shall be included in a list of certified cold stores authorized to store frozen fish and fishery products.</p> <p>(8) The application shall be renewed as often as necessary after any major</p>



	<p>changes in the infrastructure or equipment.</p> <p>(9) Certified cold stores shall be regularly inspected by Fish Inspectors to ensure that sanitary requirements are complied with and that the cold stores apply proper handling and storage practices.</p> <p>(10) The routine inspection carried out pursuant to sub-regulation (9) shall be in accordance with reference standard prescribed in QA/RS/04 set out in the Sixth Schedule.</p>
<p>Approval of ice plant</p>	<p><b>81.-</b> (1) The management of an ice plant shall, before commencing construction, reconstruction or adapting an establishment, make an application to the Director for his approval in a prescribed Form 5 set out in the First Schedule.</p> <p>(2) The application shall contain-</p> <ul style="list-style-type: none"> <li>(a) the full name, physical, postal and electronic address of the establishment and managers;</li> <li>(b) the numbers of employees;</li> <li>(c) the ice production and storage capacities, equipment; and</li> <li>(d) the ice distribution vehicles.</li> </ul> <p>(3) The Competent Authority shall, after receiving the application form, examine the application and proceed with on site verification.</p> <p>(4) After examining the application and its accompanying documents, and being satisfied that the applicant has complied with requirements of these Regulations, the Competent Authority shall grant approval for the construction or installation of ice plant.</p> <p>(5) The ice plant shall be inspected in accordance with the relevant sections prescribed in reference standard QA/RS/01 provided in the Sixth Schedule.</p> <p>(6) The ice plant which conforms to the relevant requirements shall be issued with an Approval Certificate set out in a certificate code QA/APP/01 set out in the Fifth Schedule and be included in the list of certified ice plants authorized to produce and distribute ice for chilling fish and fishery products.</p> <p>(7) The application shall be renewed as often as necessary after any major changes in the infrastructure or in the refrigeration equipment.</p> <p>(8) The certified ice plant shall be regularly inspected by Fish Inspectors to ensure that sanitary requirements are complied with and that the ice plants apply proper handling and manufacturing practices.</p>

	<p>(9)The routine inspection carried out pursuant to sub Regulation (9) shall be in accordance with relevant sections of reference standard prescribed in QA/RS/04 set out in the Sixth Schedule.</p>
<p>Closure of establishment</p>	<p><b>82.</b> - Subject to the provisions of Regulations 77, 80 and 81 the Director may, temporarily or permanently close a fish establishment or aquaculture establishment found to contravene these Regulations.</p>
<p>Approval of means of transportation</p>	<p><b>83.-</b> (1) Any person who intends to transport fish or fishery products shall make an application to the Director for a certificate of transportation in a prescribed Form 6 set out in the First Schedule</p> <p>(2) The details of the application shall include: -</p> <ul style="list-style-type: none"> <li>(a) the full name, physical, postal and electronic address of the applicant;</li> <li>(b) the means of transport intended to be deployed, licence information, registration number and other relevant information;</li> <li>(c) the transport capacity;</li> <li>(d) the refrigeration and insulation capacity;</li> <li>(e) the cleaning and sanitation program; and</li> <li>(f) name and physical address of the source of ice to be used.</li> </ul> <p>(3) The Competent Authority shall examine the application and its accompanying documents before proceeding to a thorough inspection of the transport vehicle or vessel, in accordance with reference standard prescribed in QA/RS/09 set out in the Sixth Schedule.</p> <p>(4) The transport vehicle or vessel which conforms to the relevant requirements shall be issued with an Approval Certificate prescribed in QA/APP/06 set out in the Fifth Schedule and be included in a list of certified transport vehicles and vessels authorized to handle and transport fish and fishery products.</p> <p>(5) A certified transport vehicle or vessel shall be regularly inspected to ensure that sanitary requirements are complied with in accordance with reference standard prescribed in QA/RS/23 set out in the Sixth Schedule.</p> <p>(6) A certificate for fish and fishery products transportation shall be renewed as often as necessary after any major changes in the transport refrigeration equipment or insulation system and shall be valid until 31<sup>st</sup> December of the year issued.</p> <p>(7) The certified transport vehicle or vessel shall only be used for transportation of fish and fishery products.</p>

	<p>(8) The fish transport vehicle shall bear the name “FISH” or “SAMAKI” or the logo of the fish establishment on both sides of the “box body” and be marked permanently and conspicuously to the satisfaction of the Fish Inspector thus the letter size shall be not less than twelve inches by six inches or thirty centimetres by fifteen centimetres.</p> <p>(9) Any fish or fishery product transport vehicle shall have an insulated box-body or an insulated and air-tight container for holding the products, or vessels with the same type of containers or with in-built insulated box-type cabins or hulls.</p> <p>(10) The container under sub regulation (9) shall be non-wooden, non-corrosive, with food grade internal lining with adequate cross-sectional insulation thickness and a well-sealed door to maintain the fish at chilling temperatures.</p>
<p>Management of fish landing stations</p>	<p><b>84.-</b> (1) The Director in collaboration with local government authorities shall, subject to subsection (1) of section 8 and subsections (1) and (2) of section 18 of the Act, enter into management agreement with Beach Management Units for the purpose of ensuring proper management of the fish landing stations.</p> <p>(2) local government authorities shall in collaboration with fisher communities, identify and designate fish landing stations.</p> <p>(3) Criteria for selection of fish landing station shall include-</p> <ul style="list-style-type: none"> <li>(a) adequate depth to allow convenient berthing of fishing vessels;</li> <li>(b) being away from critical fish habitat;</li> <li>(c) having adequate space for development;</li> <li>(d) being easily accessible by road;</li> <li>(e) sheltered from direct wind and wave action;</li> <li>(f) minimum distance from freshwater source.</li> </ul> <p>(4) A designated fish landing station shall be developed to include-</p> <ul style="list-style-type: none"> <li>(a) permanent toilet facilities;</li> <li>(b) weighing scales;</li> <li>(c) shade for fish weighing or fish sale;</li> <li>(d) fish transfer facilities including clean containers, barge or jetty designed in such a manner to facilitate easy transfer of fish;</li> <li>(e) tables with food grade, non wooden, non corrosive and impervious tops;</li> <li>(f) reliable roads;</li> <li>(g) clean and safe water;</li> </ul>

	<p>(h) solid and liquid waste disposal facilities;                  (i) storm water drainage system; and                  (j) office structure.</p> <p>(5) The Director shall, after consultations with the relevant local government authorities and after being satisfied that the station meets conditions as provided under sub-regulations (3) and (4), approve such a fish landing station.</p> <p>(6) A person shall not land and trade fish on any place other than the designated fish landing station or fish establishment.</p> <p>(7) Fish or fishery products shall not be thrown or placed on floor or sand at the fish landing station.</p> <p>(8) The freshness of fish landed at fish landing station shall be evaluated according to reference standard prescribed in QA/RS/16 and results recorded as prescribed in QA/RS/07 set out in the Sixth Schedule.</p> <p>(9) Sampling of fish at landing station shall be carried out in accordance with the method prescribed in QA/RS/12 set out in the Sixth Schedule.</p> <p>(10) Sampling of fish at the plant level shall be carried out in accordance to the method prescribed in reference standard QA/RS/13 set out Sixth Schedule.</p> <p>(11) The Competent Authority shall ensure that water samples are drawn from designated fish landing stations and submitted to an approved laboratory for microbiological, physical and chemical analysis as per sampling plan.</p>
	<p style="text-align: center;"><i>(d) Safety, quality and own checks</i></p>
<p>Inspection and monitoring</p>	<p><b>85.</b> - (1) The Director shall cause the fish landing stations under these Regulations to be regularly inspected.</p> <p>(2) Inspection of fish landing stations shall be carried out in accordance with reference standard QA/RS/06 set out in the Sixth Schedule.</p>
<p>Quality Management Programs</p>	<p><b>86.</b> - (1) The Director shall ensure that the management of the approved fish or aquaculture establishments implement the Quality Management Programs based on standard procedures prescribed in respective Good Manufacturing Practices, Good Hygiene Practices and Hazard Analysis and Critical Control Points manuals.</p> <p>(2) The management of the establishments shall abide with Code of Practice</p>

	<p>for fish and fishery products and Manual of Standard Operating Procedures for inspection and quality assurance in capture fishery and aquaculture as developed by the Competent Authority.</p> <p>(3) The management of fish or aquaculture establishment shall construct an in-house laboratory or secure the service of a contracted laboratory with necessary equipment to verify the efficiency of the quality and safety system based on microbiological specifications and where laboratory facility outside the establishment is used, it shall be approved by the Competent Authority.</p> <p>(4) The management of an establishment shall employ at least one person competent on food production and safety who shall be the in-charge of all matters pertaining to fish safety and quality.</p> <p>(5) Subject to the provision of sub-regulation (1), the management of an establishment shall ensure that all staff concerned with own checks, receive adequate training in order to effectively participate in their implementation based on the following principles-</p> <p>(a) identification of critical points in their establishment on the basis of the manufacturing processes used;</p> <p>(b) establishment and implementation of methods for monitoring and checking such critical points;</p> <p>(c) taking samples for analysis in a laboratory approved by the Competent Authority for the purpose of verifying cleaning, disinfection methods and for compliance with the national standards prescribed in these Regulations;</p> <p>(d) keep record in an indelible fashion of the requirements under paragraphs (a), (b) and (c) to be availed to fish inspectors for verification;</p> <p>(e) keep the results of different checks and tests for a period of at least two years.</p>
<p>Application of Good Manufacturing Practice and Hazard Analysis and Critical Control Points</p>	<p><b>87.</b> - (1) The Director shall inspect and audit the implementation of the own checks of the approved establishment to ensure compliance to the Good Manufacturing Practices and Hazard Analysis and Critical Control Points system.</p> <p>(2) The Hazard Analysis and Critical Control Points Assessment and onsite verification shall be carried out by the Competent Authority using reference standard prescribed in QA/RS/10 and QA/RS/11 set out in the</p>

<p>by establishments</p>	<p>Sixth Schedule.</p> <p>(3) The Competent Authority shall take samples of fish and fishery products, water and sediments and subject them to laboratory for analysis according to relevant national standards for the purpose of verifying effectiveness of implementation of the quality and safety assurance systems put in place by management of fish or aquaculture establishments.</p> <p>(4) Sampling of fish and fishery products shall be in accordance with the prescribed scheme QA/RS/14 or QA/RS/15 set out in the Sixth Schedule.</p> <p>(5) Sampling of fish and fishery products, water and sediment from aquaculture establishment shall be in accordance with National Residue Monitoring Plan for aquaculture.</p> <p>(6) Samples from the fish establishment, aquaculture establishment and environment shall be collected, delivered and requested to be analysed by using Forms 20(a), 20(b) and 20(c) respectively set out in the First Schedule.</p>
<p>Management to carry out tests</p>	<p><b>88.-</b> (1) The management of an establishment shall ensure that samples of fish and fishery product are taken from their establishments and analysed in an accredited laboratory for microbiological and chemical parameters; Polycyclic Aromatic Hydrocarbons, Dioxins, and heavy metals according to their sampling plans.</p> <p>(2) The management of an establishment shall ensure that water samples from their establishments are analysed in an accredited laboratory for microbiological, physical and chemical parameters; Polycyclic Aromatic Hydrocarbons, Dioxins, and heavy metals according to their sampling plans.</p>
<p>Health risk</p>	<p><b>89.-</b> (1) Where the results of the own checks referred to in Regulation 86, or any information at the disposal of the management of an establishment reveals a health risk, the management t of the establishment shall conduct a risk assessment of potential hazards and institute quick risk management to rectify the non conformance and communicate such risk to the Competent Authority.</p> <p>(2) The Competent Authority shall evaluate the information received, and where necessary, take appropriate measures.</p>
	<p><i>(e) Placing fish and fishery products in a market</i></p>

Marketing of fish and fishery products	<p><b>90.-</b> (1) A fish caught from its natural environment or aquaculture establishment intended for placing in a market shall be-</p> <ul style="list-style-type: none"> <li>(a) handled in accordance with the conditions prescribed in these Regulations;</li> <li>(b) transported in vessels or vehicles approved according to Regulation 83;</li> <li>(c) hygienically handled, processed and stored in approved fish establishment;</li> <li>(d) satisfactorily checked for organoleptic, parasitological, chemical and microbiological criteria in accordance with the relevant national standards; and</li> <li>(e) Appropriately packaged, labelled, marked and transported under hygienic conditions.</li> </ul> <p>(2) Any live fish to be placed on the market shall, at all times, be kept under survival conditions.</p>
Export and import	<p><b>91.-</b> A person shall not-</p> <ul style="list-style-type: none"> <li>(a) export, process for export or attempt to export or process for export any fish or fishery product unless that fish or fishery product is processed in an establishment approved under these regulations;</li> <li>(b) import for processing any fish and fishery products that is not wholesome or otherwise fails to meet the requirements of these Regulations.</li> <li>(c) import fish and fishery products without an Import Permit as prescribed in QA/APP/12 set out in Fifth Schedule.</li> </ul>
Conditions for imported fish or fishery products	<p><b>92.</b> Notwithstanding any provision of these Regulations, the import permit for fish and fishery products shall not be granted to any person unless the Competent Authority of the exporting country certifies that the fish and fishery products-</p> <ul style="list-style-type: none"> <li>(a) originate from an approved establishment;</li> <li>(b) were not caught by Illegal, Unreported and Unregulated fishing.</li> </ul>
Importation and exportation of certain fish	<p><b>93.-</b> (1) A person shall not import, export, process, store or place for sale or attempt to import, export, process, store or place for sale-</p>

and fishery products	<ul style="list-style-type: none"> <li>(a) any poisonous fish including species of the family Tetradontidae, Molidae, Diodontidae, Gempilidae and Canthigasteridae;</li> <li>(b) fish or fishery products containing biotoxins, toxins, prohibited antibiotics, veterinary drugs and contaminants;</li> <li>(c) fish or fishery products containing food additives not permitted or in amounts exceeding permissible levels; or</li> <li>(d) fish or fishery products contaminated with radioactive material.</li> </ul> <p>(2) A person shall not load fish or fishery products in a vessel, vehicle, aircraft or railway wagon for export or unload fish or fishery products from such conveyance, unless the consignment has been duly inspected by a fish inspector and that, the requirements of Regulation 106 have been complied with.</p> <p>(3) A person shall not discharge, unload or place for sale imported fish or fishery products unless the Fish Inspector has checked the validity of the following documents-</p> <ul style="list-style-type: none"> <li>(a) an import permit or licence and bill of lading;</li> <li>(b) Health Certificate or Sanitary Certificate issued by a Competent Authority of the country of origin;</li> <li>(c) certification of being radioactive-free issued by the Competent Authority of the country of origin;</li> <li>(d) evidence on availability of storage facilities and distribution channels for the consignment within Mainland Tanzania; and</li> <li>(e) total quantity and value of the import.</li> </ul> <p>(4) Notwithstanding the requirements of sub regulation (3), a label shall be placed on each fish or fishery product container in order to allow the identification of the processing establishment from which the fish or fishery products originated, which shall include-</p> <ul style="list-style-type: none"> <li>(a) nature of the fishery product;</li> <li>(b) species name (common and scientific name);</li> <li>(c) name and address of the processing establishment;</li> <li>(d) batch or code number;</li> <li>(e) date of manufacture;</li> <li>(f) expiry date;</li> <li>(g) gross and net weight;</li> <li>(h) country of origin; and</li> <li>(i) grading or size categories, on the packaging.</li> </ul> <p>(5) A person shall not export any fish or fishery product that does not</p>
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	<p>comply with the requirements for labelling of pre-packaged fish or fishery products as prescribed under these regulations.</p> <p>(6) A person shall not move fish or fishery products from a fish landing station to the market without a permit prescribed in QA/APP/04 set out in the Fifth Schedule.</p> <p>(7) Part B of the permit issued under sub-regulation (6) shall be handed over to an Authorized Officer responsible for the area in which the market is located and Part A shall be retained by the fish dealer.</p>
<p>Labelling, Packaging and Traceability</p>	<p><b>94.</b> - (1) A label shall be placed on each fish or fishery product package in order to allow identification of the processing establishment from which the fish or fishery products originated.</p> <p>(2) The label shall include-</p> <ul style="list-style-type: none"> <li>(a) nature of the fishery product;</li> <li>(b) species name (common and scientific name);</li> <li>(c) name and address of the fish processing establishment;</li> <li>(d) approval number (APP);</li> <li>(e) batch or code number;</li> <li>(f) date of manufacture;</li> <li>(g) expiry date;</li> <li>(h) product grades;</li> <li>(i) net weight and</li> <li>(j) the words “PRODUCT OF TANZANIA” on the packaging.</li> </ul> <p>(3) The management of fish and aquaculture establishment shall, for the purpose of traceability from upstream to a market, recall and retrieval of the fish and fishery products, develop a traceability system which shall include-</p> <ul style="list-style-type: none"> <li>(a) name of fishing ground or pond number;</li> <li>(b) name and address of a licensee;</li> <li>(c) name of the fish landing station;</li> <li>(d) name and address of fish supplier;</li> <li>(e) transportation vehicle or vessel registration number;</li> <li>(f) date of landing and quantity landed;</li> <li>(g) date of processing;</li> <li>(h) nature of the product;</li> <li>(i) date and time of harvest;</li> <li>(j) product grades;</li> <li>(k) quantity of the product;</li> <li>(l) nature of the product;</li> <li>(m) both common and scientific name.</li> </ul>

	<p>(4) The information contained in sub-regulation (3) shall be duly filled in the prescribed form QA/RS/08 set out in the Sixth Schedule.</p> <p>(5) The management of fish establishment shall, for the purpose of recall and retrieval from a market, develop a traceability system which shall enable them to find-</p> <p style="padding-left: 40px;">(a) a complete address of the client; and</p> <p style="padding-left: 40px;">(b) full description of the products shipped including nature, quantity, lot number, transport conditions and date of shipment.</p> <p>(6) The Director shall put in place record keeping and verification systems for the purpose of traceability from upstream fish landing stations, processing establishments and aquaculture establishment to the export exit points.</p>
<p>Inspection of fish or fishery products for export</p>	<p><b>95.-</b> (1) The management of an establishment shall, before dispatch of a batch, lot or consignment of fish or fishery products for export, notify in writing the Competent Authority of its intention to export fish or fishery products at least twenty four hours in advance in case of chilled fresh products, and at least seventy two hours in advance, in case of frozen products.</p> <p>(2) The request for export permit shall be as prescribed in QA/APP/05 set out in the Fifth Schedule.</p> <p>(3) Each batch, lot or consignment of fish or fishery products to be exported, shall be made available by the management for inspection at the establishment.</p> <p>(4) A batch, lot or consignment of fish or fishery products shall not be transferred from the fish establishment or aquaculture establishment to another area without approval of the Competent Authority.</p>
<p>Presumption as to safety</p>	<p><b>96.-</b> Where a fish or fishery product which is a part of a batch, lot or consignment of food of the same class or description, is unsafe it shall be presumed that all the fish or fishery products in that batch, lot or consignment are unsafe until otherwise proved by a detailed assessment.</p>
	<p><i>(e) General conditions of hygiene</i></p>
<p>Conditions concerning parasites</p>	<p><b>97.-</b> (1) Fish and fishery products shall, during production and before are released for human consumption, be subjected to a visual inspection for the purpose of detecting and removing any parasites that are visible.</p> <p>(2) Fish or parts of fish which are obviously infested with parasites and</p>

	<p>which have been removed shall not be placed on the market for human consumption.</p>
<p>Staff hygiene</p>	<p><b>98.</b> -(1) The highest possible standard of cleanliness of staff shall be maintained, namely-</p> <ul style="list-style-type: none"> <li>(a) the staff shall wear suitable clean working uniforms and head gear which completely encloses their hair and this shall particularly apply to persons handling exposed fish or fishery products;</li> <li>(b) workers uniforms shall be conspicuous and colour coded to differentiate sections;</li> <li>(c) all cuts, abrasions and sores on the hands shall be covered with a waterproof plaster and the hand shall be covered with a disposable, waterproof dressing conspicuously coloured and such persons shall not work on open food areas.</li> </ul> <p>(2) Every staff shall appropriately be trained in food hygiene disciplines.</p> <p>(3) Every staff working in fish establishment shall not wear jewellery, watches, lipstick, nail polish or strong perfumes.</p> <p>(4) Where the services of a contract laundry are engaged, their establishments shall be audited to ensure that standards are acceptable, and cross contamination of cleaned clothes is not possible and food handlers' protective clothing shall be separated from those of hospitals and pharmaceutical industries.</p> <p>(5) Fish establishment management shall provide adequate hand washing and disinfection facilities, such as non bacterial liquid soap or non perfumed barrier creams or alcohol based skin sanitizers; while hands shall be thoroughly dried, nails kept short.</p> <p>(6) Only hands free knee or electronically operated sink units with an adequate supply of hot potable running water shall be provided at all areas where product is handled.</p> <p>(7) Persons suffering from any infectious illness such as gastro-intestinal disorders, vomiting, diarrhoea, skin infections, upper respiratory tract infections or ear disorders shall not be permitted to work in contact with food or to come in contact with other food handlers.</p> <p>(8) The establishment management shall ensure that all employees undertake bi-annual medical examinations using the service of an authorised medical officer and results be kept for reference.</p>

	<p>(9) All visitors to the establishment shall-</p> <ul style="list-style-type: none"> <li>(a) on arrival, report to reception;</li> <li>(b) sign the visitors' book;</li> <li>(c) complete a questionnaire regarding their health status on communicable diseases related to food; and</li> <li>(d) give information on previous places of visits.</li> </ul> <p>(10) Smoking and the use of tobacco shall only be allowed in designated areas which shall be provided with smoke disposal facilities; and smoking utensils such as smoking pipes and cigarette holders be kept in a special area away from the production area.</p> <p>(11) Adequate lockers made of non-corrosive and non-wooden materials shall be provided for personal effects such as outdoor clothing, shoes and bags.</p> <p>(12) All staff shall remove working uniforms before entering canteens and rest room facilities.</p> <p>(13) Canteen and rest room areas shall exercise preventive pest control systems consistent with those adopted in other areas of the factory.</p> <p>(14) Adequate separate western type toilets and changing rooms for male and female shall be provided for the number of employees on site and shall comply with hygienic requirements as stipulated in these Regulations thus the following formula shall be used in assessing the adequacy of toilet facilities in relation to the number of employees-</p> <ul style="list-style-type: none"> <li>(a) 1 to 9 employees- 1 toilet;</li> <li>(b) 10 to 24 employees - 2 toilets;</li> <li>(c) 25 to 49 employees- 3 toilets; and</li> <li>(d) 50 to 100 employees- 5 toilets,</li> </ul> <p>(15) Toilets shall be placed at a reasonable distance, not opening directly into fish processing areas and shall afford privacy to the users.</p>
<p>Conditions concerning design and equipment</p>	<p><b>99.</b>-(1) Every fish establishment shall have the following minimum requirements-</p> <ul style="list-style-type: none"> <li>(a) a reception area set aside for taking fish and fishery products on board, designed and arranged into pounds or pens that are large enough to allow each successive catch to be separated: <ul style="list-style-type: none"> <li>(i) the reception area and its movable parts shall be easy to clean and disinfect; and</li> <li>(ii) it shall be designed in such a way as to protect the products from the sun or elements and from any source of dirt or contamination;</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>(b) a system for conveying fish and fishery products from the reception area to the work area which conforms with hygienic requirements set in these Regulations;</li> <li>(c) work areas which are large enough for the preparation and processing of fish and fishery products in proper conditions of hygiene designed and arranged in such a way as to prevent any contamination of the products;</li> <li>(d) storage areas for finished products which are large enough, easy to clean; and if a waste processing unit operates on board, a separate hold be designed for the storage of these by-products;</li> <li>(e) a place for storing packaging materials separate from the product preparation and processing areas;</li> <li>(f) special equipment provided for pumping waste or fishery products that are unfit for human consumption either directly into the sea or where circumstances so require, into a watertight tank reserved for that purpose and if waste is stored and processed on board with a view to cleaning, separate areas be allocated for that purpose;</li> <li>(g) equipment provided for supply of potable and pressurized clean seawater; and the seawater intake situated in a position where it is not possible for the water being taken into be affected by discharges into the sea of waste water, waste and engine coolant outlets;</li> <li>(h) toilets not opening directly in areas where fish and fishery products are prepared, processed or stored and in addition, complying with conditions prescribed under sub-regulations (5),(6) and (14) of Regulation 98.</li> </ul>
<p>Conditions for preparation, processing and freezing areas</p>	<p><b>100.-</b> Areas used for the preparation and processing, freezing or quick freezing of fishery products shall have-</p> <ul style="list-style-type: none"> <li>(a) a non slippery floor which is easy to clean, disinfect and designed for easy drainage of water and its structures and fixtures shall have chamber holds that are large enough not to be obstructed by fish waste and to allow water to drain freely;</li> <li>(b) walls and ceiling that are easy to clean, particularly, where there are pipes, chains or electric conduits pipes;</li> <li>(c) hydraulic circuits shall be arranged or protected in such a way as to ensure that it is not possible for any leakage of oil to contaminate fishery products;</li> </ul>

	<ul style="list-style-type: none"> <li>(d) adequate ventilation and, where necessary, proper vapour extraction;</li> <li>(e) adequate lighting;</li> <li>(f) appliances for cleaning and disinfecting tools, equipment and fittings;</li> <li>(g) appliances for cleaning and disinfecting the hands with taps that are not hand or foot operated and with disposable towels.</li> <li>(h) equipment and tools including cutting benches, containers, conveyors, gutting or filleting machines.</li> </ul>
<p>Temperature requirements for freezers, chillers and cold stores</p>	<p><b>101.-</b> (1) Freezing and storage facilities shall be sufficiently powerful to-</p> <ul style="list-style-type: none"> <li>(a) lower the temperature rapidly so as to achieve a core temperature of minus 18 degrees Celsius (-18°C) or lower in two hours or less;</li> <li>(b) keep fishery products in the storage holds at a temperature of minus 18 degrees Celsius (-18°C) or lower;</li> <li>(c) storage rooms shall have a temperature recording device (thermograph) in a place where it can easily be read and the temperature sensor of the recorder shall be located in the area further away from the cold source where the temperature in the storage room is the highest.</li> </ul> <p>(2) Chilling and storage facilities shall be sufficiently powerful to keep fishery products in the storage holds at a temperature of zero degree Celsius (0°C) to four degrees Celsius (+4°C).</p> <p>(3) Monthly temperature charts shall be available for inspection by Fish Inspectors at least during the period in which the products are stored.</p>
<p>Condition of hygiene relating to handling and storage of fish and fishery products</p>	<p><b>102.-</b> Hygiene relating to on-board handling and storage of fish and fishery products shall comply with the following:</p> <ul style="list-style-type: none"> <li>(a) an officer in charge of quality and safety assurance on board the fishing vessel shall be responsible for applying Good Manufacturing Practices; and he shall ensure that the provisions of these Regulations are complied to;</li> <li>(b) the general conditions of hygiene applicable to establishments and equipment specified in Regulation 105;</li> <li>(c) the general conditions of hygiene applicable to staff specified in Regulation 98;</li> </ul>

	<ul style="list-style-type: none"> <li>(d) heading, gutting and filleting carried out under the conditions of hygiene specified in Regulation 110 (8), (9), (10) and (11);</li> <li>(e) on-board processing of fish and fishery products carried out under the appropriate conditions specified in Regulations 90, 97, 104 and 105;</li> <li>(f) fish and fishery products wrapped and packaged under the conditions of hygiene specified in Regulation 107;</li> <li>(g) on-board storage of fish and fishery products carried out under the conditions of hygiene specified in sub-regulation (2) of Regulation 106.</li> </ul>
<p>Requirements during and after landing</p>	<p><b>103.-</b> During and after landing of fish and fishery products the following requirements shall apply-</p> <ul style="list-style-type: none"> <li>(a) unloading and landing equipment constructed of material which is easy to clean and disinfect are kept in a good state of repair and cleanliness;</li> <li>(b) contamination of fish and fishery products shall be avoided by ensuring that:             <ul style="list-style-type: none"> <li>(i) unloading and landing operations proceed rapidly;</li> <li>(ii) fish and fishery products, are placed without unnecessary delay in a protected environment at the temperature required on the basis of the nature of the product and where necessary, in ice, transport, storage or market facilities or in an establishment; and</li> <li>(iii) equipment and handling practices that cause unnecessary damage to the edible parts of the fish and fishery products are prohibited;</li> </ul> </li> <li>(c) auction or wholesale markets shall-             <ul style="list-style-type: none"> <li>(i) have signs prohibiting smoking, spitting, eating and drinking displayed;</li> <li>(ii) have an adequately equipped lockable room for fish inspector and the equipment necessary for carrying out inspections;</li> <li>(iii) the general conditions of hygiene which are specified in these regulations shall apply;</li> </ul> </li> <li>(d) prohibition of vehicles emitting exhaust fumes which may impair the quality of the fish and fishery products near markets and other places where fish and fishery products are stored;</li> </ul>

	<p>(e) after landing or after first sale, as the case may be, fish and fishery products shall be transported without delay under the conditions specified in Regulation 106, and if unsold pending transport to their place of destination shall be stored in approved chiller or cold store as provided in Regulations 80 and 101.</p> <p>(f) the wholesale markets in which fish and fishery products are displayed for sale or stored shall be subjected to the same conditions as under Regulations 101 and 104.</p>
<p>General hygiene of an establishment</p>	<p><b>104.-</b> (1) An establishment shall have working areas of sufficient space for work to be carried out under adequate hygienic conditions and their design and layout shall be such as to preclude contamination of the product and separate the clean and dirty areas of the building.</p> <p>(2) Areas where products are handled, prepared and processed shall be afforded with-</p> <p>(a) a waterproof floor which is easy to clean and disinfect designed in such a way as to facilitate the drainage of the water or provided with equipment to remove water;</p> <p>(b) walls with smooth surfaces which are easy to clean, durable and impermeable;</p> <p>(c) ceiling or roof linings made of non wooden and non-corrosive materials which are easy to clean;</p> <p>(d) doors of durable non-wooden and non-corrosive materials which are easy to clean and self closing;</p> <p>(e) adequate ventilation, good steam and water-vapour extraction facilities;</p> <p>(f) adequate natural or artificial lighting;</p> <p>(g) an adequate number of facilities for cleaning and disinfecting hands, where in work rooms and toilets, taps shall not be hand or foot operated, and be provided with disposable towels; and</p> <p>(h) facilities for cleaning establishment, equipment and utensils;</p> <p>(3) The provisions of paragraphs (a),(b),(c),(d) and (f) of sub-regulation (2) shall apply in cold rooms where fish or fishery products are stored and where necessary, a sufficiently powerful refrigeration plant to keep products at temperatures provided under sub-regulation (1) of Regulation 101, shall apply.</p>



	<p>(4) An establishment shall have-</p> <ul style="list-style-type: none"> <li>(a) appropriate facilities for protection against pests such as insects, rodents, birds and vermin;</li> <li>(b) instruments and working equipment such as cutting tables, containers, conveyor belts and knives made of non-corrosive materials, easy to clean and disinfect;</li> <li>(c) special watertight, non-corrosive containers for fish and fishery products not intended for human consumption; and there shall be an area for storage of such containers if they are not emptied at least at the end of each working day;</li> <li>(d) facilities to provide adequate supplies of drinking water or seawater treated by an appropriate system, under pressure and in sufficient quantity, however:             <ul style="list-style-type: none"> <li>(i) a supply of non-potable water is permissible for the production of steam, fire-fighting and the 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 the products; and</li> <li>(ii) non-potable water pipes shall be clearly distinguished from those used for drinking water or clean seawater;</li> </ul> </li> <li>(e) hygienic waste water and solid waste disposal systems approved by the relevant authority;</li> </ul> <p>(5) The conditions provided in sub-regulation (14) of Regulation 98 shall apply.</p> <p>(6) Where the volume of products treated requires regular or permanent presence of fish inspector(s), an adequately equipped lockable room for the exclusive use of the inspection service shall be provided.</p> <p>(7) Adequate facilities for cleaning and disinfecting means of transport shall be provided and such facilities shall not be compulsory where there is a requirement for the means of transport to be cleaned and disinfected at a contracted facility approved by the Competent Authority.</p>
<p>General conditions of hygiene applicable to establishments and equipment</p>	<p><b>105.-</b> (1) Floors, walls and partitions, ceilings or roof linings, equipment and instruments used for working on fish and fishery products shall be kept in a state of cleanliness and repair.</p> <p>(2) Rodents, insects and any other vermin shall be systematically exterminated in the establishment; rodenticides, insecticides, disinfectants and any other potentially toxic substances shall be stored in lockable cupboards and their use shall not present any risk of</p>

	<p>contamination of the products.</p> <p>(3) Subject to any other written law, all chemicals to be used in a fish and aquaculture establishment shall be approved by the Competent Authority and a certificate shall be issued listing the type of chemical authorised as prescribed in QA/APP/08 set out in the Fifth Schedule.</p> <p>(4) Working areas, instruments and working equipment shall be used only for work on the fish and fishery products.</p> <p>(5) Potable water or clean seawater, within the meaning of this regulation shall be used for all purposes; however, non potable water may be used for steam production, fire fighting and the 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 the products.</p> <p>(6) Subject to any other written law, detergents, disinfectants and similar substances shall be approved by the Competent Authority and used in such a way that they do not adversely affect the machinery, equipment and products.</p>
<p>Conditions for storage and transportation</p>	<p><b>106.-</b> (1) A person shall not transport fish or fishery product unless he has a certificate issued for that purpose.</p> <p>(2) Fish and fishery products shall, during storage and transport, be kept-</p> <p>(a) for fresh or thawed fish or fishery products, cooked and chilled crustacean and molluscan shellfish products, at the temperature of melting ice;</p> <p>(b) for frozen fish or fishery products, with the exception of frozen fish in brine intended for the manufacture of canned foods, at an even temperature of minus 18 degrees Celsius (-18°C) or less in all parts of the product allowing for the possibility of brief upward fluctuations of not more than three degrees Celsius (3°C) during transport; and</p> <p>(c) for processed products, at the temperatures complying with the specified standards of the product.</p> <p>(3) Where frozen fish and fishery products are transported from a cold storage plant to an approved establishment without refrigerated means for thawing, on arrival for the purposes of preparation or processing and where the distance is not exceeding fifty kilometres or one hour's journey, the Competent Authority may exempt from the conditions stipulated in this Regulation.</p>

	<p>(4) The products shall not be stored or transported with other products which may contaminate them or affect their hygiene.</p> <p>(5) Vehicles used for the transport of fish or fishery products shall be constructed and equipped in such a way that the temperatures shall be maintained throughout the period of transport and in case ice is used to chill the products, adequate drainage shall be provided in order to ensure that water from melted ice does not stay in contact with the products.</p> <p>(6) Means of transport used for fish and fishery products shall not be used for transporting other products.</p> <p>(7) Means of transport emitting excessive exhaust fumes likely to impair the safety and quality of the fishery products shall not have an access to the fish establishment.</p> <p>(8) Management of establishment shall set aside a separate place with appropriate facilities for the cleaning, washing and disinfection of means of transport for the fish and fishery products, unless the Competent Authority authorises use of places or facilities nearby.</p>
<p>Conditions for packaging</p>	<p>107.- Fish and fishery products packaging shall-</p> <p>(a) be carried out under conditions of hygiene, to preclude contamination of the fish and fishery products;</p> <p>(b) comply with hygienic requirements as provided in this regulation and in case such material comes into contact with the fish and fishery products they shall:</p> <ul style="list-style-type: none"> <li>(i) not be in such condition as to impair the organoleptic characteristics of the fish and fishery products;</li> <li>(ii) not be capable of transmitting to the fish and fishery products substances harmful to human health; and</li> <li>(iii) be strong enough to protect the fish and fishery products adequately.</li> </ul> <p>(c) with the exception of certain containers made of impervious, smooth and non-corrosive material which are easy to clean and disinfect, packaging materials, not be re-used and packaging materials used for fresh products held under ice, provide adequate drainage for melt water;</p> <p>(d) for an unused packaging materials, be stored in establishment away from the production area and be protected from dust and contamination.</p>

<p>Conditions for keeping live fish, cephalopods and crustaceans</p>	<p><b>108.-</b> (1) An establishment keeping live animals such as fish, cephalopods and crustaceans shall have appropriate fittings ensuring the best survival provided with water of a quality such that no harmful organisms or substances are transferred to the animals.</p> <p>(2) Every fish, cephalopods and crustaceans holding establishment shall-</p> <ul style="list-style-type: none"> <li>(a) not be located in area which is close to objectionable odours, smoke, dust and other contaminants or be subject to flooding by ordinary high tides or run-off from surrounding areas;</li> <li>(b) be designed and maintained adequately for the purpose of preventing contamination by any type of water, fumes, dirt or by the presence of rodents or other animals;</li> <li>(c) be afforded with a floor which is easy to clean and designed in such a way as to facilitate drainage;</li> <li>(d) have adequate working space to allow for satisfactory performance of all operations;</li> <li>(e) be afforded with durable walls which are easy to clean;</li> <li>(f) be provided with adequate natural or artificial lighting;</li> <li>(g) have adequate number of changing rooms, wash basins and toilets as prescribed in sub-regulation (14) of Regulation 98.</li> <li>(h) have adequate equipment for washing tools, containers and equipment;</li> <li>(i) have facilities for the supply and storage of exclusively potable water within the national water standards or facilities for supply of clean sea water;</li> <li>(j) have equipment and instruments made of non-corrosive material which is easy to wash and clean;</li> <li>(k) have floors and walls of the holding tanks and any water storage containers, which are smooth, hard with impermeable surface and easy to clean, while the base of the holding tanks shall be sufficiently sloped and equipped with drainage sufficient for the volume of work;</li> <li>(l) have clean freshwater or sea water for holding live fish, cephalopods and crustaceans;</li> </ul>
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	<p>(m) have a reasonable distance between the fresh or sea water intake point and the waste water outlets, sufficient to avoid contamination; if treatment of fresh or sea water is necessary, the process shall be authorized;</p> <p>(n) allow live fish, cephalopods and crustaceans remain alive up to the time of packing, wrapping and transport before being placed on the market;</p> <p>(o) keep a number of live fish, cephalopods and crustaceans within tank capacity;</p> <p>(p) keep records relating to the raw materials including the type of live fish, cephalopods and crustaceans, its area of origin, supplier, quantity, microbial content and water quality;</p> <p>(q) for each batch, complete legibly and indelibly the relevant sections of the registration document which shall include-</p> <ul style="list-style-type: none"> <li>(i) the supplier's identity and signature;</li> <li>(ii) the date of harvesting;</li> <li>(iii) the location of the production area, in as precise detail as practicable;</li> <li>(iv) the fish, cephalopods and crustaceans species and quantity indicated as precise as practicable;</li> <li>(v) approval number; and</li> <li>(vi) address of consignee;</li> </ul> <p>(r) ensure that every package containing live fish, cephalopods and crustaceans, comply with the labelling requirements provided under these Regulations; and</p> <p>(s) make sure that the conditioning of the live animals shall not cause their contamination, with special regard to the bacteriological and quality of the fresh or sea water used in the facility.</p>
<p>Conditions for live bivalve molluscs</p>	<p><b>109.-</b> (1) Without prejudice the provisions of Regulation 108, the following shall be taken into consideration-</p> <p>(a) operation of the purification system shall allow live bivalve molluscs to remain alive in a suitable condition after purification for wrapping, storage and transport before being placed on the market;</p> <p>(b) the quantity of live bivalve molluscs to be purified shall not exceed the capacity of the purification centre and shall be continuously purified for a period sufficient to allow the microbiological standards to be met; the purification centre shall take account of the data</p>

	<p>relating to the raw materials;</p> <p>(c) where a purification tank of several batches of molluscs is used, they shall be of the same species and come from the same production area or different areas conforming to the same health conditions and the length of the treatment shall be based on the time required by the batch needing the longest period of purification;</p> <p>(d) containers used to hold live bivalve molluscs in purification systems shall have a construction which allows sea water to flow through; the depth of layers of live bivalve molluscs shall not impede the opening of shells during purification; and</p> <p>(e) conditioning shall not cause any contamination of the product.</p> <p>(2) Crustaceans, fish or other marine species shall not be kept in a purification tank in which live bivalve molluscs are undergoing purification;</p>
<p>Conditions for fresh products and waste management</p>	<p><b>110.-</b> (1) When chilled unpackaged products are not dispatched, prepared or processed immediately after reaching the establishment, they shall be stored or displayed under ice or a chiller temperature of the product not exceed four degrees Celsius (4°C).</p> <p>(2) Re-icing shall be carried out as often as is necessary;</p> <p>(3) Contaminated or used ice shall not be permitted for icing fish and fishery products.</p> <p>(4) The ice used, with or without salt, shall be made from potable water or clean sea water and stored under hygienic conditions in receptacles provided for the purpose.</p> <p>(5) Pre-packaged fresh products shall be chilled in ice or chiller.</p> <p>(6) The fishery products from fish species of the families Scombridae, Clupeidae, Engraulidae, Coryfenidae, Pomatomidae, Scombresosidae, shall be tested for histamine content whereby minimum and maximum limits shall be two hundred milligrams per kilogram and four hundred milligrams per kilogram respectively.</p> <p>(7) The maximum level of sodium-metabisulphate shall not exceed one hundred milligrams per kilogram in the edible part of the raw product or thirty milligrams per kilogram in the edible part of the cooked product.</p> <p>(8) Heading, gutting and dressing shall be carried out hygienically; and</p>

	<p>the products be washed thoroughly with potable running water or clean seawater.</p> <p>(9) Filleting and slicing shall be carried out in a place other than the place used for heading and gutting operations in order to avoid contamination or spoilage of fillets and slices.</p> <p>(10) Guts and parts that may constitute a danger to public health shall be separated and removed from the vicinity of products intended for human consumption.</p> <p>(11) Fillets and slices shall not remain on work tables any longer than is necessary for their preparation and shall be protected from contamination by appropriate packaging.</p> <p>(12) Containers used for the dispatch or storage of fresh fish and fishery products shall be designed in such a way as to preclude contamination of products, provide adequate drainage of melt water and ensure preservation of products under hygienic conditions.</p> <p>(13) Waste management shall comply with the following requirements:-</p> <ul style="list-style-type: none"> <li>(a) special water-tight, non-corrosive or non-wooden containers shall be provided in the establishment for the continuous disposal of waste;</li> <li>(b) waste shall be placed in leak proof, covered containers which are easy to clean and disinfect;</li> <li>(c) waste shall not be allowed to accumulate in working areas and shall be removed either continuously or as soon as the containers are full and at least at the end of each working day;</li> <li>(d) containers, receptacles and rooms set aside for waste shall always be thoroughly cleaned and disinfected after use; waste stored or disposed shall not constitute a source of contamination to the establishment or of pollution to the environment; and</li> <li>(e) maintain hygienic waste water disposal system.</li> </ul> <p>(14) Fishery products derived from bivalve molluscs, echinoderms, tunicates and marine gastropods, containing bio-toxins such as Ciguatera or other toxins dangerous to human health may be placed on the market, if bio-toxins in total quantities does not exceed the following limits:-</p> <ul style="list-style-type: none"> <li>(a) for Paralytic Shellfish Poison, eight hundred micrograms per kilogram;</li> <li>(b) for Amnesic Shellfish Poison, twenty milligrams of domoic acid per kilogram;</li> <li>(c) for okadaic acid, dinophysistoxins and pectenotoxins together, one</li> </ul>
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	<p>hundred and sixty micrograms of okadaic acid equivalents per kilogram;</p> <p>(d) for yessotoxins, one milligram of yessotoxin equivalent per kilogram; and</p> <p>(e) for azaspiracids, one hundred and sixty micrograms of azaspiracid equivalents per kilogram.</p> <p>(15) Penta Potassium - triphosphate and Sodium polyphosphate may be used as additives in fish and fishery products and shall not exceed ten milligrams per kilogram in lobster and 0.5% in shrimp and fish.</p> <p>(16) Sodium sulphate, Sodium metabisulphate, Potassium metabisulphate, Potassium sulphite and Potassium bisulphite may be used as preservatives in fish and fishery products and the permissible amount shall not exceed one hundred milligrams per kilogram in edible part of the raw product or thirty milligrams per kilogram in edible part of the cooked product.</p> <p>(17) The chemicals authorised for use in the fish and fishery products in sub-regulation (15) and (16), shall be used as per manufacturer's instructions and guidelines given by internationally recognised bodies.</p>
<p>Sampling and analysis for official control</p>	<p>111. (1) The management of an establishment shall ensure that water samples from their establishments are analysed in an accredited laboratory for microbiological, physical and chemical parameters to include Pesticide residues, Polycyclic Aromatic Hydrocarbons, dioxin and heavy metal according to their sampling plan.</p> <p>(2) The management of an establishment shall ensure that samples of fish and fishery products are taken from their establishments and analysed in an accredited laboratory for microbiological and chemical parameters to include pesticide residues, Polycyclic Aromatic Hydrocarbons, Dioxin and heavy metal according to their sampling plan.</p> <p>(3) For the purpose of environmental monitoring, and verification of the effectiveness of safety assurance in fish establishments, the Competent Authority shall draw samples of water, fish and fishery products for analysis of Polycyclic Aromatic Hydrocarbons, Dioxin, heavy metal, pesticide residues, anti-microbial residues and veterinary drugs;</p>
<p>Conditions for frozen products</p>	<p><b>112.</b> - Fresh products, which need to be frozen or quick-frozen, shall comply with the requirements under Regulation 110.</p>
<p>Conditions for thawing</p>	<p><b>113.</b> - Establishments which carry out thawing operations shall make sure that-</p>



<p>products</p>	<ul style="list-style-type: none"> <li>(a) fishery products are thawed under hygienic conditions and contamination of the thawed product avoided by having adequate drainage for melt water;</li> <li>(b) during thawing, the temperature does not exceed eighteen degrees Celsius (18°C);</li> <li>(c) after thawing, fishery products shall be handled in accordance with the following requirements: <ul style="list-style-type: none"> <li>(i) when they are prepared or processed, these operations shall be carried out immediately;</li> <li>(ii) if they are put directly into the market, the thawed state of the fish shall be clearly marked on the packaging indicating original thawing and final temperatures of the product;</li> <li>(iii) the unsold consignment shall be stored in a chill room.</li> </ul> </li> </ul>
<p>Conditions for processed products</p>	<p><b>114.-</b> (1) Fresh, frozen and thawed products intended for processing shall comply with the provisions of these Regulations.</p> <ul style="list-style-type: none"> <li>(2) Where the processing treatment is carried out to inhibit the development of pathogenic micro-organisms, or if it is a significant factor in the preservation of the product, the treatment shall be scientifically recognised in accordance with the internationally recommended Codes of Practice for such a product which employ Good Manufacturing Practice.</li> <li>(3) The management of an establishment shall keep a register of the type of process employed, such as heating time and temperature, salt content, pH and water content to be monitored and controlled and such record be kept for the expected storage life of the products and be made available for inspection.</li> <li>(4) For products, which are preserved for a limited period by a treatment such as salting, smoking, drying, frying or marinating, the appropriate conditions for storage shall be clearly marked on the package.</li> </ul>
<p>Conditions for canning</p>	<p><b>115.-</b> (1) Where fish or fishery products have been subjected to sterilization in hermetically sealed containers-</p> <ul style="list-style-type: none"> <li>(a) the water used for the preparation of cans shall be potable water;</li> <li>(b) the process used for heat treatment shall be appropriate, having regard to such major criteria as the heating time, temperature, filling and size</li> </ul>

	<p>of containers;</p> <p>(c) the heat treatment shall be capable of destroying or inactivating pathogenic organisms and the spores of pathogenic micro-organisms;</p> <p>(d) the heating equipment shall be fitted with devices for verifying whether the containers have undergone appropriate heat treatment;</p> <p>(e) potable water shall 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;</p> <p>(f) further checks shall be carried out at random by the manufacturer to ensure that the processed products have undergone appropriate heat treatment by;</p> <p style="padding-left: 40px;">(i) incubation tests carried out at 37 degrees Celsius (37°C) for seven days or at 35 degrees Celsius (35°C) for ten days or any other equivalent combination;</p> <p style="padding-left: 40px;">(ii) microbiological examination of contents and containers in the establishment laboratory or in any other approved laboratory.</p> <p>(g) samples of production shall be taken each day at predetermined intervals, to ensure the efficacy of sealing; and</p> <p>(h) checks shall be carried out in order to ensure that containers are not damaged.</p> <p>(2) All containers which have undergone heat treatment under practically identical conditions shall be given a batch identification mark or marks identifying the lot to which a food product belongs.</p>
<p>Conditions for smoking</p>	<p><b>116.</b> - (1) Fresh products, intended for smoking, shall comply with the requirements of Regulation 110.</p> <p>(2) Smoking shall be carried out in a separate establishment or a special place equipped, with a ventilation system to control smoke and heat.</p> <p>(3) Materials used to produce smoke shall be-</p> <p style="padding-left: 40px;">(a) stored away from the place of smoking and used in such a way that they do not contaminate the products;</p> <p style="padding-left: 40px;">(b) free from paint, varnish, glue or any chemical preservatives; and</p> <p style="padding-left: 40px;">(c) free from intrinsic carcinogens and chemicals.</p>

	<p>(4) After smoking, hot smoked products shall be cooled rapidly to below ten degrees Celsius (10°C) within two hours or to below three degrees Celsius (3°C) within six hours for their preservation before being packaged; and cold smoked products shall be adequately cooled to zero degree Celsius (0°C) to minus two degrees Celsius (- 2°C) within two hours.</p> <p>(5) Smoked fish shall be handled, packaged, stored and transported in a manner which prohibits contamination.</p> <p>(6) Source of smoke shall not impart any objectionable or any harmful substance which may affect health of the consumers.</p> <p>(7) For the purpose of identification, smoked fish or fishery products shall have identification mark as indicated in Regulation 94 (2).</p> <p>(8) Soot and ashes shall not be allowed to accumulate on the interior of the drying kiln to avoid contamination of the product.</p>
<p>Condition for cooked crustaceans and molluscan shellfish products</p>	<p><b>117.-</b> (1) Cooking of crustaceans and molluscan shellfish shall immediately be followed by rapid cooling using potable water or clean sea water; and if no other method of preservation is used, cooling shall continue until the temperature approaching that of melting ice is reached.</p> <p>(2) Shelling or shucking shall be carried out under hygienic conditions avoiding the contamination of the product and-</p> <p>(a) where such operations are done by hand, workers shall pay particular attention to the cleanliness of their hands and all working surfaces be cleaned thoroughly;</p> <p>(b) where machines are used, they shall be cleaned at frequent intervals and disinfected after each working day; and</p> <p>(c) after shelling or shucking, cooked products shall immediately be frozen or kept chilled at a temperature which precludes the growth of pathogens be stored in appropriate premises.</p> <p>(3) Establishment shall carry out microbiological checks on cooked crustaceans and molluscan shellfish products at regular intervals, complying with the approved National standards.</p>
<p>Conditions for mechanical flesh recovery</p>	<p><b>118.-</b> (1) The mechanical recovery of fish flesh shall-</p> <p>(a) take place immediately after filleting, using raw materials free of guts and where whole fish are used, they shall be gutted and washed beforehand;</p>

	<p>(b) after recovery, be frozen as quickly as possible or incorporated in a product intended for freezing or stabilizing treatment.</p> <p>(2) The machinery used for mechanical recovery of fish flesh shall be cleaned at frequent intervals and at least after every two hours;</p>
<p>Conditions for sun drying</p>	<p><b>119.</b> - (1) Fresh products to be sun dried shall comply with the requirements of Regulation 110.</p> <p>(2) In sun drying, fish and fishery products shall be placed on raised platform or racks away from the presence of potentially harmful contaminations.</p> <p>(3) In sun drying, fishery products shall be protected from vermin and contamination by birds, dropping from animals, dust and any other extraneous material.</p> <p>(4) During processing and storage of fish and fishery products, only approved preservatives shall be used.</p> <p>(5) Working environment shall be kept in hygienic and sanitary conditions at all times to prevent cross contamination.</p>
<p>Conditions for frying</p>	<p><b>120.-</b> Fresh products intended for frying shall comply with the requirements of Regulation 110 and also the following conditions shall apply:</p> <p>(a) frying temperature shall not exceed two hundred degrees Celsius (200°C);</p> <p>(b) no darkened or tarry oil shall be used;</p> <p>(c) ready to eat fried fish and fishery products shall be handled, packed, served or stored under hygienic and sanitary conditions provided under these regulations; and</p> <p>(d) ingredients and additives to be used shall meet the required national standards.</p>
<p>Conditions for fish meal</p>	<p><b>121.-</b> (1) Any fish meal intended for human consumption shall be-</p> <p>(a) produced and handled under hygienic and sanitary conditions;</p> <p>(b) obtained, handled, transferred and stored separately from products intended for animals consumption; and</p> <p>(c) checked for compliance through laboratory analysis conducted by an approved laboratory.</p> <p>(2) Any fish by-products intended for fish meal production shall be</p>

	<p>collected and transported in suitable containers and vehicles, in order to prevent leakage of liquid.</p> <p>(3) Subject to sub-regulation (2), the containers or vehicle used shall adequately be covered by tarpaulin or plastic sheets.</p> <p>(4) The materials used under sub-regulation (3) shall be cleaned, disinfected after each use and maintained in a hygienic condition.</p> <p>(5) The fish meal establishment shall-</p> <p>(a) have an appropriately covered section to receive by-products and a separate section for storage of final product which:</p> <p>(i) shall be constructed in such a way as to ease cleaning and disinfection; and</p> <p>(ii) its floors designed in such a way as to allow easy drainage of liquid oozing from the by-products.</p> <p>(b) ensure that the unpleasant smell from its production activities does not affect the neighbourhood.</p> <p>(6) During storage, fish meal shall be stored in a cool dry place protected from rodents and birds.</p> <p>(7) Fish meal set aside for human and animals shall not be placed on the market or fed to any food producing animal if it is unsafe and shall be deemed to be unsafe for its intended use if it is considered to-</p> <p>(a) have an adverse effect on human or animal health; and</p> <p>(b) make the food derived from food-producing animals unsafe for human consumption.</p> <p>(8) Where a feed which has been identified as not satisfying the feed safety requirements is part of a batch, lot or consignment of feed of the same class or description, it shall be presumed that all of the feed in that batch, lot or consignment is so affected, unless a detailed assessment on the batch, lot or consignment proving the contrary has been done.</p>
<p>Conditions for aquaculture products</p>	<p><b>122.</b> - (1) Aquaculture products intended for processing in the approved fish establishment shall comply with conditions specified in these Regulations.</p> <p>(2) Fish or fishery products of aquaculture origin shall not be placed on the market for human consumption unless such products comply with the conditions prescribed in these regulations.</p>

	<p><b>(3)</b> Any fish establishment receiving cultured products for processing and subsequent placing on the market shall be supplied with supplier's declaration that-</p> <ul style="list-style-type: none"> <li>(a) indicates administered drugs;</li> <li>(b) where veterinary medicines have been applied, minimum withdrawal period have been observed and maximum residue limits are not exceeded; and</li> <li>(c) no prohibited substances are present.</li> </ul>
<p>Conditions for fish feeds</p>	<p><b>123.</b> - Every fish feed manufacturer, shall ensure that-</p> <ul style="list-style-type: none"> <li>(a) fish feed shall not be placed on the market unless it is labelled with composition or feed code number, texture, manufacture and expiry date, country of origin and contact address for traceability purposes;</li> <li>(b) veterinary therapeutic products and medicinal premixes for inclusion in fish feeds shall not be applied unless they are approved for use by Competent Authority;</li> <li>(c) slaughterhouse waste or offal from mammalian animals shall not be used as fish feed without proper treatment.</li> </ul>
<p>Conditions for salted fish</p>	<p><b>124.</b> - (1) Fresh products intended to be salted shall comply with the requirement of Regulation 110;</p> <ul style="list-style-type: none"> <li>(2) Salting operations shall take place in a designated area adequately separated from the area where other operations are carried;</li> <li>(3) Salt used in the treatment of fishery products shall be clean, of food grade and stored in such a way as to preclude contamination and it shall not be reused;</li> <li>(4) Containers used for salting or brining shall be constructed from non-corrosive and non wooden materials that preclude contamination;</li> <li>(5) Brine liquor coming out from the product during dry salting shall not be allowed to accumulate in the salting room;</li> <li>(6) Salting premises shall be kept in sanitary and hygienic conditions all the time;</li> <li>(7) Workers involved in salting shall observe hygiene requirements as prescribed in Regulation 98.</li> </ul>
<p>Conditions for</p>	<p><b>125.</b>- (1) Fresh fish and fishery products intended for domestic markets</p>

<p>distribution and marketing of fish and fishery products</p>	<p>shall be distributed in the following conditions-</p> <ul style="list-style-type: none"> <li>(a) transported in containers that are vermin proof, non corrosive, easy to clean and disinfect and they shall be covered to prevent damage, exposure to direct sunlight and contamination;</li> <li>(b) ice used shall be made from potable water and handled in hygienic manner;</li> <li>(c) no passenger shall sit on fish aboard a transport facility;</li> <li>(d) no any cargo shall be placed on fish aboard a transport facility;</li> <li>(e) only fish and fishery products which is wholesome shall be displayed for sale.</li> </ul> <p>(2) In addition to conditions stipulated under Regulations 101 and 105 the following conditions for market facilities shall apply -</p> <ul style="list-style-type: none"> <li>(a) waste management from fish handling shall comply with conditions stipulated under Regulation 110 (13);</li> <li>(b) melt water from ice used shall be ducted into appropriate drain;</li> <li>(c) display counter surfaces shall be made of non porous, non wooden and corrosion resistant material, that is easy to clean and disinfect, constructed with a slope to facilitate drainage;</li> <li>(d) transparent display counters shall be made from non breakable materials;</li> <li>(e) if a temperature controlled display counter or cabinet is used, product temperature shall be maintained at less than five degrees Celsius (5°C);</li> <li>(f) market stalls shall be provided with hand washing basin equipped with sanitary facilities.</li> </ul> <p>(3) Fish handlers working in fish and fishery products market shall meet hygienic conditions stipulated under Regulation 98.</p> <p>(4) Chill storage facilities shall comply with conditions stipulated under Regulation 101(2).</p> <p>(5) Cured fish and fishery products shall be distributed in the following conditions-</p>
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	<ul style="list-style-type: none"> <li>(a) transported in a well aerated container that is vermin proof, non corrosive, easy to clean and disinfect; and avoid placing heavy objects on top of cured fish to prevent damage and fragmentation;</li> <li>(b) cured fish shall not be adulterated with chemicals harmful to human life;</li> <li>(c) cured fish infested with insects or attacked with moulds or any other contaminant shall not be placed on the market;</li> <li>(d) cured fish shall not be tossed, dragged or displayed on the ground.</li> </ul> <p>(6) Cured fish and fish products shall be stored in a -</p> <ul style="list-style-type: none"> <li>(a) clean, well ventilated, vermin proof, dust proof, cool and dry condition;</li> <li>(b) fish packages placed on pallets and stacks of stored fish arranged in a manner that facilitate free movement of fish handler and allows air circulation and prevent damage.</li> </ul>
<p>Conditions of hygiene for fishing and transporting vessels</p>	<p><b>126.-</b> (1) Every fishing and fish transporting vessel of less than eleven metres shall have the following conditions-</p> <ul style="list-style-type: none"> <li>(a) designed and constructed so as not to cause contamination of the products with bilge-water, sewage, smoke, fuel, oil, grease or other objectionable substances;</li> <li>(b) surfaces with which fishery products come into contact must be of suitable corrosion-resistant material that is smooth and easy to clean;</li> <li>(c) surface coatings must be durable and non-toxic;</li> <li>(d) equipment and material used for working on fishery products must be made of corrosion-resistant material that is easy to clean and disinfect;</li> <li>(e) where necessary, conveyances and or containers used for transporting foodstuffs are to be capable of maintaining foodstuffs at appropriate temperatures and allow those temperatures to be monitored;</li> <li>(f) when vessels have a water intake for water used with fishery products, it must be situated in a position that avoids contamination of the water supply.</li> </ul>



	<p>(2) The Competent Authority shall inspect vessels in accordance with reference standard prescribed in QA/RS/25 set out in the Sixth Schedule.</p> <p>(3) A vessel which complies with conditions under sub-regulation (2) of this Regulation shall be regularly inspected in accordance with reference standard prescribed in QA/RS/27 set out in the Sixth Schedule.</p>
<p>Conditions for seaweed product</p>	<p><b>127.</b> - (1) Sorting and grading of seaweed shall be conducted prior to packing and stored in clean establishment, warehouse free from dust, moisture and contaminants.</p> <p>(2) Moisture content in dry seaweed shall not exceed thirty percent unless specified by the customer.</p>
	<p style="text-align: center;"><b>PART VII</b> <b>OFFENCES AND PENALTIES</b></p>
<p>Offences where no specific penalty provided</p>	<p><b>128.</b> - Any person who contravenes any of the provisions of these Regulations other than those with specified penalties, upon conviction shall-</p> <p>(a) in case of first offence be liable to a fine of not less than two hundred thousand shillings and not exceeding one million shilling or to imprisonment for a term of not less than two years and not exceeding five years or to both.</p> <p>(b) in case of a second and subsequent offences, be liable to a fine of not less than three hundred thousand shillings and not more than two million shillings or to imprisonment for a term of not less than three years and not more than six years or to both.</p>
<p>Penalties for violating large scale aquaculture practices</p>	<p><b>129.-</b> (1) Any person, who practices large scale aquaculture without permit from the Director, commits an offence and upon conviction shall be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than two years.</p> <p>(2) Any person who places on market fish feed that is not certified and labelled commits an offence and upon conviction, shall be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than two years.</p> <p>(3) Any person who uses veterinary therapeutic products and medicinal premixes for inclusion in fish feeds without being approved by a relevant Competent Authority, commits an offence and upon</p>

	<p>conviction, shall be liable to a fine of not less than one million shillings or imprisonment for a term of not less than two years.</p> <p>(4) Any person who sells aquaculture fish or fishery products treated with veterinary therapeutic products and medicinal premixes before a relevant Competent Authority has declared in writing that the withdrawal period has been observed, commits an offence and upon conviction shall be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than two years.</p> <p>(5) Any person who uses or releases into the aquatic environment Genetically Modified Organisms or Hybridized Organisms commits an offence and upon conviction shall be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than two years.</p> <p>(6) Any person who transports aquaculture fish and fish products from farm to factory without effecting a complete traceability system for rapid recall, commits an offence and upon conviction, shall be liable to a fine of not less than three hundred thousand shillings or to imprisonment for a term of not less than one year.</p> <p>(7) Any person who uses drugs, medicines or chemicals for the treatment of fish diseases and parasite without being guided by a competent person or obtaining an approval from the relevant Competent Authority, commits an offence and upon conviction, shall be liable to a fine of not less than one million shillings or to imprisonment for a term of not less than two years.</p> <p>(8) Any person who conducts aquaculture practice in a manner that disrupt the integrity of the environment, commits an offence and upon conviction, shall be liable to imprisonment for a term of not less than five year and not exceeding ten years.</p>
False documents	<p><b>130.</b> - Any person who unlawfully alters, destroys, erases or obliterates any declaration, certificate or other document made or issued under these Regulations, or any label or mark placed on any container in accordance with these regulations, commits an offence and upon conviction shall be liable to a fine of not less than one million shillings or imprisonment of two years.</p>
Provision of appeal	<p>131. - Any person who is aggrieved by a decision of the Director under these regulations may, within thirty days from the date of receiving the confirmed decision in writing, appeal to the Minister.</p>
<p><b>PART VIII</b></p>	

GENERAL PROVISIONS	
Guidelines	<p><b>132.</b> - (1) The Director may, from time to time, issue guidelines for the purpose of implementation of these regulations.</p> <p>(2) Without prejudice to the generality of sub-regulation (1), the Director shall issue guidelines for-</p> <ul style="list-style-type: none"> <li>(a) quality management programs;</li> <li>(b) sampling of fish, fishery products, fish feed, water and sediments for analyses;</li> <li>(c) organoleptic and chemical checks for fish inspection and quality assurance;</li> <li>(d) microbiological analyses for fish inspection and quality assurance;</li> <li>(e) fish landing stations;</li> <li>(f) establishment and operation of Beach Management Units; and</li> <li>(g) auditing of- <ul style="list-style-type: none"> <li>(i) fish and aquaculture establishments structure and fabrication;</li> <li>(ii) storage facilities;</li> <li>(iii) raw materials;</li> <li>(iv) processing equipment and machinery;</li> <li>(v) personnel standards;</li> <li>(vi) food handling practices;</li> <li>(vii) quality and safety assurance systems;</li> <li>(viii) pest prevention;</li> <li>(ix) cleaning system;</li> <li>(x) management control; and</li> <li>(xi) fish laboratory layout and practices, equipment and specifications.</li> </ul> </li> </ul>
Establishment and management of Beach Management Units	<p><b>133.-</b> (1) There is established Beach Management Units in every fresh water body and marine coastlines in accordance with Beach Management Unit Guidelines to be made by the Director.</p> <p>(2) The jurisdictional area on land of every Beach Management Unit shall be as agreed upon by fishers community, community based organisations, village councils, local government authority and the Central Government.</p> <p>(3) Subject to the provisions of sub-regulation (2) Beach Management Unit may include more than one fish landing station.</p> <p>(4) Any person engaging in fishery activities including fishers, fish processors, traders, gear repairers and suppliers and boat builders within the Beach Management Units area who meets the following qualifications shall be registered as a member of Beach Management</p>

	<p>Unit:</p> <ul style="list-style-type: none"> <li>(i) a resident of the village or villages in which the Beach Management Unit is established;</li> <li>(ii) an ardent conservator of the fishery resources;</li> <li>(iii) of any sex and age above 18 years;</li> <li>(iv) honest, trustful, cooperative, self motivated and ready to work in a group;</li> <li>(v) ready to work on voluntary basis;</li> <li>(vi) a leader shall know how to read and write in Kiswahili.</li> </ul> <p>(5) The tenure of office bearers shall be three years, but may be renewable once.</p> <p>(6) Immigrant fishers known as “wavuvi wa dago” shall not be allowed to be members of Beach Management Unit.</p> <p>(7) Non citizen shall not be allowed to be members of Beach Management Unit.</p> <p>(8) Every Beach Management Unit:</p> <ul style="list-style-type: none"> <li>(a) shall meet quarterly;</li> <li>(b) shall open a bank account and establish a financial management system to support its operations;</li> <li>(c) may acquire assets to be used solely for its operations;</li> </ul> <p>(9) The Beach Management Units sources of fund shall be but not limited to-</p> <ul style="list-style-type: none"> <li>(a) membership fee as approved by the Beach Management Unit Assembly;</li> <li>(b) money accrued from successful tenders obtained from the competitive basis offered by the local government authority and service charges on Beach Management Unit assets;</li> <li>(c) fish landing station user fees;</li> <li>(d) income from fisheries micro-projects; and</li> <li>(e) fines from infringements of Beach Management Unit’s by-laws.</li> </ul> <p>(10) A Beach Management Unit may associate with other Beach Management Units and co-management structures to form higher level Beach Management Units for the purposes of fisheries planning, management and development.</p> <p>(11) A Beach Management Unit shall undertake self-monitoring of its performance each year using a monitoring format provided in the National Beach Management Unit Guidelines and external monitoring of each Beach Management Unit shall be undertaken using the same format by the District Executive Director who may delegate this task to</p>
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	<p>appropriate officer.</p> <p>(12) The Director in collaboration with District Authorities or any other authorized officer may, make random spot-check monitoring of Beach Management Units activities.</p> <p>(13) Members under sub-regulation (4) shall form a Beach Management Unit Assembly for purposes of fisheries planning and development in partnership with organs under sub-regulation (2).</p> <p>(14) The Beach Management Unit Assembly-</p> <ul style="list-style-type: none"> <li>(a) shall approve the Beach Management Unit constitution and membership fee;</li> <li>(b) shall elect a Beach Management Unit Committee in accordance with guidelines under sub-regulation(1);</li> <li>(c) shall elect:             <ul style="list-style-type: none"> <li>(i) a Chairman and Vice-Chairman;</li> <li>(ii) a Secretary;</li> <li>(iii) a Treasurer; and</li> <li>(iv) any other office bearer of the Committee and sub-committees;</li> </ul> </li> <li>(d) may issue financial incentives to its members from its own resources;</li> <li>(e) may approve Beach Management Units operating procedures;</li> <li>(f) shall meet quarterly, following a calendar year, and the minutes of the meeting shall be recorded for public scrutiny;</li> <li>(g) may remove from office any member of the Committee and sub-committees by majority votes in that respect on the grounds of contravention of the Act, these regulations or Beach Management Unit guidelines and operating procedures;</li> <li>(h) shall approve annual and quarterly budgets of the Beach Management Units; and</li> <li>(i) shall conduct meetings to consider quarterly and annual performance reports.</li> </ul> <p>(15) Every fisher folk shall abide by the by-laws and conditions set by the Beach Management Units in their respective areas.</p>
<p>Functions of the Beach Management Units</p>	<p><b>134.-</b> (1) The functions of the Beach Management Unit shall include, but not limited to-</p> <ul style="list-style-type: none"> <li>(a) develop a Beach Management Unit; constitution, fisheries</li> </ul>

	<p>management plan and fish landing station development plan in accordance with higher level fisheries management plans;</p> <p>(b) develop annual and quarterly work plans and budgets to implement the management and development plans;</p> <p>(c) collaborate in fisheries Catch Assessment Surveys, and frame surveys;</p> <p>(d) in collaboration with village council shall develop by-laws and engage in monitoring, control and surveillance in such a way as to reduce the incidence of illegal fishing and fish trading practices and environmental degradation within the Beach Management Unit areas;</p> <p>(e) ensure sanitary and hygienic conditions at the fish landing stations within the Beach Management Unit area, in accordance with standards set by the Competent Authority;</p> <p>(f) ensure good leadership;</p> <p>(g) participate in selection processes for the issuance of fishing vessels licence and fishing within the Beach Management Unit jurisdictional area to ensure equitable access to resources;</p> <p>(h) ensure fisheries licence fees are paid by Beach Management Unit members in a timely manner to the officer in charge of fisheries in the local government authority;</p> <p>(i) arbitrate to settle fisheries disputes amongst Beach Management Unit members, between Beach Management Units and between the Beach Management Unit and other institutions;</p> <p>(j) fill in a standard tally book indicating fish weight, value and price of fish and submit the data to an Authorized Officer in their locality by second day of the following month;</p> <p>(k) keep an updated register and submit quarterly reports on fisheries management and development activities to an Officer in charge of fisheries in the Local Government Authority;</p> <p>(2) Every Officer in charge of fisheries in the Local Government Authority shall be required to submit quarterly reports delivered by Beach Management Unit on fisheries management and development activities to the Director.</p>
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<p>Conflict of interest</p>	<p><b>135.-</b> Where a member of Beach Management Unit has a conflict of interest on any matter brought before him on the execution of the above functions that member shall not exercise any function or make any decision in respect of that matter.</p>
<p>National Register of Beach Management Units</p>	<p><b>136.-</b> (1) The chairman of Beach Management Unit shall apply for registration of their unit to an Authorised Officer using Form 22 provided in the First Schedule in duplicate;</p> <p>(2) The Director shall:</p> <p>(a) provide certificate of registration of Beach Management Units prescribed in specimen QA/APP/15 provided in the Fifth Schedule to the Beach Management Units which applied and qualify for the registration;</p> <p>(b) establish a National Register of Beach Management Units;</p> <p>(c) appoint an Authorised Officer to be a registrar of Beach Management Units or collaborative fishers management units;</p> <p>(3) Every Officer in charge of fisheries in the Local Government Authority, shall in his area of jurisdiction, keep a register in Form 23 of all Beach Management Units provided in the First Schedule.</p>
<p>Zonal Enforcement Units</p>	<p><b>137. -</b> (1) The Director shall establish Zonal Enforcement Units in order to protect fish and its environment, fishery products and aquatic flora against unlawful dealers and the enforcement of the provisions of these regulations.</p> <p>(2) Each Zonal Enforcement Unit shall consist of centres which are prescribed in the Seventh Schedule to these regulations.</p>
<p>Photograph to be attached with an application</p>	<p><b>138.-</b> (1) Any person who makes an application for the-</p> <p>(a) registration of a fishing vessel;</p> <p>(b) certificate of approval or ownership;</p> <p>(c) fishing vessel licence; or</p> <p>(d) licence for fishing, collection or export of fish or fishery products;</p> <p>shall attach his photograph on the application form.</p> <p>(2) A photograph under sub-regulation (1) shall be a coloured passport size on a blue background taken within six months.</p>
<p>Precautionary action</p>	<p><b>139.-</b> (1) A Fish Inspector shall take a precautionary action by closing any fish establishment if he is convinced that conditions in the establishment</p>

	<p>constitute a high risk to consumers health, or approximate economic fraud.</p> <p>(2) The Fish Inspector shall report the decision in sub-regulation (1) immediately to the Director who shall confirm the decision taken pending institution of an immediate auditing not exceeding three days from the date of confirmation.</p> <p>(3) The Director shall institute a verification audit on the decision taken in sub regulation (1) within three days.</p> <p>(4) Based on the audit report, the Director may decide to close the establishment temporarily pending full implementation of audit recommendations or may close it permanently.</p> <p>(5) The communication under this regulation shall be in any form, however, where a telephone or e-mail is used, the decision shall be confirmed in writing, immediately.</p>
<p>Amendment of Schedules</p>	<p><b>140.-</b> The Minister may, by order published in the <i>Gazette</i>, amend any of the Schedules under these regulations.</p>
<p>Activities of the Fisheries Development Fund</p>	<p><b>141.-</b> (1) The Fisheries Development Fund shall support the following-</p> <ul style="list-style-type: none"> <li>(a) protection, rehabilitation and enhancement of the habitat;</li> <li>(b) monitoring, control and surveillance of fisheries;</li> <li>(c) training and awareness raising related to management of fishery resources and environment;</li> <li>(d) facilitation of fisheries research;</li> <li>(e) improvement of infrastructure and facilities in the fishery industry;</li> <li>(f) fish post harvest losses reduction and quality of fish and fishery products;</li> <li>(g) development of aquaculture;</li> <li>(h) facilitation of fisheries statistical data collection, processing, analysis, publication and dissemination;</li> <li>(i) capacity building in fisheries;</li> <li>(j) enhancement of fish inspection and safety assurance regimes;</li> <li>(k) the fishing communities in case of natural disasters; and</li> <li>(l) any other activity as it may deem necessary for the proper implementation of the objectives of the Fund.</li> </ul> <p>(2) The monies accrued from the Fund shall not be issued to individuals or non institutional bodies.</p>
<p>Administration of the Fund</p>	<p><b>142. –</b> (1) The Director shall assign from amongst fisheries employees, serve as secretariat to the Fund.</p>



	<p>(2) The Secretariat to the fund shall be responsible for the day to day administration of the Fund.</p> <p>(3) The Secretariat shall consist of-</p> <ul style="list-style-type: none"> <li>(i) the Fund Administrator;</li> <li>(ii) the Fund Accountant ; and</li> <li>(iii) supporting staff</li> </ul> <p>(4) Financial Provisions of the Fund shall include-</p> <ul style="list-style-type: none"> <li>(a) establishing of one or more separate accounts in a bank certified into which all monies received by the Fund shall be paid in and out;</li> <li>(b) keeping books of accounts and maintain proper records of its operations in accordance with Government accounting procedures;</li> <li>(c) preparing annual estimates of income and expenditure and once approved, adhere to the budget;</li> <li>(d) ensuring that the operations of the Fund are exercised in an economical, efficient and transparent manner;</li> <li>(e) disbursing funds in accordance with the Public Financial Act ;</li> <li>(f) managing the resources of the Fund in a prudent, efficient and transparent manner;</li> <li>(g) preparing and publishing monthly, quarterly, mid-year and annual reports which shall include- <ul style="list-style-type: none"> <li>(i) an account of the operations of the Fund during the respective periods;</li> <li>(ii) a set of audited accounts;</li> <li>(iii) such other matters as may be prescribed;</li> </ul> </li> </ul> <p>(5) The accounts of the Fund shall be audited by the Controller and Auditor General and the Minister shall lay the same before the Parliament.</p>
<p>Management Committee</p>	<p><b>143.-</b> (1) There is established a committee to be known as Fisheries Development Fund Committee which shall be responsible for the management of Fund.</p> <p>(2) The Committee shall be chaired by the Permanent Secretary of the Ministry responsible for fisheries and shall consist of members from the following institutions-</p>

	<ul style="list-style-type: none"> <li>(a) Fisheries Sector;</li> <li>(b) Tanzania Fisheries Research Institute;</li> <li>(c) Legal Officer from the ministry responsible for fisheries;</li> <li>(d) Ministry responsible for Local Government;</li> <li>(e) Ministry responsible for finance;</li> <li>(f) Marine Park and Reserves Unit;</li> <li>(g) two representatives from the fishery industry one from capture fishery and another from aquaculture;</li> </ul> <p>(3) The Director shall be the Secretary of the committee.</p> <p>(4) The committee shall meet twice a year and the quorum at any meeting shall be two thirds of members.</p> <p>(5) The Committee shall be in office for a term of three years, which may be renewable once.</p>
<p>Functions of the Committee</p>	<p><b>144.-</b> The Fisheries Development Fund Committee shall perform the following functions-</p> <ul style="list-style-type: none"> <li>(a) approve budget of the Fund;</li> <li>(b) approve financial audit reports;</li> <li>(c) set criteria for accessing and assessing application for Fund; and</li> <li>(d) take all such other actions which shall advance the objects of the Fund.</li> </ul>
<p>Powers of Authorised Officer</p>	<p><b>145.-</b> (1). An Authorised Officer shall, in addition to powers conferred upon him under these regulations, have powers to -</p> <ul style="list-style-type: none"> <li>(a) enter with or without search warrant any fish and aquaculture establishment, market, shop, motor vehicle, vessel that he reasonably suspects of contravening the provisions of the Act and these Regulations or any other related legislation.</li> <li>(b) enter with or without search warrant, a foreign vessel that is in any fresh or marine water body or in port that he reasonably suspects of being used in connection with fishing or any other activity carried on contrary to these regulations.</li> </ul> <p>(2) An Authorised Officer in performing his duties may-</p> <ul style="list-style-type: none"> <li>(a) reasonably call on any person to assist him;</li> <li>(b) use such forces as is reasonably necessary;</li> <li>(c) require any person to do anything that appears reasonably necessary for the purpose of facilitating the performance of his</li> </ul>

	<p>duties;</p> <p>(d) order that any means of transportation including motor vehicle, vessel, bicycle, carts which is reasonably suspected be stopped;</p> <p>(e) search any premises, fish establishment which is reasonably suspected to stock or offer for sell prohibited illegal fishing gears;</p> <p>(f) search or examine any motor vehicle, vessel, an establishment or any thing on board thereof;</p> <p>(g) require any person on board of motor vehicle, vessel, in an establishment, in a shop or market to produce any document or thing related to that vessel or equipment or the persons on board thereof;</p> <p>(3) An authorised officer who has reasonable grounds to suspect that an offence has been committed under the Act and these Regulations by any person, including any person on board a motor vehicle or vessel or establishment, may, without warrant or other process-</p> <p>(a) seize the motor vehicle or vessel or establishment together with any fish, fishing gear or other equipment suspected of being used in the commission of an offence; or</p> <p>(b) arrest the person he suspects.</p> <p>(4) Where a motor vehicle, vessel, establishment or a thing is seized or a person is arrested under sub regulation (3) an authorised officer shall within a reasonable time, put the seized items under police custody and cause the person(s) arrested to be brought before a Magistrate's court to answer a charge in connection with the offence.</p>
<p>Authorised Officer to carry Identity Cards</p>	<p><b>146.-</b> (1) An Authorised Officer or a person appointed and assigned by the Director to exercise functions of Authorised Officer as stipulated in these regulations shall be issued with Identity Card prescribed in QA/APP/14 set out in the Fifth Schedule.</p> <p>(2) An Authorised Officer while exercising his functions shall carry the identity card.</p> <p>(3) An Authorised Officer shall upon ceasing to be an Authorised Officer, surrender immediately his identity card to the Director.</p> <p>(4) The Director shall revoke an identity card from an Authorised Officer who has proved to have abused the use of the identity card or convicted of any offence.</p>

	<p>(5) An Authorised Officer who loses his identity card and upon presentation of a police lost report to the Director who after being satisfied with reasons given shall be issued with a new identity card.</p> <p>(6) An Authorised Officer whose identity card is destroyed or defaced shall as soon as possible report the case to the Director who may issue a replacement card.</p> <p>(7) The Director shall keep and maintain a register of all Authorised Officers in which he shall record the names and particulars of identity cards issued by him.</p>
<p>Revocation of GN. No. 314 of 2005</p>	<p><b>147.</b> The Fisheries Regulations, 2005 are hereby revoked.</p>

## FIRST SCHEDULE

## FORMS

1. Form 1 Application for Registration of a fishing vessel
2. Form 2(a) Application for a fishing vessel licence
3. Form 2(b) Inspection Report of an industrial fishing vessel
4. Form 2(c) Inspection Report of an artisanal fishing vessel
5. Form 3(a) Application for a licence for fishing or dealing in fish or fishery products
6. Form 3(b) Application for prawn fishing licence
7. Form 3(c) Application for export licence for fish and fishery products
8. Form 3(d) Export Performance Report
9. Form 4 Evidence of dynamited fish
10. Form 5 Application for permit to construct/reconstruct/renovate/adapt a fish establishment
11. Form 6 Application for certificate of transportation of fish and fishery products
12. Form 7 Application for a Permit to establish a commercial/large Scale aqua farm
13. Form 8 Register of aqua farmers
14. Form 9 Results on poisoned fish (field results)
15. Form 10 Register of Fishing Vessels
16. Form 11 Compounding an Offence
17. Form 12 Seizure Form
18. Form 13(a) Application for Disposal of Fish/Fishery products
19. Form 13(b) Application for Disposal of Illegal Fishing gears
20. Form 14 Tanzania Prawn -Tow Fishing Log
21. Form 15 Catch Assessment Survey Data Collection Form
22. Form 16 Daily Record of Fish Landed
23. Form 17 Frame Survey Form for Inventory of Fish Producing factors – Landing Site Approach
24. Form 18 Frame Survey Form for Inventory of Fish Producing factors – Household approach
25. Form 19 Production Monitoring
26. Form 20(a) Sample Collection
27. Form 20(b) Sample Delivery
28. Form 20(c) Sample Submission and Test Request
29. Form 21(a) Log Book for fish farm management
30. Form 21(b) Log Book for Seaweed farm management
31. Form 22 Application for Registration of Beach Management Units
32. Form 23 Register of Beach Management Units
33. Form 24 Fishery products grading and valuation scheme
34. Form 25 Aquaculture Production data
35. Form 26 Information to be provided in advance by vessel

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 4(1))

Affix Recent  
coloured  
passport size  
photograph

APPLICATION FOR REGISTRATION OF A FISHING VESSEL

(To be filled in duplicate)

**PART 1:** To be filled by applicant

- (a) Full name of owner .....
- (b) Occupation .....
- (c) Postal address .....
- (d) Physical business address.....
- (e) Residential address .....
- (f) Telephone number..... Mobile phone.....e-mail address .....
- (g) Nationality (Citizen of) .....
- (h) If citizenship acquired by registration, state registration number .....
- (i) Age..... sex .....

\*I/We hereby apply for registration of the vessel described below:-

- (a) Name of vessel (if any) .....
- (b) Length overall .....
- (c) Type of vessel .....
- (d) Gross Tonnage .....
- (e) Date of construction .....
- (f) Means of propulsion: \*Paddle/Sail/Outboard Engine/Inboard Engine .....
- (g) Engine type: ..... Make.....Serial No(s).....
- (h) Horse Power..... Number of engines.....
- (i) Type of fishing gear and quantity  
.....  
.....
- (j) Home Port .....

\*I/We hereby certify that:

- (a) All the above particulars are to the best of \*my/our knowledge correct; and that the vessel has not previously been registered in Mainland Tanzania
- (a) The vessel in respect of which this application is made was inspected and a sea worthiness certificate No. .... issued by.....  
on .... Place of issue.....

.....  
Date of application ..... Full name and signature of applicant

**PART 2:** To be filled by village authority /Beach Management Unit Chairperson if applicable

Recommendations for approval / disapproval\*

.....  
.....  
.....

Full name of recommending person.....  
Signature ..... Title .....  
Date.....

Official stamp.....

**PART 3: For Official Use**

(To be filled by Licensing Officer).

(i) The application is approved / not approved

(ii) Reasons for not approving

.....  
.....  
.....

.....

.....  
Full name of Licensing Officer

Signature

Date

Designation.....

.....

Official stamp

\*Delete whichever is not applicable

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 11(4))

Affix Recent  
coloured  
passport size  
photograph

APPLICATION FOR A FISHING VESSEL LICENCE

1. Vessel description

Application is hereby made for the issue of a fishing vessel licence for the period from ..... to..... in respect of a registered fishing vessel whose description is as follows:-

Name of vessel.....  
Vessel Identification mark.....  
Type of vessel.....  
Gross Tonnage (GT).....  
Type and quantity of fishing gear.....

Means of Propulsion: \*Paddle/Sail/Outboard Engine /Inboard Engine.....  
Engine Type..... Engine Serial Number..... Length overall.....  
Home Port..... Number of engines.....

2. Particulars of previous licence (if any)

Licence Number. ....  
Date and place of issue.....  
Expiry date.....

If the vessel is not licensed, please state the reason for it not being licensed

.....  
.....

3. Particulars of applicant:

Full name .....  
Postal address .....  
Physical business address.....  
Telephone number..... Mobile phone ..... Fax.....  
E-mail address.....  
Nationality .....\*Female/Male .....

I certify that to the best of my knowledge and belief, the above particulars are true.

Date .....  
Full name and signature of applicant

4. For official use only

(Recommendation by Licensing Officer)

- (i) This application is \*Approved/Not approved
- (ii) Reasons for not approving .....

.....  
Full name of Licensing Officer      Signature      Date

.....  
Official Stamp

\* Delete whichever is not applicable



THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 11(6))

PRE LICENSE INSPECTION OF AN INDUSTRIAL FISHING VESSEL

1. Name of fishing vessel .....
2. Name of owner .....
3. Postal address.....
4. Name of Captain/Skipper .....
5. Gross Tonnage (GT).....
6. Vessel Identification Mark.....
7. Engine and machinery .....
- (a) Main Engine Horse Power.....
- (b) Generator Horse Power.....
8. Fire Safety equipment available/not available.....
9. Telecommunication equipment on board available/not available; if available  
specify.....  
Functional/ non functional.....
10. Navigation equipment available/not available; if available specify  
.....  
Functional/ non functional  
.....
11. Life saving appliances:-  
Life rings available/not available; if available how many.....  
Life jackets available/not available; if available how many.....  
Life raft available/not available; if available how many.....
12. Accommodation
  - Number of Crew .....
  - No of bunks for crew available/not available;  
Quantity.....
  - Mess for crew available/not available; .....
13. Toilets
  - Number and location .....
  - State of toilets .....
14. Fishing gear on board:
  - Type .....quantity.....
  - Code end mesh size (in case of trawler).....
  - Length of line.....number of hooks.....
  - Any other information.....  
.....
15. Cold storage facilities:-
  - Freezer capacity .....
  - Freezing temperature .....
  - Storage temperature .....
16. Food and drinking water storage facilities:-

- Available/Not available.....
- Adequacy in relation to number of crews.....
- Condition (state their condition) .....

17. Others:-

- First aid kit Available/Not available .....
- Packaging materials Available/Not available; are they original  
Cartons  
inner .....
- outer .....

18. Availability of the following documents

- (i) Valid Certificate of seaworthy .....
- (ii) Valid ship surveyors certificate .....
- (iii) Valid work permit for foreign crew on board.....

19. Remarks .....

20. Recommendation .....

21. Approval/disapproval (To be filled by the Director) .....

Full name.....Signature.....

1. ....

Name and signature of Inspecting officer	Name and signature of Captain/Skipper
---	--

2. ....

Name and signature of  
Inspecting officer

3. ....

Name and signature of  
Inspecting officer

.....

Date

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 11(6))

PRE-LICENSE INSPECTION OF AN ARTISANAL FISHING VESSEL

1. Name of fishing vessel..... Registration Number.....
2. Name of owner..... Male/Female\*.....
3. Postal address.....
4. Name of Captain.....
5. Means of propulsion;
  - Engine make..... Type (Inboard/Outboard)\*
  - Engine serial number .....
  - Engine Horse Power.....
  - Others.....
6. Fire safety equipment Available/Not available .....
7. Life saving equipment Available/Not available .....
8. Sea worthiness .....
9. Fishing gear on board:
  - type (gillnets, traps, hooks and lines, long lines, purse seines,) .....
  - Others .....
  - Quantity for each type .....
10. Cold storage facilities:
  - Icebox (numbers) .....
  - Type of ice used .....
11. Availability of Food and drinking water storage facilities :
  - Available/Not available.....
  - Adequacy.....
  - ....
  - Condition (state their condition).....
12. Remarks .....
13. Recommendations: .....
14. Approval/Disapproval (To be filled in by Authorized Officer) .....

Full name of Captain

Signature.....

Date.....

Full name of Lead Inspecting Officer.....

Signature.....Date.....

Full name of Inspecting Officer.....

Signature.....Date.....

Full name of Inspecting Officer.....

Signature.....Date.....

Official Stamp

Date.....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations 2009)
(Regulation 13 (2)(a))

Affix recent
coloured
passport size
photograph

APPLICATION FOR A LICENCE FOR FISHING OR DEALING
IN FISH OR FISHERY PRODUCTS

PART ONE

(To be filled in by Applicant)

I/We hereby apply for a licence for fishing /collecting or dealing in

.....
.....

(State type of product e.g. crustaceans, sea weed, fresh/dried fish, aquarium fish etc)

Full name of applicant.....

Postal address .....

Physical business address (plot number, name of street, district, town/city/municipal)

.....

Telephone No.....Mobile phone ..... Fax .....

E-mail address .....

Citizenship.....

Particulars of previous licence (if any):

Licence No..... in force from .....to .....

I/We certify that to the best of my/our knowledge and belief, the above particulars are true.

Full name(s) .....

Signature of applicant(s).....

Date.....

PART TWO

(To be filled by village authority /Beach Management Unit Chairperson if applicable)

Recommendations for approval / disapproval\*

.....
.....
.....

Full name of recommending person.....

Signature ..... Capacity .....

Date.....

Official stamp.....

PART THREE (For Licenses issued at District level)

(Approval by Licensing Officer)

- (i) This application is \*Approved/Not approved
  - (ii) Reasons for not approving.....
- .....
- .....

.....

Full name of Licensing Officer                      Signature                      Date

.....  
Official Stamp

**PART FOUR**

(To be filled by a District Fisheries Officer in respect of licence issued at Fisheries Headquarters)

Recommendations for approval /disapproval\* .....

Full name of recommending person.....Designation.....

Signature ..... Date .....

Official stamp.....

**PART FIVE**

(To be filled by the Director)

I hereby \*approve/disapprove issuance of a licence

Reasons for not approving

.....

.....

.....

Full name .....

Signature ..... Date .....

.....  
Official Stamp

*\*Delete whichever not applicable.*

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 13 (2)(a))

Affix recent  
coloured  
passport size  
photograph

APPLICATION FOR INDUSTRIAL PRAWN FISHING LICENCE

PART ONE

(To be filled by applicant for each vessel)

1. I/We..... (Full name of owner) do hereby apply for prawn fishing licence for the year .....
2. Name of Company.....  
Registration No. of Company: .....
3. Nationality: .....
4. Full residential address: (plot number, name of street, district, town/city/municipal)  
.....  
.....
5. Physical business address: (plot number, name of street, district, town/city/municipal)  
.....  
.....
6. Telephone No. .... Mobile phone ..... Fax.....  
  
E-mail address.....
7. Name and address of shareholders (in case of registered company):
  - (a) .....  
.....  
.....
  - (b).....  
.....  
.....
  - (c).....  
.....  
.....
8. Company's Bankers: .....
9. Particulars of a previous licence (If any)
  - Licence Number .....
  - Date and place of Issue .....
  - Expiry date .....

PART TWO Particular of Fishing Vessel

1. Name of vessel .....
2. Year of construction .....
3. Original flag state (country) .....
4. Current flag state (country).....
5. Year of acquisition .....
6. Port of registry ..... Reg. No. ....
7. Fishing method ..... Number of trawl nets on board .....
- Cod end mesh size .....
8. Gross Tonnage (GT).....
9. Radio call signal .....
10. Overall length (meters) .....
11. Bow (meters) .....
12. Depth (meters) .....
13. Construction material for the hull .....
14. Engine Horse Power (HP) .....
15. Speed (knots) .....
16. Cabin capacity .....
17. Fuel tank capacity .....
18. Fish hold capacity .....
19. Freezing capacity (tonnes/24 hrs) .....
20. Freezing system used .....
21. Colour of hull .....
22. Colour of superstructure .....
23. Communication equipment on board: .....
- Transmission frequency.....
- Receiving frequency .....
- Vehicle monitoring gadgets .....
24. Fish Finder, Echo sounder: .....

Declaration

I certify that to the best of my knowledge the above particulars are true.

.....  
Full name of Applicant

.....  
Signature of Applicant

.....  
Date

.....  
Official Stamp

**N.B.** Initial application to be accompanied by two (recent) side view colour photographs of the vessel clearly showing call sign and name if any displayed on superstructure.



THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations 2009)  
(Regulations 13 (2)(a))

Affix recent  
coloured  
passport size  
photograph

APPLICATION FOR EXPORT LICENCE FOR FISH AND FISHERY PRODUCTS

**PART ONE**

**(To be filled in by Applicant)**

\* I /We..... hereby apply for Export Licence for

.....  
(State product(s) e.g. crustaceans, seaweed, sea shells, dried fish, fish fillets, fish maws etc.)

Destination (Country(ies) .....

Places of collection .....

Name of collector (s) agent(s) .....

Name of exporter .....

Nationality .....

Collection licence number ..... issued.....

Number of expired export licence (if any).....

Valid from ..... to .....

Date of issue and place .....

Postal address.....

Physical business and address .....

.....

Telephone No. ....Mobile phone.....E-mail .....

Attachments:

- (i) Performance report of the usage of previous export licence
- (ii) Income Tax Clearance Certificate
- (iii) Tax Identification Number

I certify that to the best of my knowledge what is stated above is true.

Full name and signature of applicant .....

Date .....

Official stamp .....

**PART TWO**

**(To be filled in by District Fisheries Officer)**

Recommendations for approval/disapproval

.....

.....

.....

Full name..... Designation .....

Signature.....

Date .....

Official Stamp .....

**PART THREE**

**(To be filled by Fisheries Inspector)**

Recommendations .....

.....

Full name .....

.....

Signature ..... Date .....

Official Stamp .....

**PART FOUR**

**(To be filled by the Director)**

Export Licence for..... be granted/not granted\*

Additional information.....

.....

.....

Signature ..... Date.....

Official stamp .....

*\*Delete whichever is not applicable*

THE UNITED REPUBLIC OF TANZANIA

FISHERIES ACT, 2003

(Fisheries (Amendment) Regulations, 2009)  
(Regulation 13 (16))

EXPORT PERFORMANCE REPORT

Name of Exporter (Licensee).....  
.....

Postal address.....  
.....  
.....

Telephone Number.....Mobile phone.....Fax Number.....

Export Licence Number.....Date of issue.....

CONSIGNMENT DETAILS

INVOICE NUMBER & DATE	NAME OF PRODUCT(S)	WEIGHT (KG)	FOB VALUE		ROYALT Y PAID (TSHS)	DESTINATION
			(US \$)	(TSHS)		

Full name and signature.....

Designation.....

.....  
Official Stamp

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 48 (4))

**EVIDENCE ON DYNAMITED FISH**

Place: ..... District.....  
Region: .....  
Date: ..... Time  
.....

Full name of person(s) found in possession of dynamited fish.....  
Residential address .....

Postal address  
.....  
.....

Type of fish: .....

Weight/Number of fishes: .....

Fish body appearance: .....  
.....

State of blood vessels in the gills and eyes: .....  
.....

Colour of the gills: .....  
.....

State of alimentary canal:  
.....

Full Name of Authorized Officer.....

Designation.....

Signature: ..... Date: .....

Official Stamp: .....

Full Name of independent witness(es) (if any):

(i)..... Signature .....Date.....  
(ii) ..... Signature ..... Date .....

Key: A fish killed by explosive shows some or all the characteristics indicated in the last column

S/N	PARAMETER	CHARACTERISTICS OF FISH KILLED BY LEGAL GEAR/ METHOD	CHARACTERISTICS OF FISH KILLED BY EXPLOSIVE
1.	State of gills	Gills filaments intact	Ruptured gill filaments with blood stains
2.	Colour of gills	appear bright red	Red
3.	State of alimentary canal	Intact and not ruptured	Ruptured and Disintegrated
4.	State of eyes	Blood vessels Intact and not ruptured	Protruding with ruptured blood vessels
5.	Firmness of fish body muscles	Firm on pressing with a finger	Loose and leaves a depression on pressing with a finger
6.	State of anus/cloaca	Firm and closed	Open and faeces oozing
7.	State of gall/ swim bladder	Normal and intact	Ruptured

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulations 77(1) 80(1) and 81(1))

Affix recent  
passport size  
photograph

APPLICATION FOR PERMIT TO CONSTRUCT/RENOVATE /ADAPT  
A FISH ESTABLISHMENT

**PART I**

**(To be filled by applicant)**

I/We hereby apply for a permit to \*construct/renovate/adapt or modify a fish establishment under the Fisheries Act, 2003 and Regulations made there under.

Name of applicant

.....

Name of

firm/company.....

Full names and contact addresses of shareholders and Directors .....

.....

Establishment approval number (if applicable) .....

Physical business address .....

Email address: ..... Telephone No..... Mobile phone.....

Plot Number. ....

Number of employees .....

Ice plant capacity..... Chiller capacity.....

Cold store capacity .....

Type of establishment (Intended/Product type) .....

Type of work required (Construction/Renovation of structures etc) .....

.....

Full name and signature of applicant..... Designation.....

Date: .....

Official stamp .....

**PART II**

**(To be filled by the Director)**

Approval for a permit to.....a fish establishment \*granted/not granted.

Additional Information .....

.....

.....

Name of Director

Signature

Date

.....

Official stamp

\*Delete whichever is not applicable

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 83(1))

Affix recent  
coloured  
passport size  
photograph

APPLICATION FOR CERTIFICATE OF TRANSPORTATION OF FISH OR FISHERY PRODUCTS

**PART ONE (To be filled by applicant)**

1. Particulars of applicant

- (a) Full name .....
- (b) Postal address.....
- (c) Physical business address.....
- (d) Residential address ..... Plot ..... Block .....
- (e) Telephone No..... Fax ..... E-mail .....
- (f) Mobile phone.....

2. Particulars of vehicle/vessel:

- (a) Type of vehicle/vessel.....
- (b) Registration No. ....
- (c) Road license No.....
- (d) Insurance No.....date of issue ..... expiry date.....
- (e) Sanitary provisions available .....
- (f) Insulation and Refrigeration system .....
- (g) Type and state of fish or/and fishery product to be transported .....

3. Particulars of a motor driver/vessel operator:

- (a) Full name and address .....
- (b) Date of birth .....
- (c) Driving Licence number ..... class .....
- Date and place of Issue ..... expiry date .....

4. Signature of applicant ..... Date .....

**PART TWO (To be filled by a Fish Inspector)**

1. Is the driver/vessel operator aware of Quality Management Programs

- (i) Hazards Analysis and Critical Control Points ..... Yes/No.....
- (ii) Good Manufacturing Practices..... Yes/No.....
- (iii) Good Hygiene Practices ..... Yes/No.....

2. Comment on the suitability of the vessel/vehicle for which certificate of transportation is being applied (as per inspection checklist found in form QA/RS/09 of Sixth Schedule).....

Name of Fish Inspector .....

Fish Inspector's Identification Card No. ....

Signature.....Date .....

**PART THREE (To be filled by the Director )**

- 1. Approved/Not approved .....
- 2. Reasons (if not approved) .....

3. Approval Certificate Number (APP.)..... Issued .....

Name of Director.....

Signature .....

Date .....

.....  
Official stamp

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 31(1), 37(a))

Affix recent  
coloured  
passport size  
photograph

APPLICATION FOR A PERMIT TO ESTABLISH A COMMERCIAL/LARGE SCALE AQUA FARM

PART ONE

1. Application is hereby made for the establishment of a commercial aqua farm for raising of

.....(common/species name)

2. Applicant's particulars:

- (a) Full name .....
- (b) Occupation.....
- (c) Postal address.....
- (d) Telephone No.....Mobile phone.....E-mail.....
- (e) Physical business address.....
- (f) Residential address.....
- (g) Nationality.....
- (h) If Tanzania citizenship has been acquired by registration, state registration number.....
- (i) For non Tanzanian should attach work permit and investment permit from relevant authorities.

3. Particulars of the farm to be established:

- (a) Type of culture system.....
- (b) Type of technology.....
- (c) Size of the farm(s) ..... (hectare) situated at .....Village  
..... Ward .....District  
.....Region
- (d) Source of water.....
- (e) Attach the following:
  - i. Land ownership/title deed
  - ii. Environmental Impact Assessment Report
  - iii. Layout plan of the farm (s)
  - iv. Water user Right permit

4. I certify to the best of my knowledge that, the above particulars are true.

.....  
.....

Full name of applicant .....Designation.....

Signature .....

Date.....



**PART TWO**

**(To be filled in by District Fisheries Officer)**

Recommendation .....  
.....  
.....

Name..... Signature.....

Date .....

.....  
Official Stamp

**PART THREE**

**For official use only**

**(Approval by Director)**

- i. This application is Approved/Not Approved
- ii. Reasons for not approving.....  
.....  
.....

Name.....

Signature ..... Date.....

.....  
Official stamp

\* Delete whichever is not applicable

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 38(1))

**REGISTER OF AQUA FARMERS**

District ..... Region .....

Name of authorised officer..... Designation.....

S/N	Name of aqua-farmer	Approval Certificate Number (APP)/Farm Number	Location (village)	Pond Number	Farm Size	Species Cultured	Source of Seed	Type of culture system	Type of technology	Production per hectare per year

Signature of Authorized Officer.....Date.....

Official Stamp.....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 47 (3)(a))

**EVIDENCE OF POISONED FISH**

**1. Particulars of area of scene of incidence:**

Place: ..... District .....  
Region: ..... Date: .....  
Time .....

**2. Particular of person involved:**

Name of person(s) found in possession of poisoned fish:  
.....  
.....  
.....  
Postal address.....  
Physical business address.....  
Type of fish/or species .....  
Weight/Number of fishes.....

**3. Physical assessment of poisoned fish (in case of fresh fish):**

State of the anal opening.....Black fluid oozing/no black fluid oozing.....  
Springiness of the fish muscle.....soft and easy depressed/or hard not easy depressed.....  
Colour of skin.....(bleached or not bleached)  
Colour of gills.....(bleached or not bleached)  
Ease with which scales fall off..... (easily, not easily)  
  
Presence of characteristic odour of poison : Yes/No.....  
.....  
The state of the belly and caudal peduncle .....swollen/not swollen.....  
.....

**4. Rapid Test:**

Results .....(Negative or Positive)  
.....

**5 Remarks:**

.....  
Full Name and Designation of Authorized Officer: .....  
Signature: ..... Date: .....

Official stamp: .....

Full name of independent witness(es) (if any):

- (i).....Signature .....Date.....
- (ii)..... Signature ..... Date.....

KEY: a fish killed by poison shows some or all the characteristics indicated in the last column

S/N	PARAMETER	CHARACTERISTICS OF FISH KILLED BY LEGAL GEAR/METHOD	CHARACTERISTICS OF FISH KILLED BY POISON
1.	State of gills	Gills filaments intact and not bleached	gill filaments bleached
2.	Colour of gills	appear bright red or not bleached	Red bleached
3.	State of eyes	Blood vessels Intact and not ruptured	Protruding with ruptured blood vessels
4.	Firmness of fish body muscles springiness of the fish muscle	Firm on pressing with a finger soft and easy depressed/or	Loose and leaves a depression on pressing with a finger hard not easy depressed
5.	State of the anal opening	Firm and closed no black fluid oozing	Open and black fluid oozing/faeces oozing
6.	Ease with which scales fall off	Normal and intact	Scales easily falling out
7.	Presence of characteristic odour of poison	No	Yes/
8.	The state of the belly and caudal peduncle	not swollen	swollen
9.	Presence of characteristic sea weedy or algae odour	Yes	Have rotten odour in the mouth, gills and abdomen

*Fisheries Regulations*

G.N. No. 308

**FORM 10**

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations 2009)  
(Regulation 3 (3))

**REGISTER OF FISHING VESSELS**

Region ..... District ..... Name of water body .....

S/ No.	Name of owner	Female/ Male	Nationa lity	Residential address	Name of vessel	Type of vessel	Home port/ landing station	Date of construction	Length (metres) overall	Gross Tonnage (RT)	Means of propulsi on	Engine type and make	Date installe d	Horse Power	Type of gear quantit y	Vessel identification mark

Name of Authorized Officer.....Designation.....

Signature.....Date.....

.....  
Official stamp

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 50 (3))

COMPOUNDING OFFENCE  
(To be filled in triplicate)

**1. Particulars of person whose offence is being compounded:**

Full name .....  
.....  
Residential Address.....  
.....  
Place/village ..... District .....  
Region .....  
Time of arrest..... Date .....  
Type of fish/fishery product/species .....  
Condition of fish/fishery products .....  
Weight (kilogram) /Number of fishes .....

**2. Declaration of person whose offence is being compounded:**

(A) I (three names),  
....., residents of  
.....  
Age (years) ..... sex ..... willingly admit and accept that I have committed an offence of  
(tick which is appropriate):  
  
(i) Artisanal fisher fishing without valid licence  
(ii) Collecting or trading fish or fishery products without a valid licence  
(iii) Artisanal fisher using unregistered vessel  
(iv) Permitting others to use unregistered vessel for fishing  
(v) Possession of immature fish, sea shells, shell products, aquarium fish for trade or for public display  
and commercial purposes without a valid document  
and willingly agree to be compounded by paying a fee of Tsh .....

(B) In case the offence has been made upon fish or fish fishery product(s):

- (i) State the common name/species .....
- (ii) Condition of the fish or fishery products (fresh, dry, salted).....  
.....
- (iii) Weight in kilogram .....
- (iv) Number of fish or fishery product .....

Signature of a person whose offence has been compounded.....  
Date.....

Full name of Witness (if any).....  
Residential Address .....  
.....  
Signature of Witness.....

**3. For Official use**

Amount of money paid for the compounded offence Tshs.....

Exchequer Receipt Voucher (ERV/HW<sup>5</sup>) No.....

Date.....

Full name(s) and signature(s) of Authorized Officers/Enforcement Officer/Fish Inspector compounding an offence

1. Name: .....

Signature: ..... Date .....

2. Name: .....

Signature: ..... Date .....

3. Name: .....

Signature: ..... Date .....

.....  
Official Stamp

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 50 (1))

SEIZURE FORM  
(To be filled in triplicate)

1) Place (village/ward/fishing area).....  
District/Municipal/City..... Region.....  
Date..... Time.....

2) Full name and address: of person(s) found in illegal possession of fish, fishery product(s), vessel/vehicle/  
implement/utensil, material(s) or other article(s) or thing(s) which was/were used in commission of Offence  
.....  
.....  
.....

3) Description of fish and fishery products:  
• Common/Commercial/Scientific name of fish .....  
• Weight/number of fish.....  
• Type of fresh/smoked/dried/salted.....

4) Description of vessel/vehicle/receptacle  
• Name .....  
• Registration/unregistered.....  
• Registration number.....  
• Dimensions/tonnage.....  
In case of fishing vessel, whether wooden/steel/fibre glass.....

5) Description in case of fishing gear  
• Type.....  
• Number.....

Full name and Designation of Authorised/Enforcement Officer.....  
.....

Signature..... Date.....

.....  
Official Stamp

Full name(s) of Witness(es) (if any):

(i).....Signature.....Date.....

(ii).....Signature.....Date.....

*\*Delete which ever is not applicable*



THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 50 (4))

APPLICATION FOR DISPOSAL OF FISH OR FISHERY PRODUCTS  
(To be filled in triplicate)

Place.....District.....Region.....  
Date..... Time.....

Pursuant to Regulation 49 (4) I, hereby apply for consent of the ..... Court  
to dispose/forfeiture of the .....which were seized on  
.....due to their perishable nature.

Estimated value of the product(s) Tshs.....

Full name of Authorised Officer.....  
Designation .....

Signature.....Date.....

Consent of the .....District/Resident Magistrate Court.

I..... hereby give consent to dispose the above mentioned  
product(s).

Given under my hand this.....day of.....

Full name of presiding Magistrate.....

Signature.....

Date.....

.....  
Official Stamp

*\*Delete whichever is not applicable*

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 50 (5))

APPLICATION FOR DISPOSAL OF ILLEGAL FISHING GEARS  
(To be filled in triplicate)

Place..... District..... Region.....  
Date..... Time.....

Pursuant to Regulation 49 (5) I, hereby apply for consent of the ..... Court to  
dispose/forfeiture of the .....  
(type of gear and number etc. specify) which were seized on .....  
due to their illegality.

Full name of Authorised Officer.....  
Designation ..... Signature.....  
Date.....

Consent of the .....District/Resident Magistrate Court.

I..... hereby give consent to dispose the above mentioned fishing  
gears.

Given under my hand this.....day of.....

Full name of presiding Magistrate.....

Signature..... Date.....

.....  
Official Stamp

*\*Delete whichever is not applicable*

**THE UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT, 2003**  
**(The Fisheries (Amendment) Regulations 2009)**

<i>Year:</i>	Ministry of ..... .....	Note: All non fishing days must be recorded	Master's Name:		
<i>Month</i> .....	Fisheries Division. Reg, .... GN ..... of .....		Master's signature:		
<i>Zone</i>	Reg.11 & 17 (as earmarked)		Vessel Name		
NON FISHING CODE 1. Weather                      4. Steaming 2. Unloading/ Re-fuelling      5. Refit 3. Broken down/Maintenance    6. Port visit		Vessel not fishing from ..... to ..... Non fishing code.....	Vessel Registration No.		
	Start Tow	Stop Tow	Depth	Fish	Prawns (kg)

(Regulation 71(3))  
**TANZANIA PRAWN –TOW FISHING LOG**

**Page Serial Number.....**

*Fisheries Regulations*

*G.N. No. 308*

Date					(m)	(kg)	HL	To0	To	T1	T2	T3	T4	T5	T6	T7	B1	B2	B3	B4	B5	B6	B7
	Time	Lat/Long	Time	Lat/ Long																			
Comments																							

**KEY: HL=Headless; T= Tiger prawn; B= White or Banana prawns;**  
**White copy for use of Fisheries Division Office; Yellow copy use of Fishing Company office; Pink copy to be retained by the Fishing vessel Master**

**T00= 1-15 individuals per kg;T0=16-25; T1,B1=16-24; T2,B2=25-36; T3,B3=37-48; T4,B4=49-60; T5,B5=61-90; T6,B6=90-120; B7=above 120**

*Fisheries Regulations*

*G.N. No. 308*

**FORM 15**

**THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 71 (4))**

**Catch Assessment Survey Data Collection Form**

Region.....

District.....

Landing Station.....

Type of boat	Date Boat Reg.No	Type & Gear size	No. of Gear	No. of Men	Species	Weight (Kgs)	Value (Shs.)	No. Fish	FU, FC, & MFU	No. of Fu	Arr. Time	Time for Fish	Fishing ground	Remarks		

Fisheries Beach Recorder's name.....	Signature.....
Supervisors Name.....	Signature.....
Beach Leader's Name.....	Signature.....

**UNITED REPUBLIC OF TANZANIA**  
**FISHERIES ACT, 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 71 (6))

**DAILY RECORD OF FISH LANDED**

Landing station:.....District.....Region.....

Note:

- (a) Weight of fish in kilograms.....
- (b) Value in TSh.....
- (c) Number of Fish.....

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16									
Date	Type of Boat	Reg. No.	Type & No. of gear	No. of men	FU, FC, MFU	No. of FU	Arrival Time	Fishing ground	Duration for fishing	SPECIES									TOTAL					
										a	b	c	a	b	c	a	b	c	a	b	c	a	b	c

KEY: FU=Fishing Unit; FC= Fish Carrier; MFU= Multiple Fishing Unit

Fisheries Beach Recorder's Name..... Designation..... Signature.....

Supervisor's Name..... Designation.....Signature.....

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 71 (8))

FRAME SURVEY FORM FOR INVENTORY OF FISH PRODUCING FACTORS- LANDING STATION APPROACH

Landing Station: \_\_\_\_\_ Permanent: \_\_\_\_\_ Main fishery: \_\_\_\_\_  
 District: \_\_\_\_\_ Seasonal: \_\_\_\_\_ Which season: \_\_\_\_\_  
 Accessibility: \_\_\_\_\_

(1)	(2)			(3)				(4)				(5)	(6)	(7)	(8)	
Serial No.	Fishing craft			Fishermen				Fishing Gears				Auxiliary Boat	Owner Village	Disposal Market	Remarks	
	Type of fishing craft	Reg No. or Unregistered	Active/Inactive	Propulsion			Resident		Non resident							
				S/P	IB (HP)	OB (HP)	Owner	Worker	Owner	Worker						
Total																

Name of recorder ..... Name of Supervisor .....  
 Signature..... Signature.....

Date ..... Date.....



**FORM 18**

FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 71 (8))

FRAME SURVEY FORM FOR INVENTORY OF FISH PRODUCING FACTORS – HOUSEHOLD APPROACH

Village: \_\_\_\_\_ District \_\_\_\_\_ Region \_\_\_\_\_

(1)	(2)	(3)			(4)					(5)				(6)		(7)	(8)	(9)
Sr. No. of H/hold	Head of h/hold Respondent	Fishermen			Fishing Craft					Fishing Gears				Auxil. Boat		Landing	Disposal	Remarks
		Owner	Labourer	Absentee	Type & Reg. No.	Active/ In active	Propulsion			Type	Reg. No.	Site	market					
							S/P	IB/HP	OB/HP									

Name of Recorder \_\_\_\_\_

Name of Supervisor: \_\_\_\_\_

Designation \_\_\_\_\_

Designation \_\_\_\_\_

Signature: \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

Date \_\_\_\_\_



THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT NO. 22 OF 2003  
(The Fisheries (Amendment) Regulations 2009)

(Regulation 87 (6))

**Field Sampling Form**

<i>District</i>	
Station	
Name of Establishment	
Sampling date	
Sample code number	
Source	
Sample Type	
Sampling area	
Test required	<u>i.</u> ..... <u>ii.</u> ..... <u>iii.</u> ..... <u>iv.</u> ..... <u>v.</u> ..... <u>vi.</u> .....
General Remarks	..... ..... ..... .....
Name of Collector:	
Signature:	
Date:	

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT NO. 22 OF 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 87 (6))

**SAMPLE DELIVERY FORM**

**FROM:** .....

**TO:** .....

Sample Code No.....

Type: i) .....

ii) .....

iii) .....

iv) .....

v) .....

Sample Origination .....

Weight (Kgs).....

Date submitted .....

Sample test parameter(s) to be analyzed:

i) .....

ii) .....

iii) .....

iv) .....

v) .....

Requesting Authorized Officer:

Receiving Authorized Officer:

Name.....

Name .....

Title .....

Title .....

Signature .....

Signature .....

Date .....

Date .....

**THE UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT**  
**(NO. 22 OF 2003)**  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 87 (6))

**Sample Test Request Form**

Name of Laboratory:		
Address of Laboratory:		
Tel / Fax:		
Sample code number		
Type of sample:	(i)..... (ii)..... (iii)..... (iv).....	
Sample origination		
Weight: Kgs/Lts		
Date of submission		
Other information		
Sample test parameters to be analysed	(i)..... (ii)..... (iii)..... (iv)..... (v).....	
Date the test results are required		
Other relevant additional information		
	Requesting Authorised Officer:	Receiving Authorised Officer
Name		
Title		
Signature and Stamps:		
Date:		

*Fisheries Regulations*

*G.N. No. 308*

Form 21(a)

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 39 (2))

LOG BOOK FOR FISH FARM MANAGEMENT

Region ..... District ..... Owner's Name.....

Approval Number ..... Culture Technology..... Species .....

Date	WATER QUALITY	STOCKING WEIGHT	FEEDING RATE	FEEDING REGIME	GROWTH RATE	TYPE OF DISEASE	MEASURE TAKEN	HARVESTING DATE	WEIGHT OF FISH	EXPENDITURE	PROFIT	REMARKS

\*Delete whichever not applicable

Name of Authorised officer.....Designation.....

Signature of Authorized Officer..... Date.....

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 39 (2))

Form 21(b)

Log-book for Seaweed Farm Management

Date	Water Quality	Source of seed	Growth rate	Type of Disease	Measures taken	Harvesting Date	Weight of Seaweed (dry)	Expenditure	Profit	Remarks

Name of Authorised officer.....Designation.....

Signature of Authorized Officer..... Date.....

**THE UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT, 2003**  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 136 (1))

**APPLICATION FOR REGISTRATION OF BEACH MANAGEMENT UNIT**

**PART ONE**

1. Application is hereby made for the Registration of a Beach Management Unit  
in.....Village.....District.....Region
2. Applicant's Particulars
  - (a) Full name.....
  - (b) Designation.....
  - (c) Postal address.....
  - (d) Full residential address.....
  - (e) Telephone.....Mobile phone.....
  - (f) Fax.....E-mail.....
3. Particulars of the Beach Management Unit
  - (a) Name of the Beach Management Unit  
.....
  - (b) Total number of members: (Men).....(Women).....
    - i. Fishers .....
    - ii. Boat builders.....
    - iii. Fish processors .....
    - iv. Fish net mending.....
    - v. Food vendors.....
    - vi. Others .....
4. I certify to my best of my knowledge that, the above particulars are true

Full name..... Designation.....  
Signature of applicant..... Date .....

**PART TWO**  
(To be filled by District Fisheries Officer)

Recommendation.....  
.....  
Full name.....Signature.....  
Date.....

.....  
Official Stamp

**PART THREE**

Approval by the Director  
(a) This application is approved/not approved\*  
(b) Reasons for not approving  
.....  
Full name.....  
Signature.....Date.....

.....  
Official Stamp

**\* Delete whichever is not applicable**





*Fisheries Regulations*

G.N. No. 308

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(Fisheries (Amendment) Regulations, 2009)  
(Regulation 13 (8))

Form 24

NO.....

SERIAL

FISHERY PRODUCTS GRADING AND VALUATION SCHEME

Name of Exporter..... P.O Box .....City/Town.....Inspection date.....Exporting date.....

Export license No.....Issued on.....Invoice No.....date of invoice.....

This is to certify that the under mentioned products have been handled and treated hygienically and that the products in part (A) are fit for human consumption and those in part (B) are for miscellaneous use.

PART A						PART B				
Product	Grade	QUANTITY	Product	QUANTITY		Product	QUANTITY		Product	QUANTITY
Jumbo	HL 1-15		<b>LOBSTERS</b>			<b>CRABS</b>			<b>SEA SHELLS</b>	
Large	HL 16-25		Live Lobster			Live crabs			Red cameo	
King	HL-26-40		Whole frozen Lobster			Frozen crab			Cowries	
	HL 41-60		Lobster tails 1- 4cm			<b>FINFISH Products</b>			Lambis sp	
Medium	HL -61-80		4-6cm			Belly flaps				
Queen	HL -81-100		6-8cm			Frozen fillets			<b>OYSTERS</b>	
Small	HL -101-150		8-10cm			Fresh fillets				
Cocktail	151-200		10-12cm			Chilled fillets				
	Above 200		12-14cm			Headed & Guttled			<b>SHARKFINS</b>	
	Mixed		Above 14cm			Fish frame			> 10CM	
			<b>LANGOUSTINE</b> (Scampi)			Fish meal			10 -20cm	
	HO 1-9		Whole frozen			Fish skin			21 -30cm	
	HO 10-15		Frozen Tails 1 -4cm			Fish oil / Chest			31- 40cm	
	HO 16-24		4-6 cm			Fish loins			40 cm <	
	HO 25-36		6-8 cm			Dried Fish maws				
	HO 37-48		8-10 cm			Fresh fish maws			<b>SEA WEEDS</b>	
	HO 49-60		10-12 cm			Salted fish			Eucheuma sp	
	HO 61-90		<b>MOLLUSCS</b>			Fish Off-cuts			Gracillaria sp	
	HO 91-120		Octopus			Dried fish (N. Perch, others)			Gigartina sp	
	Above 120		Squids			Dagaa ( L. Victoria)			Other sea weeds	
	Deep sea prawns		Cuttlefish			Dagaa (L. Tanganyika)				

Total weight (Kgs) to be Exported (in figures) ..... (Kgs) to be Exported (in words).....  
Done at .....on.....

...../FISH QUALITY AND PHYTOSANITARY INSPECTOR .....Signature

**THE UNITED REPUBLIC OF TANZANIA**

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations, 2009)  
Regulation 39 (3)

**AQUACULTURE PRODUCTION DATA**

Name of Farm owner.....

District.....Region.....

Approved certificate No:.....

Name of authorized officer:.....Designation.....

Date	Stocking Date	Stocking rate	Species	Culture Technology	Area of farm (square metres)	Harvesting Date	Production			Remarks
							Pieces	Weight	Value in Tshs.	

Signature of Authorized Officer:.....Date:.....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations, 2009)

Regulation 56(5)

INFORMATION TO BE PROVIDED IN  
ADVANCE BY A FISHING VESSEL

1. Name of the vessel.....
2. Port State .....
3. Flag State .....
4. Type of vessel .....
5. External ID.....
6. Other ID.....
7. International Radio Call Sign .....
8. IMO ship ID .....
9. Certificate of registry ID.....
10. Port of registry.....
11. Length Overall (LOA) .....
12. Moulded depth.....
13. GT.....
14. Beam.....
15. Draft .....
16. Intended port of call .....
17. Estimated date and time of arrival.....
18. Purpose(s) .....
19. Port and date of last port of call .....
20. Port and date of next port of call .....
21. Engine(s) power.....
22. Construction year .....YYYY
23. Construction place
24. Vessel owner(s).....
25. IMO company ID(s)
26. Vessel Contact information .....
27. Vessel beneficial owner(s).....
28. Vessel operator(s) .....
29. Vessel Master name and nationality.....
24. Fishing master name and nationality .....
25. Vessel agent.....
26. VMS No; Yes: National Yes: RFMOs Yes: Type
27. AIS No; Yes

- 28. *LRIT Yes; No*
- 29. Previous name(s) .....Date(s) From: *YYYY MM DD* To: *YYYY MM DD*
- 30. Previous flag(s) .....Date(s) *From: YYYY MM DD* To: *YYYY MM DD*
- 31. Previous owner(s) ..... Date(s) From: *YYYY MM DD* To: *YYYY MM DD*
- 32. Previous Operator ..... Date(s) From :*YYYY MM DD* To: *YYYY MM DD*
- 33. Fishing licence Issue date(s)
- 34. License scope and Period of validity.....Quota Effort.....
- 35. Issuing Product Authority Country (ies) Target Species Gear.....
- 36. Fishing area(s).....
  
- 37. Transhipment information concerning donor vessel ....  
*Date Location Name Flag State ID number Species Product form catch area Quantity*
  
- 38. Species Product Area Quantity *TRX Date From YYYY MM DD to YYYY MM DD*
- 39. Relevant Transhipping authorizations.....
- 40. Issued by Number Date *YYYY MM DD*
  
- 41. Trip starting Date *YYYY MM DD Time HH MM*
- 42. Fish onboard at start of trip.....
- 43. Species Product Quality.....
- 44. Areas visited.....
- 45. Total fish onboard: *Species.....Product form .....Catch area.....Quantity .....*
- 46. Landed/TRX
- 47. Retained.....
- 48. Species Product catch area Quantity.....
  
- 49. Flag State status in RFMO(s) Party Coop.non-Party Non-Party.....
- 50. Fishing logbook *Yes No*.....
- 51. Production/processing logbook *Yes; No*.....
- 52. Catch receiver (landed).....
- 53. Catch receiver (transhipment).....
- 54. Catch destination.....
- 55. Catch documentation scheme.....
- 56. Trade information scheme.....

**SECOND SCHEDULE**

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (**Amendment**) Regulations 2008)  
(Regulation 4, 8, 11, 13)

**FEES FOR VARIOUS LICENCES**

**PART A :Fishing vessel registration and transfer fees: (For QA/APP/09)**

- a) Fishing vessel registration and transfer fee shall be charged according to the mode of operation, ownership, whether the applicant has invested in approved shore based fish processing establishment or not;
- b) Transfer fee for any type of fishing vessel shall be charged at the same rate as the registration fee;
- c) The prescribed fees shall be paid in equivalent Tanzania shillings.

S/N	Description of vessel	Tanzanian Vessel (i)	Tanzanian Vessel (ii)	Foreign Vessel (i)	Foreign Vessel (ii)
1.	<b>Trawler :</b> -below 11.0 m long or - below 20 GT	Prohibited	Prohibited	Prohibited	Prohibited
2.	Trawler between 11.1-15.0 metres	100.0 USD	110.0 USD	Prohibited	Prohibited
3.	15.1metres – 20.0 metres or 20.1 – 50 GT	150.0 USD 150.0 USD	155.0 USD 155.0 USD	Prohibited	Prohibited
4.	-Between 50.1-150 GT	200 USD	220.0 USD	Prohibited	Prohibited
5.	other vessels - up to 11.0 metres - artisanal -semi commercial.	10.0 USD 10.0 USD/vessel 15.0 USD/vessel	10.0 USD 10.0 USD/vessel 15.0 USD/vessel	Prohibited Prohibited Prohibited	Prohibited Prohibited Prohibited
6.	11.1 – 15.0 meters - semi commercial - commercial	45.0 USD/vessel 45.0 USD/vessel	50.0 USD/vessel 50.0 USD/vessel	Prohibited Prohibited	Prohibited Prohibited
7.	15.1 – 20.0 metres commercial	100.0 USD/vessel	105.0 USD/vessel	Prohibited	Prohibited
8.	20.1. – 150 GT	150.0 USD/vessel	155.0 USD/vessel	Prohibited	Prohibited
9.	Sport fishing vessel	50.0 USD/vessel	50.0 USD/vessel	150.00 USD	150.00 USD

Note:

- i) individual/company with approved shore based fish processing establishment.
- ii) individual/company without approved shore based fish processing establishment

**PART B: FIN FISH FISHING VESSEL LICENCE: (For QA/APP/10)**

Fees for fishing vessel licence (Form QA/APP/10) shall be charged according to the Gross Tonnage of the vessel, ownership and of investment in terms of shore based fish processing establishment approved according to the Act. The prescribed fees shall be paid in equivalent in Tanzanian shillings.

S/N	Vessel description	Tanzanian Vessel (i)	Tanzanian Vessel (ii)	Foreign Vessel (i)	Foreign Vessel (ii)
(1)	Up to 11.0 metres - Artisanal - Semi-commercial - Commercial	10.0 USD/vessel 12.0 USD/vessel 14.0 USD/vessel	10.0 USD/vessel 12.0 USD/vessel 15.0 USD/vessel	Prohibited Prohibited Prohibited	Prohibited Prohibited Prohibited
(2)	11.1 – 15.0 metres - Semi-Commercial - Commercial	50.0 USD/vessel 50.0 USD/vessel	55.0 USD/vessel 55.0 USD/vessel	Prohibited Prohibited	Prohibited Prohibited
(3)	15.1 – 20.0 metres Commercial	100.0 USD/vessel	105.0USD/vessel	Prohibited	Prohibited
(4)	20.1. – 50 GT -Commercial	10.0 USD @ GT	11.0 USD @ GT	Prohibited	Prohibited
(5)	50.1-100 GT -Commercial	15.0 USD @ GT	15.5 USD @ GT	Prohibited	Prohibited
(6)	100.1 – 150 GT	20.0USD @ GT	20.5 USD @ GT	Prohibited	Prohibited
(7)	Sport fishing	50.0 USD	50.0 USD	100.0 USD	100.0 USD

(a) *Artisanal Fishers* – means those fishers owning less than 5 fishing vessels (1-4 fishing vessels)

(b) *Semi-commercial Fishers* – means those fishers owning fishing vessels between 5 – 20

(c) *Commercial Fishers* – means fishers owning fishing vessels from 21

**C. CRUSTACEAN FISHING VESSEL LICENCE FEES**

S/N	Vessel description	Tanzanian vessel (i)	Tanzanian vessel (ii)	Foreign vessel
1.	Trawler Between 11.1 –15.0 metres	100.0 USD	110.0 USD	Prohibited
2.	Between 20.1 – 50 GT	15.0 USD @ GT	18.0 USD @ GT	Prohibited
3.	Between 50 – 150 GT	30.0 USD @ GT	35.0 USD @ GT	Prohibited

**D. FISHING LICENCE: (For QA/APP/11)**

**i) FIN – FISH Fishing**

S/N	Vessel description	Tanzanian vessel (i)	Tanzanian vessel (ii)	Foreign vessel
1	<b>Trawler</b>			
	11.1 – 15.0 metres	100.0 USD	110.0 USD	Prohibited
	20.1 – 50 GT	10 USD/GT	11.0 USD/GT	Prohibited



	50.1 – 150 GT	15USD/GT	15.5 USD/GT	Prohibited
2	<b>Other Vessel</b>			
	Up to 11.0 metres			
	i) Artisanal	10.0 USD	10.0 USD	Prohibited
	ii) Semi artisanal	10.0 USD	10.0 USD	Prohibited
	iii) Semi commercial	10.0 USD	10.0 USD	Prohibited
3	11.1 – 15.0 Metres			
	i) Semi – commercial	50.0 USD	50.0 USD	Prohibited
	ii) Commercial	60.0 USD	65.0 USD	Prohibited
4	15.1 – 20 metres	100.0 USD	100.0 USD	Prohibited
5	Fisherman not owning a fishing vessel	10.0 USD	10.0 USD	Prohibited

**E. Fees for sport fishing licence: (For QA/APP/11)**

S/N	Duration	Fees
1	7 days	20.0 USD
2	14 days	30.0 USD
3	1 year	120.0 USD

**F. Licence fees for collecting and fishing fish and fishery products shall be as follows: (FORM QA/APP/11)**

S/N	Fishery product	Tanzanian citizen		Non-citizen	
		(i)	(ii)	(i)	(ii)
1.	Aquarium fin fish	12.60 USD	18.96 USD	Prohibited	Prohibited
2.	Sea shells	5.04 USD	7.56 USD	Prohibited	Prohibited
3.	Sea weed	3.12 USD	4.68 USD	504.00 USD	Prohibited
4.	Shark fins/jaws	3.12 USD	4.68 USD	Prohibited	Prohibited
5.	Cephalopods	4.04 USD	4.68 USD	Prohibited	Prohibited
6.	Prawns	5.04 USD	7.56 USD	504.00 USD	Prohibited
7.	Lobsters/crabs	5.04 USD	7.56 USD	Prohibited	Prohibited
8.	Fish maws – Nile perch	3.12 USD	4.68 USD	504.00 USD	Prohibited
9.	Fish maws - Others	3.12 USD	4.68 USD	Prohibited	Prohibited
10	Fish skins	3.12 USD	4.68 USD	504.00 USD	Prohibited
11	Others	3.36 USD	4.56 USD	504.00 USD	Prohibited

(i) Individual/company with approved shore based fish processing establishment.

(ii) Individual/company without approved shore based fish processing establishment.

**G. Export licence fee: (For QA/APP/11)**

S/N	Fishery Product	Tanzanian Citizen		Non Citizen	
		(i)	(ii)	(i)	(ii)
1.	Aquarium fish	60.00 USD	65.00 USD	504.00 USD	Prohibited
2.	Sea shells	55.00 USD	60.00 USD	504.00 USD	Prohibited
3.	Prawn/lobsters/crabs	55.00 USD	60.00 USD	504.00 USD	Prohibited
4.	Sea weed	21.48 USD	23.52 USD	504.00 USD	Prohibited

5.	Shark fins/shark jaws	21.48 USD	23.52 USD	504.00 USD	Prohibited
6.	Cephalopods	55.00 USD	60.00 USD	504.00 USD	Prohibited
7.	Dry fish	40.00 USD	45.00 USD	504.00 USD	Prohibited
8.	Fish fillets	60.00 USD	Prohibited	504.00 USD	Prohibited
9.	With or without head and gutted Nile Perch (H & G)	100 USD	120 USD	504.00 USD	Prohibited
10.	Fish maws	42 USD	46 USD	504.00 USD	Prohibited
11.	Fish skin	42 USD	46 USD	504.00 USD	Prohibited
12.	Fish belly flaps	42 USD	46 USD	504.00 USD	Prohibited
13.	Others	45 USD	50 USD	504.00 USD	Prohibited

(i) Individual/company with approved shore based fish processing establishment.

(ii) Individual/company without approved shore based fish processing establishment.

#### H. Export royalty

Export royalty shall be charged according to kilogram weight and grade of the products specified below except for sea shells and aquarium fish which shall be charged according to Freight on Board (FOB) value.

S/N	Fishery Product	Grade (count/kg)/ Grade/Type	(Royalty USD @ kg)	
			Frozen at sea (USD)	Frozen at shore based establishment (USD)
1	<b>Prawns</b>			
	(i) Prawns headless (tails)	1- 40	0.82	0.76
		41-100	0.50	0.47
		Above 101	0.26	0.27
	(ii) Prawns-head-on	1- 24	0.73	0.71
		25 – 60	0.48	0.46
		61 and above	0.26	0.23
	(iii) Caridean prawns			0.72
	(iv) Calamari/prawn khebab			0.30
2	<b>Lobsters:</b>			
	(i) Live	Live		0.90
	(ii) Whole frozen	Whole frozen		0.42
	(iii) Tails	1-4 cm		0.48
		5-6 cm		0.54
		7-8 cm		0.57
		9-10 cm		0.63
		11-12 cm		0.75
		13-14 cm		0.84
		Above 14 cm		0.90
3	<b>Crabs</b>			
	(i) Crabs Live	Live		0.60
	(ii) Crabs Frozen/chilled	Frozen/chilled		0.30
4	<b>Cephalopods/ gastropods</b>			
	(i) octopus	Frozen/chilled		0.25
	(ii) squids	Frozen/chilled		0.28
	(iii) Cuttle fish	Frozen/chilled		0.28
5	<b>Shark fins</b>	1 – 30 cm		1.50
		Above 30 cm		1.80
6	<b>Sea weed from wild</b>			

*Fisheries Regulations*

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<b>waters</b>				
	(i) <i>Eucheuma sp</i>	Dry	Dry	0.03
	(ii) <i>Gracillaria spp</i>	Dry	Dry	0.03
	(iii) <i>Gigartina sp</i>	Dry	Dry	0.05
	(iv) others	Dry	Dry	0.05
7	<b>Freshwater fishery products</b>			
	(i) Fillets	Fresh/chilled/frozen	Fresh/chilled/frozen	0.12
	(ii) H&G	Fresh/chilled/frozen	Fresh/chilled/frozen	0.132
	(iii) Dry Nile Perch	Dry	Dry	0.18
	(iv) Fish maws	Dry	Dry	0.30
	(v) Fish maws	Fresh	Fresh	0.15
	(vi) Belly flaps	Fresh/chilled	Fresh/chilled	0.075
	(vii) Off cuts	Fresh/chilled	Fresh/chilled	0.050
	(viii) Fish meal	Dry	Dry	0.012
	(ix) Fish frames			0.009
	(x) Dagaa	L. Victoria	L. Victoria	0.042
	(xi) Dagaa	L. Tanganyika	L. Tanganyika	0.072
	(xii) Aquarium fin fish	Fresh water/sea water	Fresh water/sea water	6% advalorem
	(xiii) Sea shells	All types	All types	6% advalorem
	(xiv) Others			0.025

N.B

1. Farmed seaweed shall not be subjected to export royalty.
2. Aqua product from large scale aqua farm shall be charged for services at a rate of USD 0.009 per kg.

**I. Import Royalty**

Import royalty shall be charged according to kilogram weight of the products

S/N	Fishery Product	(Royalty USD @ kg)
1.	Fishery products which are imported for food	0.25

**J. Fee for accessing entries from central registry Regulation 10(3)**

S/N	Tanzania Citizen	Non-citizen
1.	20 USD	30 USD

**THIRD SCHEDULE**

**Under Regulation 7(2), 24(2), 54(2), 67**

**List of Provisions for:**

- (A) Fishing Vessel Identification Marks
- (B) Critical Habitats
- (C) Fresh and Marine waters rare and endangered species
- (D) The potential investment opportunities in the fisheries sector

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(No. 22 of 2003)  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 7 (2))

**A. PROVISIONS FOR FISHING VESSEL IDENTIFICATION MARKS**

The places mentioned below in column one shall be represented respectively by the sets of letters mentioned in column two, and where more than one set of letters occurs in respect of any place, such shall be represented by any of such sets of letters:-

<b>COLUMN ONE REGION/DISTRICT</b>	<b>COLUMN TWO MARK</b>
<b>1. ARUSHA</b> Arumeru Arusha Karatu Monduli Ngorongoro	<div style="border: 1px solid black; padding: 2px; display: inline-block;"><b>TZA</b></div> RU AR KT MD NG
<b>2. COAST</b> Bagamoyo Kibaha Kisarawe Mafia Mkuranga Rufiji	<div style="border: 1px solid black; padding: 2px; display: inline-block;"><b>TZC</b></div> BG KH KS MF AG RJ
<b>3. DAR ES SALAAM</b> Ilala Kinondoni Temeke	<div style="border: 1px solid black; padding: 2px; display: inline-block;"><b>TZX</b></div> IL KI TK

**4. DODOMA**

**TZD**

Chamwino  
Bahi  
Dodoma Urban  
Mpwapwa  
Kondoa  
Kongwa

CHM  
BH  
DM  
MP  
KD  
KO

**5. IRINGA**

**TZN**

Iringa  
Kilolo  
Makete  
Mufindi  
Njombe  
Ludewa

IR  
IK  
MK  
FD  
ND  
LW

**6. KAGERA**

**TZB**

Biharamulo  
Bukoba  
Chato  
Karagwe  
Misenyi  
Muleba  
Ngara

HR  
BK  
CT  
KE  
MY  
ME  
NR

**7. KIGOMA**

**TZK**

Kasulu  
Kibondo  
Kigoma Rural  
Kigoma Urban

KU  
KB  
KG  
KM

**8. KILIMANJARO**

**TZJ**

Hai  
Moshi Rural  
Moshi Urban  
Mwanga  
Rombo  
Same  
Sanya Juu

HI  
MH  
MR  
MN  
RB  
SE  
JS

**9. LINDI**

**TZL**

Lindi Urban	LM
Lindi Rural	LD
Liwale	LE
Kilwa	KW
Nachingwea	HA

**10. MANYARA**

**TZZ**

Babati	BT
Hanang	BB
Kiteto	ET
Mbulu	ML
Simanjiro	SJ

**11. MARA**

**TZR**

Bunda	BD
Musoma Rural	MU
Musoma Urban	MN
Serengeti	ST
Rorya	RO
Tarime	TE

**12. MBEYA**

**TZE**

Chunya	CH
Ileje	IJ
Kyela	KY
Mbarali	MI
Mbeya	MB
Mbozi	BZ
Rungwe	RG
Usangu	US

**13. MOROGORO**

**TZG**

Kilombero	OK
Kilosa	KL
Morogoro	MG
Mvomero	VR
Ulanga	UL

**14. MTWARA**

Masasi  
Mtwara Rural  
Mtwara Urban  
Nanyumbu  
Newala  
Tandahimba

**TZW**

MA  
MT  
MM  
NB  
NE  
TH

**15. MWANZA**

Geita  
Ilemela  
Malya  
Magu  
Misungwi  
Nyamagana  
Sengerema  
Ukerewe

**TZM**

GA  
IL  
KM  
UM  
SU  
NY  
SR  
UK

**16. RUKWA**

Mpanda  
Nkasi  
Sumbawanga

**TZQ**

PD  
NK  
SB

**17. RUVUMA**

Mbinga  
Namtumbo  
Songea - Urban  
Songea Rural  
Tunduru

**TZV**

MN  
NM  
SG  
SO  
TU

**18. SHINYANGA**

Bariadi  
Bukombe  
Kahama  
Kishapu  
Maswa  
Meatu  
Shinyanga Urban

**TZY**

BA  
BE  
KA  
KP  
MS  
MA  
SY

Shinyanga Rural

SN

**19. SINGIDA**

**TZS**

Iramba

IB

Manyoni

MY

Singida Rural

SW

Singida Urban

SA

**20. TABORA**

**TZO**

Igunga

IG

Nzega

NZ

Sikonge

SK

Tabora

TB

Urambo

UR

Uyui

UY

**21. TANGA**

**TZT**

Handeni

HD

Kilindi

KD

Korogwe

KR

Lushoto

LT

Mkinga

MK

Muheza

MZ

Pangani

PA

Tanga Urban

TA



THE UNITED REPUBLIC OF TANZANIA

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(No. 22 of 2003)  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 54(1), (2))

**(B) PROVISIONS FOR CRITICAL HABITATS WHICH INCLUDE BAYS,  
RIVERS, ISLANDS AND BEACHES**

**A - LAKE VICTORIA**

SN	DISTRICT	SN
1.	<b>SENGEREMA DISTRICT</b>	
	(a) Lugogo	(w) Mhaluzi Bay
	(b) Luchili	(x) Nyakaliro Bay
	(c) Kasayi	(y) Ngangamamila Bay
	(d) Bungonya	(z) Lumeya Bay
	(e) Nyamazugo	(aa) Nyakasasa Bay
	(f) Busisi Bay	(bb) Mgogo Bay (Kome Islan
	(g) Kahumulo Bay	(cc) Isaka Bay (Kome Island)
	(h) Irunda Bay	(dd) Ikulu Island
	(i) Masheka Bay	(ee) Ito Island
	(j) Nyarwambu Bay	(ff) Singo Island
	(k) Chikaba Bay	(gg) Nfulubizi Island
	(l) Karumo Bay	(hh) Nyahihi Island
	(m) Kazemu Bay	(ii) Chibuka Bay (Juma Island)
	(n) Mpeleni Bay	(jj) Soroti Bay (Juma Island)
	(o) Kazilamyaga Bay	(kk) Nyamktukuza
	(p) Chabaswela Bay	(ll) Kaningu
	(q) Biguruko Bay	(mm) Nyasigu
	(r) Zega Bay	(nn) Mabiru
	(s) Kasayi Bay	(oo) Matende
	(t) Kasisa Bay	(pp) Isole
	(u) Mgate Bay	(qq) Chikomero
	(v) Kamisa Bay	(rr) Buyagu
		(ss) Mlaga
		(tt) Bisumo Island
2.	<b>UKEREWE DISTRICT</b>	3. <b>BUNDA DISTRICT</b>
	(a) Nyakabungo Bay	(a) Tamau
	(b) Musozi Bay	(b) Butakare
	(c) Rugezi Bay	(c) Kirabera
	(d) Busengena Bay	
	(e) Nansore Bay	

- (f) Muromo Bay
- (g) Irondo Bay
- (h) Area Between Buguza point and Lukanga Point

4. **MAGU DISTRICT**

Speke Gulf

- (a) Tairo Bay
- (b) Nyakalika Bay
- (c) Lukungu Bay
- (d) Bugabu Bay
- (e) Kisamba Bay
- (f) Sangaika Bay
- (g) Kwabulugu Bay
- (h) Kalango Bay
- (i) River Kashishi
- (j)

- (k) Magu Bay
- (l) Area between River Nyatwari and Tairo
- (m) Deke Bay
- (n) Majita Bay
- (o) Mgango Bay
- (p) Suguti Bay
- (q) Mara Bay
- (r) Mugabia Bay
- (s) Mori Bay
- (t) Ifuma Bay
- (u) Bujura Bay
- (v) Muhoro Bay
- (w) Kyampili Bay

5. **MISUNGWI DISTRICT**

- (a) Mwasonge Bay
- (b) Ihamilo Bay
- (c) Smith Sound
- (d) Ikula
- (e) Mitego
- (f) Mikuyu
- (g) Mayawa
- (h) Sawenge
- (i) Nyahiti
- (j) Ng'walongwabagole
- (k) Nyakasanga
- (l) Chole
- (m) Ilalambogo
- (n) Lubiri
- (o) Ihelele
- (p) Nyanghomango (Mondo)
- (q) Lugobe
- (r) Mbarika
- (s) Nyambogo
- (t) Nyabusalu
- (u) Stuhlman Sound

6. **MUSOMA DISTRICT**

Bauman Gulf

- (a) Nyetoto Island
- (b) Kuerugee
- (c) Nyambugu Island
- (d) Nyang'ombe
- (e) Bugwema
- (f) Iteta Island
- (g) Igali Island
- (h) Busanyi
- (i) Nyamugongo
- (j) Nyambugu
- (k) Chamfere
- (l) Jungu Island
- (m) (Kome Island)
- (n) Nyamasanje Island
- (o) Burwa
- (p) Burugani

7. **MWANZA CITY**

8. **TARIME DISTRICT**

- i) Nyashishi Bay
  - ii) Sweya Nyegezi
  - iii) Kasomeko Bay
  - iv) Igalagala stream
  - v) Gabalema A
  - vi) Gabalema B
  - vii) Sanane Island.
  - viii) Butimba Bay
  - ix) Kasimiko Bay
  - x) Shadi Bay
  - xi) Nganza Bay
- (a) Kwikuyu
  - (b) Madukani
  - (c) Mwigobero
  - (d) Kwikonero
  - (e) Nyasing'aru
  - (f) Mifunda
  - (g) Murangi
  - (h) Thai
  - (i) Masonga
  - (j) Shirati Bay

**BAYS**

- (a) River Kagera
- (b) Rubafu Bay
- (c) Mwiga Bay
- (d) Ruiga Bay
- (e) Chato Bay
- (f) Bukome Bay
- (g) Butundwe Bay
- (h) Nungwe Bay
- (i) Nzera Bay
- (j) Luchiri Bay

**B - LAKE NYASA**

1. Ruhuhu – 800 meters on each side of the River mouth and 1000 metres towards the Lake
2. Lung'umba – 200 metres on each side of the river and 400m. towards the Lake
3. Liweta - 200m on each side of the river and 200m.towards the Lake
4. Ngano - 100m on each side of the river and 200m. towards the Lake
5. Mnyamani - 300m. on each side of the river and 400m. towards the Lake
6. Chipindi - 200m. on each side of the river and 400m. towards the Lake
7. Ndumbi - 200m. on each side of the river and 400 towards the Lake
8. Yola – 200m. on each side of the river and 400m. towards the Lake
9. Yungu – 200m. on each side of the river, and 400m. towards the Lake
10. Bwawa – 300m. on each side the river and 500m. towards the Lake
11. Lwika – 300m. on each side of the river, and 500m. towards the Lake
12. Mtandachi – 100m. on each side of the river, and 00m. towards the Lake
13. Ruhekei – 400m. on each side of the river, and 600m. towards the Lake
14. Mtimbe – 50m. on each side of the river, and 600m. towards the Lake
15. Chimati – 100m. on each side of the river, and 500m. towards the Lake
16. Chiwindi - 200m. on each side of the river, and 400m. towards the Lake
17. Mnyanga – 200m. on each side of the river, and 400m. towards the Lake
18. Nyamashela – 200m. on each side of the river, and 400m. towards the Lake
19. Mchuchuma – 100m. on each side of the river, and 200m. towards the Lake
20. Ukenju – 50m. on each side of the river, and 100m. towards the Lake
21. Lukuyusi – 50m. on each side of the river, and 100m. towards the Lake
22. Rika – 50m. on each side of the river, and 500m. towards the Lake
23. Lwawanje – 50m on each side of the river, and 100m. towards the Lake
24. Kwakwaya – 50m. on each side of the river, and 100m. towards the Lake
25. Piligogo – 50m. on each side of the river, and 100m. towards the Lake
26. Ngasi – 50m. on each side of the river, and 100m. towards the Lake
27. Lifwito – 50m. on each side of the river, and 100m. towards the Lake
28. Kilondo – 100m. on each side of the river, and 200m. towards the Lake
29. Lumbila – 100m. on each side of the river, and 200m. towards the Lake
30. Ngwina – 50m. on each side of the river, and 100m. towards the Lake
31. Songwe – 300m. on each side of the river, and 500m. towards the Lake
32. Msisi – 50m. on each side of the river, and 100m. towards the Lake
33. Kiwira – 300m on each side of the river, and 500m. towards the Lake
34. Mbaka – 200 m. on each side of the river, and 500m. towards the Lake
35. Mbasi – 100m. on each side of the river, and 200m. towards the Lake
36. Rufilyo - 200m. on each side of the river, and 400m. towards the Lake

**C – LAKE TANGANYIKA**

1. Malagarasi - 800 meters on each side of the river mouth and 1000 meters towards the lake.
2. Luiche - 100 meters on each side of the river mouth and 200 meters towards the lake.
3. Lugufu - 100 meters on each side of the river mouth and 200 meters towards the lake.
4. Musombazi - 50 meters on each side of the river mouth and 100 meters towards the lake.
5. Msenguse - 50 meters on each side of the river mouth and 100 meters towards the lake.
6. Lufugu - 50 meters on each side of the river mouth and 100 meters towards the lake.
7. Isonga - 50 meters on each side of the river mouth and 100 meters towards the lake.
8. Nkasi - 100 meters on each side of the river mouth and 200 meters towards the lake.
9. Kate - 50 meters on each side of the river mouth and 100 meters towards the lake.
10. Katoba - 50 meters on each side of the river mouth and 100 meters towards the lake.
11. All neashore sandy beaches and 300 meters towards the lake.

**D - LAKE RUKWA**

For each of the Rivers below, controlled areas shall be 200 metres on each side of the river mouth and 500 metres towards the Lake:-

- |               |            |
|---------------|------------|
| 1. Chafundika | 9. Muze    |
| 2. Itumba     | 10. Nyamba |
| 3. Izimba     | 11. Nyombe |
| 4. Kavuu      | 12. Rungwa |
| 5. Kikamba    | 13. Songwe |
| 6. Lwika      | 14. Udinge |
| 7. Momba      | 15. Uku    |
| 8. Mtowisa    | 16. Uzia   |

**D -MINOR WATERS:-**

**1. Nyumba ya Mungu**

- i) Ruvu - 100 meters on each side of river mouth and 200 meters towards the dam.
- ii) Kukuletwa - 100 meters on each side of river mouth and 200 meters towards the dam.
- iii) A segment of 200 meters wide parallel to the shoreline of the dam.

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(No. 22 of 2003)  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 67)**(C) PROVISIONS FOR FRESH AND MARINE WATERS RARE AND ENDANGERED FISH SPECIES****Fresh water - Rare and endangered fish species**

1. Lake Victoria
  - i. *Alestopetersius leopoldiams-Soga*
  - ii. *Barbus acuticeps/ Kuyu/ Ngumbo/Nkuyu/Biriki*
  - iii. *Kneria spekii*
  - iv. *Petrocephalus catostoma/Domodomo/Ntachi/Kizurizuri*
  - v. *Haplochromis megalops*
  - vi. *Haplochromis latifasciata*
  
2. Lake Tanganyika
  - i. *Barbus platyrhinus/Kuyu/Ngumbo/Nkuyu/Biriki*
  - ii. *Byrconaethiops boulengeri/Soga*
  - iii. *Kneria wittei/*
  - iv. *Lestes grandisquanis*
  - v. *Tanganikallabes mortiauxi/Kibabila*
  
3. Lake Nyasa
  - i. *Labeo mesops*
  
4. Lake Rukwa
  - i. *Synodontis fuelleborni/Konge*
  
5. River Malagarasi
  - i. *Bryconaethiops boulengeri/Soga*
  - ii. *Pollimyrus nigricans/Domodomo/Ntachi/Kizurizuri*
  
6. River Ruaha
  - i. *Kneria sperkii*
  
7. River Wami
  - i. *Kneria sperkii*
  
8. **Marine waters – Endangered fish species**
  - i. *Sotalia spp. (Marine dolphins)/Pomboo*
  - ii. *Sousa spp. (Marine dolphins)/Pomboo*
  - iii. *Physeter macrocephalus (Sperm whale)/Nyangumi*

- iv. *Berardius spp.* (Sperm whale)/Nyangumi
- v. *Hyperoodon spp.* (Sperm whale)/Nyangumi
- vi. *Balaenoptera acutorostrata* (Humpback whale)/Nyangumi
- vii. *Megaptera novaeangliae* (Humpback whale)/Nyangumi
- viii. *Eubalaena caustralis* (Bowhead whale)/Nyangumi
- ix. *Dugong dugon* (Dugong)/Nguva
- x. *Stenella longirostris* (Spinner dolphin)/Pomboo
- xi. *Grampus griseus* (Spinner dolphin)/Pomboo
- xii. *Dermochelys coriacea* (Leatherback turtle)/Kasa
- xiii. *Careta careta* (Loggerhead turtle) /Kasa
- xiv. *Chelonia mydas* (Green turtle) /Kasa
- xv. *Lepidochelys olivase* (Olive Ridley turtle)/Kasa
- xvi. *Eretmochelys imbricata* ( Hawksbill ) /Kasa
- xvii. *Rhincodon typus* (Whaleshark)/Papa
- xviii. *Cetorhinus maximus* (Basking shark)/Papa
- xix. *Latimeria spp* (Latimeriidae coelacanth)/Silikanti
- xx. *Stichopodidae* Sea cucumbers/Jongoo bahari
- xxi. *Tridacna maxima* (Giant clam/Mussels)/Konokono/Jeta
- xxii. *Tridacna squamose* (Giant clams) /Konokono/Jeta
- xxiii. *Tridacna gigas* (Giant clams) /Konokono/Jeta
- xxiv. *Strombus gigas* (Queen conch)/Konokono
- xxv. *Helioporacea* Blue corals/Matumbawe
- xxvi. *Tubiporidae* Organ-pipe corals /Matumbawe
- xxvii. *Antipatharia* Black corals /Matumbawe
- xxviii. *Scleractinia* Stony corals/ Matumbawe

#### 9. SPECIES FALLING INTO HIGHER PROTECTION CATEGORIES OF IUCN RED LIST AND CITES APPENDICES

Scientific name	Common Name	IUCN Red List Status	CITES Status
<b>WHALES &amp; DOLPHINS (<i>Cetacea</i>)</b>			
1. <i>Balaenoptera borealis</i>	Sei Whale	Endangered	Appendix I
2. <i>Balaenoptera edeni</i>	Bryde's Whale	(data deficient)	Appendix I
3. <i>Balaenoptera musculus</i>	Blue Whale	Endangered	Appendix I
4. <i>Balaenoptera physalus</i>	Fin Whale	Endangered	Appendix I
5. <i>Megaptera novaeangliae</i>	Humpback Whale	(Vulnerable)	Appendix I
6. <i>Physeter macrocephalus</i>	Sperm Whale	(Vulnerable)	Appendix I
7. <i>Sousa chinensis</i>	Indo-Pacific Humpbacked Dolphin	(data deficient)	Appendix I
<b>SIRENIANS (<i>Sirenia</i>)</b>			
8. <i>Dugong dugon</i>	Dugong	(Vulnerable)	Appendix I
<b>SHARKS &amp; RAYS (<i>Elasmobranchii</i>)</b>			
8. <i>Aetobatus flagellum</i>	Longheaded Eagle Ray	Endangered	
9. <i>Aetomylaeus vespertilio</i>	Reticulate Eagle Ray	Endangered	
10. <i>Anoxypristis cuspidata</i>	Knifetooth Sawfish	Critically endangered	
11. <i>Pristis microdon</i>	Large-tooth Sawfish	Critically endangered	
12. <i>Pristis pectinata</i>	Wide Sawfish	Critically endangered	Appendix I
13. <i>Pristis zijsron</i>	Narrow-snout Sawfish	Critically endangered	
14. <i>Rostroraja alba</i>	Bottlenose Skate	Endangered	
15. <i>Sphyrna mokarran</i>	Great Hammerhead	Endangered	

**BONY FISH (*Actinopterygii*)**

16. <i>Cheilinus undulatus</i>	Humphead Wrasse	Endangered	(Appendix II)
17. <i>Epinephelus marginatus</i>	Dusky Grouper	Endangered	
18. <i>Latimeria chalumnae</i>	Coelacanth	Critically endangered	
19. <i>Thunnus maccoyii</i>	Southern Bluefin Tuna	Critically endangered	

**MARINE REPTILES (*Reptilia*)**

20. <i>Caretta caretta</i>	Loggerhead	Turtle	Endangered	Appendix I
21. <i>Chelonia mydas</i>	Green Turtle		Endangered	Appendix I
22. <i>Dermochelys coriacea</i>	Leatherback		Critically endangered	Appendix I
23. <i>Eretmochelys imbricata</i>	Hawksbill Turtle		Critically endangered	Appendix I
24. <i>Lepidochelys olivacea</i>	Olive Ridley Turtle		Endangered	Appendix I

**10. SPECIES WITH SPECIAL JUSTIFICATION**

A further 14 selected species also merit consideration for inclusion. Although they fall into slightly lower categories of threat/ protection under IUCN Red List and CITES, there are special justifications in each case:

**WHALES & DOLPHINS (*Cetacea*)**

1. <i>Grampus griseus</i>	Grey / Risso's Dolphin	Data deficient	Appendix II
2. <i>Stenella attenuata</i>	Pan-Tropical Spotted Dolphin	-	Appendix II
3. <i>Stenella longirostris</i>	Spinner Dolphin	-	Appendix II
4. <i>Steno bredanensis</i>	Rough-Toothed Dolphin	Data deficient	Appendix II
5. <i>Tursiops aduncus</i>	Indian Ocean Bottlenose Dolphin	Data deficient	Appendix II
6. <i>Tursiops truncatus</i>	Bottlenose Dolphin	Data deficient	Appendix II

**SHARKS & RAYS (*Elasmobranchii*)**

7. <i>Rhincodon typus</i>	Whale Shark	Vulnerable	Appendix II
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**BONY FISH (*Actinopterygii*)**

8. <i>Bolbometopon muricatum</i>	Bumphead Parrotfish	Vulnerable	-
9. <i>Epinephelus lanceolatus</i>	Giant Grouper	Vulnerable	-
10. <i>Hippocampus borboniensis</i>	Reunion Seahorse	Data deficient	Appendix II
11. <i>Hippocampus camelopardalis</i>	Giraffe Seahorse	Data deficient	Appendix II
12. <i>Hippocampus histrix</i>	Spiny Seahorse	Data deficient	Appendix II
13. <i>Hippocampus kelloggi</i>	Great Seahorse	Data deficient	Appendix II
14. <i>Hippocampus kuda</i>	Common Seahorse	Vulnerable	

**11. List of banned sea shells species and other marine animals**

- i. Sea shells
  - ❖ *Cypraeassis rufa*;
  - ❖ *Cassis cornuta*;
  - ❖ *Tridacna* spp;
  - ❖ *Choronia tritoris*.
- ii. Turtle shells
- iii. All types of corals
- iv. Beacher de mer (Holothoridae) and other marine invertebrates
- v. Sea horse



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(No. 22 of 2003)  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 24 (2))

**(D) Potential investment opportunities in the fisheries sector**

The main investment opportunities and specific investment areas are the following: -

- (1) Unexploited potential of some economic fish species including sardines (dagaa) from Lake Tanganyika and Lake Victoria give an opportunity to invest in :
  - a. Fishing for dagaa
  - b. Improved dagaa handling, processing, packaging and marketing.
- (2) Value addition in the semi processed industrial fish products for improved quality and value, giving an investment opportunity in: -
  - a. Purchase of semi processed fish products such as Nile Perch fillets, Nile Perch by-products such as fish maws, skins, off cuts, chips, frames, chests etc from fish processing plants and further process them to produce various value added marketable products locally and abroad.
  - b. Packaging, marketing and distribution of value added products for both local and foreign markets.
- (3) The unexploited fin fish potential in the Exclusive Economic Zone (EEZ) the investment opportunity in this fishery is in : -
  - a. Tuna Fishery in the Exclusive Economic Zone (EEZ)
  - b. Establishment of shore based fish landing facilities for the EEZ fishery.
  - c. Fishing beyond 300metres deep.
- (4) The vast aquaculture potential provides investment opportunity in: -
  - a. Small scale, medium and large scale aqua farms
  - b. Production of quality fish seeds and feeds
  - c. Invest in aqua products such as pearl, tilapia, Nile perch, cat fish, crab, seaweed and other species
  - d. Production of value added products for both local and foreign markets
  - e. Aquaculture technology.
- (5) Fisheries inputs and technology:
  - a. Manufacturing of fishing gear and other fisheries input supply i.e. net manufacturing, fishing crafts made from materials other than wood.
  - b. Importation of fishing in puts supplies and distribution

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**FOURTH SCHEDULE**

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**UNITED REPUBLIC OF TANZANIA**

**THE FISHERIES ACT, No. 22 OF 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulations 13(9))

**CERTIFICATE OF OWNERSHIP**

**List of fish and fishery products and their fees for ownership certificate**

<b>S/N</b>	<b>Types of Fish and Fishery Products</b>	<b>Fee (USD)</b>
1	A single shell	1.60
2	A number of shells making a set	2.00
3	Shark jaw	2.00
4	Aquarium tank	3.00

**FIFTH SCHEDULE**

**LICENCE/PERMIT/CERTIFICATE**

1. QA/APP/01 Certificate of Approval for fish or aquaculture establishments
2. QA/APP/02 Health certificate
3. QA/APP/03 Sanitary Certificate Covering Fish and Fishery Products
4. QA/APP/04 Permit for Movement of Fish and Fishery products
5. QA/APP/05 Permit for export of fish and fishery products
6. QA/APP/06 Approval Certificate of Means of Transport for Fish and Fishery Products
7. QA/APP/07 Certificate of ownership for fish and fishery products
8. QA/APP/08 Certification of approved chemicals to be used in fish establishments
9. QA/APP/09 Certificate of Registration of a fishing vessel
10. QA/APP/10 Fishing Vessel Licence
11. QA/APP/11 Licence for fishing or dealing in Fish and Fishery Products
12. QA/APP/12 Permit for Import of Fish and Fishery Products
13. QA/APP/13 Permit for Large Scale Aqua Farming
14. QA/APP/14 Authorised Officer Identity Card
15. QA/APP/15 A Certificate of Registration of Beach Management Unit

THE UNITED REPUBLIC OF TANZANIA



Affix a recent  
coloured  
passport size  
photograph

THE FISHERIES ACT, No. 22 OF 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulations 77(11), 80(7), 81(7))

CERTIFICATE OF APPROVAL FOR FISH OR AQUACULTURE\* ESTABLISHMENT

This is to certify that the Fish/Aquaculture establishment (name).....  
with approval (APP. No.) ..... Owned by.....  
located on Plot No. .... situated in .....  
(Village/township/municipality/city/lake/ocean)\* has been inspected and found to be compliant for the  
purpose of (farming/holding/preparation/processing/storing/transporting/ /fishing/collecting)\*.....  
.....  
.....

[In case of a vessel: Name ..... Vessel Identification mark.....  
Port of registration.....]

Subject to the following conditions:

- (1) The Fish or Aquaculture establishment shall conform to the requirements of the Fisheries Act, 2003 and its Regulations thereof.
- (2) This approval certificate is not transferable.
- (3) Any change in the ownership of this Certified Fish or Aquaculture establishment shall automatically invalidate this Certificate.
- (4) This certificate shall be displayed conspicuously in the Fish or Aquaculture establishment (or Vessel).

This Certificate is valid from..... to .....

Full name of

Director.....

Signature.....

Date of issue.....

.....  
Official Stamp

*\*Delete whichever is not applicable*

**QA/APP/02**

**THE UNITED REPUBLIC OF TANZANIA**



**The Fisheries Act, 2003**  
(The Fisheries (Amendment) Regulations 2009)  
Regulation 75(2)

18.11.2006

EN

Official Journal of the European Union

L 320/29

Appendix IV to Annex VI

MODEL HEALTH CERTIFICATE FOR IMPORTS OF FISHERY PRODUCTS INTENDED FOR HUMAN CONSUMPTION

COUNTRY		Veterinary certificate to EU		
Part I: Details of dispatched consignment	1.1. Consignor Name  Address Postal code Tel No.		1.2. Certificate reference number 1.2.a.	
			1.3. Central Competent Authority	
			1.4. Local Competent Authority	
	1.5. Consignee Name  Address Postal code Tel No.		1.6.	
	1.7. Country of origin	ISO code	1.8. Region of origin	Code
			1.9. Country of destination	ISO code
			1.10.	
	1.11. Place of origin  Name Address		1.12.	
			Approval number	
	1.13. Place of loading		1.14. Date of departure	
1.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification: Documentary references:		1.16. Entry BIP in EU		
		1.17.		
1.18. Description of commodity		1.19. Commodity code (HS code)		
		1.20. Quantity		
1.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		1.22. Number of packages		
1.23. Identification of container/Seal number		1.24. Type of packaging		
1.25. Commodities certified for Human consumption <input type="checkbox"/>				
1.26.		1.27. For import or admission into EU <input type="checkbox"/>		
1.28. Identification of the commodities				
Species (Scientific name)	Nature of commodity	Treatment type	Approval number of establishments Manufacturing plant	
			Number of packages	
			Net weight	

COUNTRY	Fishery products		
Part II: Certification	<b>II. Health attestation</b>	II.a. Certificate reference number	II.b.
	<p><b>II.1. Public health attestation</b></p> <p>I, the undersigned, declare that I am aware of the relevant provisions of Regulations (EC) No 176/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and certify that the fishery products described above were produced in accordance with those requirements, in particular that they:</p> <ul style="list-style-type: none"> <li>— come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004,</li> <li>— have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004,</li> <li>— satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs,</li> <li>— have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004,</li> <li>— have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004</li> <li>— the guarantees covering live animals and products thereof, if from aquaculture origin, provided by the residue plans submitted in accordance with Directive 98/23/EC, and in particular Article 29 thereof, are fulfilled</li> </ul> <p>and</p> <ul style="list-style-type: none"> <li>— have satisfactorily undergone the official controls laid down in Annex III to Regulation (EC) No 854/2004.</li> </ul> <p><b>II.2. (*) [Animal health attestation for products of aquaculture origin]</b></p> <p>I, the undersigned, declare that the fishery products described above originate from fish or crustaceans that were clinically healthy on the day of harvest, and have been transported under conditions that do not alter the animal health status of the products and certify, in particular that:</p> <ul style="list-style-type: none"> <li>— (*) [if from species susceptible (*) to ISA and/or EHN, they:                         <ul style="list-style-type: none"> <li>— (*) [originate from a source (*) considered free from ISA and/or EHN in accordance with the relevant EU legislation or OIE Standard (*)],</li> <li>— (*) [have been slaughtered and eviscerated]].</li> </ul> </li> <li>— (*) [if from species susceptible (*) to VHS and/or IHN, they:                         <ul style="list-style-type: none"> <li>— (*) [originate from a source (*) considered free from (*) VHS/(*) IHN in accordance with the relevant EU legislation or OIE Standard (*)],</li> <li>— (*) [have been slaughtered and eviscerated]].</li> </ul> </li> </ul>		

**Notes**

**Part I:**

- Box reference I.8: Region of origin: For products of aquaculture origin and if appropriate, indicate zones as listed in Commission Decisions 2002/308/EC and 2003/634/EC. For frozen or processed bivalve molluscs, indicate the production area.
- Box reference I.11: Place of origin: name and address of the dispatch establishment.
- Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship). Separate information is to be provided in the event of unloading and reloading.
- Box reference I.19: Use the appropriate HS codes: 03.01, 03.02, 03.03, 03.04, 03.05, 03.06, 03.07, 05.11.91, 15.04, 15.16.00, 16.03, 16.04, 16.05.
- Box reference I.23: Identification of container/seal number: only where applicable.
- Box reference I.28: Nature of commodity: specify if aquaculture or wild origin.  
Treatment type: live, chilled, frozen, processed.  
Manufacturing plant: includes factory vessel, freezer vessel, cold store, processing plant.

**Part II:**

- Part II.2 is not relevant for consignments intended for retail, provided they comply with the rules applying to packaging and labelling laid down in Regulation (EC) No 853/2004.

(\*) Delete as appropriate.

(†) This part of the animal health certificate is only relevant if the consignment comprises species referred to as susceptible to ISA and/or EHN. The requirement applies to exports to all Member States, whereby one of the two statements should be retained, unless the consignment is intended for further processing in an approved import centre.

(‡) Known susceptible species

Disease	Susceptible host species
EHN	Redfin perch ( <i>Perca fluviatilis</i> ), rainbow trout ( <i>Oncorhynchus mykiss</i> )
ISA	Atlantic salmon ( <i>Salmo salar</i> ), rainbow trout ( <i>Oncorhynchus mykiss</i> ), brown trout ( <i>Salmo trutta</i> ).
VHS	Atlantic cod ( <i>Gadus morhua</i> ), Atlantic herring ( <i>Clupea harengus</i> ), brown trout ( <i>Salmo trutta</i> ), chinook salmon ( <i>Oncorhynchus tshawytscha</i> ), coho salmon ( <i>O. kisutch</i> ), grayling ( <i>Thymallus thymallus</i> ), haddock ( <i>Melanogrammus aeglefinus</i> ), Pacific cod ( <i>Gadus macrocephalus</i> ), Pacific herring ( <i>Clupea harengus pallasii</i> ), pike ( <i>Esox lucius</i> ), rainbow trout ( <i>Oncorhynchus mykiss</i> ), rockling ( <i>Rhinonemus cimbricus</i> ), sprat ( <i>Sprattus sprattus</i> ), turbot ( <i>Scophthalmus maximus</i> ), whitefish ( <i>Coregonus</i> sp.)
IHN	Rainbow or steelhead trout ( <i>Oncorhynchus mykiss</i> ), the Pacific salmon species (chinook salmon ( <i>O. tshawytscha</i> ), sockeye salmon ( <i>O. nerka</i> ), chum salmon ( <i>O. keta</i> ), masou salmon ( <i>O. masou</i> ), pink salmon ( <i>O. rhodurus</i> ) and coho salmon ( <i>O. kisutch</i> ), and Atlantic salmon ( <i>Salmo salar</i> ).

(§) Source may be a country, zone, or an individual farm.

(¶) Freedom according to the provisions laid down in Annex B or C to Directive 91/67/EEC, and Commission Decisions 2001/183/EEC and 2003/466/EC. Freedom according to the most current edition of the OIE Code and Manual is also recognised.

(§§) This part of the animal health certificate is only relevant if the consignment comprises species referred to as susceptible to VHS and/or IHN. In order for the consignment to be authorised into a Member State or part thereof (boxes I.9 and I.10 of Part I of the certificate) declared free from VHS, and/or IHN, or undergoing a programme for such freedom, one of the two statements must be retained, unless the consignment is intended for further processing in an approved import centre.

A list of such Member States and zones are listed in Commission Decisions 2002/308/EC and 2003/634/EC.

— The colour of the stamp and signature must be different from that of the most particulars in the certificate.

**Official inspector:**

Name (In capitals):  
Date:  
Stamp:

Qualification and title:  
Signature:



THE UNITED REPUBLIC OF TANZANIA



The Fisheries Act, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 75(3))

SERIAL No.....

SANITARY CERTIFICATE FOR FISH AND FISHERY PRODUCTS

Country of despatch:.....  
Competent Authority:.....Address:.....  
Fax.....E-mail.....

**I. Details identifying the fishery products:**

Description of product:.....  
Scientific name (Species):.....  
Presentation of product and type of treatment:.....  
Type of packaging:.....  
Lot Identification/ date code:.....  
Number of packages:..... Net weight:.....Gross  
Weight:.....  
Requisite Temperature required during storage and transport (°C):.....

**II. Provenance of the fishery products:**

Address and the Approval number of Fish establishment(s) authorized for export by Competent Authority:  
.....  
Name and address of dispatcher: .....

**III. Destination of the products:**

The fishery products are to be despatched from:.....(place of  
despatch) to .....(Country and place of  
destination) by the following means of  
transport:.....  
Exit point.....  
Name of consignee and address of place of destination:.....

**IV. Attestation for non consumable fish and fishery products**

The undersigned hereby certifies that:

- 1) The products described above originate from (an) approved establishment (s) that has been approved by, or otherwise determined to be in good regulatory standing with the Competent Authority in the exporting country



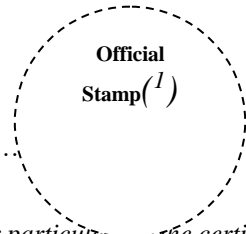
**V. Attestation for consumable fish and fishery products:**

The undersigned hereby certifies that:

- 2) The products described above originate from (an) approved establishment (s) that has been approved by, or otherwise determined to be in good regulatory standing with the Competent Authority in the exporting country and
- 3) Have been handled, prepared or processed, identified, stored and transported under a competent HACCP and sanitary programme consistently implemented and in accordance with the requirements laid down in the Fisheries Act, 2003

Done at.....(place) On  
.....(date)

.....  
Signature of a Fish Inspector <sup>(1)</sup>



.....  
Name in capitals, capacity and qualifications of a Fish Inspector <sup>(1)</sup>

<sup>(1)</sup> The colour of the stamp and signature must be different from that of the other particulars on the certificate.

THE UNITED REPUBLIC OF TANZANIA



THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 93(6))

PERMIT FOR MOVEMENT OF FISH AND FISHERY PRODUCTS

**PART A (To be kept by the fish dealer)**

Permission is hereby granted to.....(name of fish dealer)  
to transport fish and fishery products namely (common/scientific) .....

Quantity/Number of pieces ..... type of species .....

From ..... (source) to ..... (destination)

Means of transport used .....

Vehicle/Vessel Registration No. ....

Transportation Licence No. ....

Business licence No. ....

Full name of driver/vessel operator ..... Driving Licence No. ....

Full name of vehicle/vessel attendants

- (i) .....
- (ii) .....
- (iii) .....
- (iv) .....

Signature of driver/vessel operator ..... Date.....

Vehicle/Vessel owner (Name and postal address).....

Date of issue of the permit .....

Expected date of departure .....

Signature of fish dealer ..... Date .....

Full name of Authorised Officer (at point of despatch) .....

Signature..... Date.....

Office stamp.....

(Cut here)-----

**PART B**

**For official use only**

*(To be kept by the Authorised Officer at point of destination)*

This is to confirm that the fish or fishery products (type) ..... described in part A above weighing /  
number of pieces ..... have been unloaded / verified for the destined market at  
.....

Name of Authorised Officer at point of destination .....

Signature .....

Date .....

Official stamp.....

Conditions attached to the Permit:

- (1) This permit shall be accompanied by the respective fish consignment and shall be presented to an Authorised Officer, as it may deem necessary.
- (2) This permit shall not be re-used
- (3) The permit is non-transferable and
- (4) An Authorised Officer shall fill relevant parts according to prevailing circumstance.



**E. COMPETENT AUTHORITY**

This is to certify that ..... is permitted to export the above consignment to .....with the following conditions:

- 1) This permit is for use during processing of documents and payment of fees and taxes only to the relevant authorities.
- 2) The permit shall be valid from ..... to.....
- 3) Any fraudulent act or misuse of this permit is a violation of the Fisheries Act, 2003
- 4) This permit shall strictly be issued by the Competent Authority.

.....  
Name of Authorised Officer

.....  
Signature

.....  
Date

.....  
Official Stamp

THE UNITED REPUBLIC OF TANZANIA



THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulations 83(4))

Affix recent  
coloured  
passport size  
photograph

APPROVAL CERTIFICATE OF MEANS OF TRANSPORT OF FISH AND FISHERY PRODUCTS

Full name of Vehicle / Vessel Owner .....  
Postal address .....  
Physical business address .....  
Residential address.....  
Telephone No(s).....Mobile phone..... Fax No.....  
E-Mail.....  
Name of Fish Trader (*applicable in case owner of means of transport is different*)  
Physical business address .....  
Residential address .....  
Telephone No(s).....Mobile phone..... Fax No.....  
E-Mail.....

This is to certify that the vehicle/vessel ..... (type) with registration number ..... has been inspected in accordance with the Fisheries Act, 2003 and found to comply with set standards for transporting fish/fishery products.

This Certificate is valid from ..... (date of issue) to ..... (expiry date).

Conditions:

- 1. This certificate is not transferable
- 2. The Certificate shall be displayed inside a vehicle or vessel and
- 3. This certificate shall be availed to Authorised Officer(s) whenever needed.

Issued on this ..... day of ..... (year) .....

Full name of Director

Signature

Date

Official stamp

THE UNITED REPUBLIC OF TANZANIA



Affix recent  
coloured  
passport size  
photograph

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 13 (9))

CERTIFICATE OF OWNERSHIP FOR FISH AND FISHERY PRODUCTS

Region: ..... District:.....  
Place/street: ..... Date: .....

Name of owner(s) .....  
Postal address .....  
Physical business address .....  
Telephone No(s).....Mobile phone.....  
Fax No.....E-mail.....  
Residential address .....  
Being holder of (type of fish or fishery product(s)) .....

Quantity ..... Weight/Number of pieces .....

Fee paid .....ERV No/HW<sup>5</sup>..... of date .....

.....  
Signature of owner

.....  
Name of Authorized Officer

.....  
Signature

.....  
Date

.....  
Official Stamp









THE UNITED REPUBLIC OF TANZANIA



THE FISHERIES ACT, 2003

(The Fisheries (Amendment) Regulations 2009)  
(Regulation 13 (10))

Affix  
recent  
coloured  
passport  
size

LICENCE FOR FISHING OR DEALING IN FISH AND FISHERY PRODUCTS

Licence is hereby granted to..... (Name)  
Postal full address .....  
Telephone No..... Mobile phone.....  
Fax No. .... E-mail .....  
Physical business address.....  
Residential address.....  
This licence is valid from..... to .....  
for fishing or dealing in fish or fishery product hereunder described:  
.....  
.....

Fee paid ..... ERV/HW<sup>5</sup> No. .... of  
(date).....

Issued at ..... Date .....

This licence is issued under the following conditions :

- 1. ....
- 2. ....
- 3. ....
- 4. ....

Full name of licensee..... Signature..... Date: .....

Full name of Licensing Officer .....Signature..... Date: .....

.....  
Official Stamp

Renewals

1<sup>st</sup> Renewal:

From:..... to ..... Fee paid .....

ERV/HW<sup>5</sup> No..... of date .....

Name of Licensing Officer.....Signature.....Date.....

.....  
Official Stamp

2<sup>nd</sup> Renewal:

From:..... to ..... Fee paid .....

ERV/HW<sup>5</sup> No..... of date .....

Name of Licensing Officer.....Signature.....Date.....

.....  
Official Stamp

THE UNITED REPUBLIC OF TANZANIA



THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 91(c))

Affix recent  
coloured  
passport size  
photograph

A PERMIT TO IMPORT FISH AND FISHERY PRODUCTS

A. DETAILS OF IMPORTER:

Name of importer.....APP. No.....  
Postal address .....  
Physical business address .....  
Residential address .....  
Telephone No..... Mobile phone.....  
Fax No..... E-mail .....  
Licence No. ....  
I/we hereby apply for permit(s) to import a consignment of fish and fishery products. The products will be stored  
in the fish establishment/warehouse\* at .....(location).

B. PRODUCT DETAILS:

Name of Product(s).....  
Scientific name .....  
Presentation of the product .....  
Type of treatment.....  
Number of carton/packages .....  
Type of Packaging .....  
Net weight: .....  
Entry point: ..... Date .....

C. PRODUCT ORIGIN

Country of origin: .....  
Name of Consignor: .....  
Health/Sanitary certificate number ..... from country of origin.

D. DECLARATION BY THE IMPORTER

I/We hereby certify that the above particulars are to the best of my/our knowledge and belief, correct, and that, any changes made shall be communicated to the Competent Authority, immediately before the entry of the consignment.

Full name of the Importer .....  
.....Signature.....Date.....

E. DECLARATION BY THE COMPETENT AUTHORITY

This is to certify that ..... is permitted to import the above consignment into Mainland Tanzania with the following conditions:

- 1. This permit is for use during processing of documents and payment of fees and taxes only to the relevant authorities.
- 2. This permit shall be valid from ..... to .....
- 3. Any fraudulent act or misuse of this permit is a violation of the Fisheries Act, 2003
- 4- This permit shall strictly be issued by Competent Authority.

.....  
Full name of Authorised Officer                      Signature                      Date  
.....  
Official Stamp

\*Delete whichever is not applicable





THE UNITED REPUBLIC OF TANZANIA



THE FISHERIES ACT, 2003

(Fisheries (**Amendment**) Regulations 2009  
(Regulation 136 (2))

CERTIFICATE OF REGISTRATION OF BEACH MANAGEMENT UNIT

Registration Number.....

This is to certify that the Beach Management Unit namely.....

Situated in .....Village.....

Ward..... Division.....

District.....Region.....

Has been registered for the purpose of sustainable management of fishery resources and environment in their locality, in collaboration with Government.

Registered on this .....(day).....(month).....(year)

Issued by the Director

Full name.....

Signature.....

Date.....

Official Stamp

Subject to the following conditions: -

- (1) The Beach Management Unit shall conform with the requirements of the Fisheries Act, 2003 and its Regulations, thereof.
- (2) This certificate is not transferable.



**SIXTH SCHEDULE**

**Under regulations 77, 80, 81, 83, 84, 85, 87, 94**

**REFERENCE STANDARDS**

**(INSPECTION OF FISH OR AQUACULTURE ESTABLISHMENT)**

1. QA/RS/01 Pre licence Inspection for Fish Establishment
2. QA/RS/02 Pre licence Inspection for Fishing vessels
3. QA/RS/03 Routine Monitoring of Fishing Vessels
4. QA/RS/04 Routine monitoring for Fish Establishments
5. QA/RS/05 Routine Monitoring of Premises for Dried Fish and Fishery Products
6. QA/RS/06 Inspection checklist for upstream of fish landing/transfer facilities
7. QA/RS/07 Landing Site Organoleptic Assessment for the landed fish
8. QA/RS/08 Fish quality and traceability at the landing sites
9. QA/RS/09 Pre-Licence inspection of means of transport for fish and fishery product
10. QA/RS/10 HACCP assessment
11. QA/RS/11 HACCP Verification
12. QA/RS/12 Sampling scheme at landing or during the first sale
13. QA/RS/13 Sampling for freshness at the plant level
14. QA/RS/14 Codex Alimentarius sampling plan of pre-packaged products
15. QA/RS/15 Codex Alimentarius sampling plan of pre-packaged products
16. QA/RS/16 Assessment of fish freshness
17. QA/RS/17 Rating of fish handling and processing establishments
18. QA/RS/18 Routine inspection of premises for live crustaceans, fish and molluscs
19. QA/RS/19 Pre licence inspection of establishment for dried a fish and fishery products
20. QA/RS/20 Auditing of Fish Establishment
21. QA/RS/21 Final Audit Report
22. QA/RS/22 Pre- licence inspection for live crustaceans fish and molluscs.
23. QA/RS/23 Routine inspection of means of transport for fish and fishery products
24. QA/RS/24 Checklist for Auditing Outpost Stations
25. QA/RS/25 Pre-licence inspection for collection and fishing boats
26. QA/RS/26 Corrective Action Request/Audit Closing Form
27. QA/RS/27 Routine inspection of fishing boats
28. QA/RS/28 Pre Approval inspection of a hatchery/aqua Farms
29. QA/RS/29 Routine monitoring of hatchery and grow-out farms
30. QA/RS/30 Port inspection procedures

**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT 2003**  
 (The Fisheries (Amendment) Regulations, 2008)  
 (Regulation 77(6); 80(6); 81(6))

Name of Establishment/Supplier.....Certificate Number: APP No.....

Date of Inspection.....

**Ref. Std: QA/RS/01      Pre-Licence Inspection for Fish Establishment**

**ELEMENT TO INSPECT**

**1. Structural Layout**

**(100) OK, (80) minor, (40) Major,  
(20) Serious, (0) Critical**

- |      |  |                                   |
|------|--|-----------------------------------|
| 1.1. | Is the area sufficient to carry out the work under sanitary and hygienic conditions? | [O], [m], [M], [S], [C] Evidence: |
| 1.2. | Does the lay-out preclude cross contamination?                                       | [O], [m], [M], [S], [C] Evidence: |
| 1.3. | Is there a clear separation between the clean and dirty areas?                       | [O], [m], [M], [S], [C] Evidence: |
| 1.4. | Is an approved layout plan available   | [O], [m], [M], [S], [C] Evidence: |
| 1.5. | Does the Positioning of machinery compromise regular cleaning                        | [O], [m], [M], [S], [C] Evidence: |

**2. Raw Fish Receiving Area**

**(100) OK, (80) minor, (40) Major,  
(20) Serious, (0) Critical**

**2.1 Fish Receiving area**

- |        |   |                                   |
|--------|---|-----------------------------------|
| 2.1.1  | Is the area kept in a good state of cleanliness and repair?                       | [O], [m], [M], [S], [C] Evidence: |
| 2.1.2  | Is the fish receiving room sufficient to allow effective washing of raw fish?     | [O], [m], [M], [S], [C] Evidence: |
| 2.1.3  | Is there an adequate supply of potable or clean water and of sufficient pressure? | [O], [m], [M], [S], [C] Evidence: |
| 2.1.4  | Are the personnel aware of the principle of good hygiene?                         | [O], [m], [M], [S], [C] Evidence: |
| 2.1.5  | Is raw fish washed in running potable water?                                      | [O], [m], [M], [S], [C] Evidence: |
| 2.1.6  | Is good house keeping and clean-as-you-go discipline maintained?                  | [O], [m], [M], [S], [C] Evidence: |
| 2.1.7  | Is the temperature of raw fish kept at <5°C?                                      | [O], [m], [M], [S], [C] Evidence: |
| 2.1.8  | Are the brushes used for washing raw fish made of non-food colour bristles?       | [O], [m], [M], [S], [C] Evidence: |
| 2.1.9  | Do all workers wear suitable uniform and protective gears?                        | [O], [m], [M], [S], [C] Evidence: |
| 2.1.10 | Are working equipment and uniforms colour coded?                                  | [O], [m], [M], [S], [C] Evidence: |
| 2.1.11 | Is the drainage capacity sufficient to cope with maximum volume of waste water    | [O], [m], [M], [S], [C] Evidence: |
| 2.1.12 | Is there good control of personnel movement?                                      | [O], [m], [M], [S], [C] Evidence: |
| 2.1.13 | Are hygiene instructions posted in place?   | [O], [m], [M], [S], [C] Evidence: |
| 2.1.14 | Is there a separate room for washing Trays and bins?                              | [O], [m], [M], [S], [C] Evidence: |
| 2.1.15 | Are monitoring and control records in place?                                      | [O], [m], [M], [S], [C] Evidence: |
| 2.1.16 | Are there effective systems to control insects' ingress and dust?                 | [O], [m], [M], [S], [C] Evidence: |
| 2.1.17 | Are hose reels pipes in place?  | [O], [m], [M], [S], [C] Evidence: |

**2.2 Floors**

- |       |  |                                   |
|-------|--|-----------------------------------|
| 2.2.1 | Is the floor designed to withstand the rigours of production processes?          | [O], [m], [M], [S], [C] Evidence: |
| 2.2.2 | Is the floor made of waterproof materials which are easy to clean and disinfect? | [O], [m], [M], [S], [C] Evidence: |
| 2.2.3 | Is the floor laid down in a way to allow easy drainage of water?                 | [O], [m], [M], [S], [C] Evidence: |
| 2.2.4 | Is the drainage capacity sufficient to cope with maximum volume of waste water?  | [O], [m], [M], [S], [C] Evidence: |
| 2.2.5 | Is wall-wall and wall-floor junctions coved to facilitate easy cleaning?         | [O], [m], [M], [S], [C] Evidence: |

**2.3 Walls**

- |       |  |                                   |
|-------|--|-----------------------------------|
| 2.3.1 | Are the surfaces smooth and easy to clean and disinfect?                               | [O], [m], [M], [S], [C] Evidence: |
| 2.3.2 | Are the surfaces durable and impermeable?  | [O], [m], [M], [S], [C] Evidence: |
| 2.3.3 | Are corners and joints sealed with a suitable impervious sealant?                      | [O], [m], [M], [S], [C] Evidence: |
| 2.3.4 | Are wall-ceiling junctions and other junctions coved or sealed to facilitate cleaning? | [O], [m], [M], [S], [C] Evidence: |
| 2.3.5 | Are electrical fittings and plumbing well protected with material easy to clean?       | [O], [m], [M], [S], [C] Evidence: |
| 2.3.6 | Are self-adhesive notices or food grade painted notices used in production areas?      | [O], [m], [M], [S], [C] Evidence: |

**2.4 Ceiling**

- |       |  |                                   |
|-------|--|-----------------------------------|
| 2.4.1 | Is a ceiling smooth, easy to clean and in good state of repair?  | [O], [m], [M], [S], [C] Evidence: |
| 2.4.2 | Are walls and ceiling junctions sealed and impermeable to facilitate cleaning?                         | [O], [m], [M], [S], [C] Evidence: |
| 2.4.3 | Are girders and overhead framework of circular cross section to prevent a build up of dust and debris? | [O], [m], [M], [S], [C] Evidence: |
| 2.4.4 | Are girders and overhead framework regularly cleaned and maintained?                                   | [O], [m], [M], [S], [C] Evidence: |

<b>2.5</b>	<b>Doors</b>	
2.5.1	Are the doors made of durable non corrosive and non wooden material?	[O], [m], [M], [S], [C] Evidence:
2.5.2	Are they easy to clean?	[O], [m], [M], [S], [C] Evidence:
2.5.3	Are external-opening doors provided with rubber swing doors, plastic strip curtaining or air curtains to prevent bird and insect ingress?	[O], [m], [M], [S], [C] evidence:
2.5.4	Are doorframes and corners protected against damage?	[O], [m], [M], [S], [C] Evidence:
<b>2.6</b>	<b>Lighting (Natural or Artificial)</b>	
2.6.1	Are the lights adequate and protected by shatterproof diffusers or sleeve covers?	[O], [m], [M], [S], [C] Evidence:
2.6.2	Are light units kept clean?	[O], [m], [M], [S], [C] Evidence:
2.6.3	Are Skylights prevent access by pests, and positioned away from exposed raw material or finished product?	[O], [m], [M], [S], [C] Evidence:
2.6.4	Is the canopy provided to protect products on production lines placed below skylights?	[O], [m], [M], [S], [C] Evidence
<b>2.7</b>	<b>Hand cleaning and disinfecting facilities</b>	
2.7.1	Are the facilities in sufficient number?	[O], [m], [M], [S], [C] Evidence:
2.7.2	Are the taps knee or foot or automatically operated?	[O], [m], [M], [S], [C] Evidence:
2.7.3	Are detergent and disinfecting agents available, listed and approved?	[O], [m], [M], [S], [C] Evidence:
2.7.4	Are the facilities provided with disposable hand towels and trash bins?	[O], [m], [M], [S], [C] Evidence:
2.8.5	Are cleaning equipment colour coded?	[O], [m], [M], [S], [C] Evidence:
<b>3.0</b>	<b>Processing Area</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>3.1</b>	<b>Floors</b>	
3.1.1	Is the floor designed to withstand the rigours of production processes?	[O], [m], [M], [S], [C] Evidence:
3.1.2	Is the floor made of waterproof materials which are easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
3.1.3	Is the floor laid down in a way to allow easy drainage of water?	[O], [m], [M], [S], [C] Evidence:
3.1.4	Is the drainage capacity sufficient to cope with maximum volume of waste water?	[O], [m], [M], [S], [C] Evidence:
3.1.5	Is wall-wall and wall-floor junctions coved to facilitate easy cleaning?	[O], [m], [M], [S], [C] Evidence:
3.1.6	Is 'clean as you go' principle adopted?	[O], [m], [M], [S], [C] Evidence:
<b>3.2</b>	<b>Walls</b>	
3.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
3.2.2	Are the surfaces durable and impermeable?	[O], [m], [M], [S], [C] Evidence:
3.2.3	Are corners and joints sealed with a suitable impervious sealant?	[O], [m], [M], [S], [C] Evidence:
3.2.4	Are wall-ceiling junctions and other junctions coved or sealed to facilitate cleaning?	[O], [m], [M], [S], [C] Evidence:
3.2.5	Are electrical fittings and plumbing well protected with material easy to clean?	[O], [m], [M], [S], [C] Evidence:
3.2.6	Are self-adhesive notices or food grade painted notices used in production areas?	[O], [m], [M], [S], [C] Evidence:
<b>3.3</b>	<b>Ceiling</b>	
3.3.1	Is a ceiling smooth, easy to clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
3.3.2	Are walls and ceiling junctions sealed and impermeable to facilitate cleaning?	[O], [m], [M], [S], [C] Evidence:
3.3.3	Are girders and overhead framework of circular cross section to prevent a build up of dust and debris?	[O], [m], [M], [S], [C] Evidence:
3.3.4	Are girders and overhead framework regularly cleaned and maintained?	[O], [m], [M], [S], [C] Evidence:
<b>3.4</b>	<b>Doors</b>	
3.4.1	Are the doors made of durable non corrosive and non wooden material?	[O], [m], [M], [S], [C] Evidence:
3.4.2	Are they easy to clean?	[O], [m], [M], [S], [C] Evidence:
3.4.2	Are external-opening doors provided with rubber swing doors, plastic strip curtaining or air curtains to prevent bird and insect ingress?	[O], [m], [M], [S], [C] Evidence:
3.4.4	Are doors to production areas self-closing to maintain necessary atmospheric conditions?	[O], [m], [M], [S], [C] Evidence:
3.4.5	Are doorframes and corners protected against damage?	[O], [m], [M], [S], [C] Evidence:
<b>3.5</b>	<b>Ventilation</b>	
3.5.1	Is there adequate ventilation?	[O], [m], [M], [S], [C] Evidence:
3.5.2	Does it allow a good extraction of moisture?	[O], [m], [M], [S], [C] Evidence:
3.5.3	Is adequate temperature, humidity and dust control provided in the processing hall?	[O], [m], [M], [S], [C] Evidence:
3.5.4	Are both ventilation systems and extraction systems clean?	[O], [m], [M], [S], [C] Evidence
<b>3.6</b>	<b>Lighting (Natural or Artificial)</b>	
3.6.1	Are the lights adequate and protected by shatterproof diffusers or sleeve covers?	[O], [m], [M], [S], [C] Evidence:
3.6.2	Are light units kept clean	[O], [m], [M], [S], [C] Evidence
3.6.3	Are Skylights prevent access by pests, and positioned away from exposed raw material or finished product?	[O], [m], [M], [S], [C] Evidence:
3.6.4	Is the canopy provided to protect products on production lines placed below skylights?	[O], [m], [M], [S], [C] Evidence
<b>3.7</b>	<b>Hand cleaning and disinfecting facilities</b>	
3.7.1	Are the facilities in sufficient number and properly working?	[O], [m], [M], [S], [C] Evidence:

3.7.2	Are the taps knee or foot or automatically operated?	[O], [m], [M], [S], [C] Evidence:
3.7.3	Are detergent and disinfecting agents available, listed and approved?	[O], [m], [M], [S], [C] Evidence:
3.7.4	Are the facilities provided with disposable hand towels and trash bins?	[O], [m], [M], [S], [C] Evidence:
3.7.5	Are the facilities provided with trash bins?	[O], [m], [M], [S], [C] Evidence:
<b>3.8</b>	<b>Cleaning facilities and disinfection</b>	
3.8.1	Are the disinfectants available?	[O], [m], [M], [S], [C] Evidence:
3.8.2	Are cleaning equipment colour coded?	[O], [m], [M], [S], [C] Evidence:
<b>4</b>	<b>Chill rooms and cold stores</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>4.1</b>	<b>Floors</b>	
4.1.1	Is the floor water proof?	[O], [m], [M], [S], [C] Evidence:
4.1.2	Is the floor made of materials easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
4.1.3	Is the floor laid down in a way to allow for easy drainage of water?	[O], [m], [M], [S], [C] Evidence:
4.1.4	Is ice formed on floor removed frequently?	[O], [m], [M], [S], [C] Evidence:
<b>4.2</b>	<b>Walls</b>	
4.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
4.2.2	Are the surfaces durable and impermeable?	[O], [m], [M], [S], [C] Evidence:
4.2.3	Are corners and joints sealed with a suitable impervious sealant?	[O], [m], [M], [S], [C] Evidence:
4.2.4	Are wall-ceiling junctions and other junctions coved or sealed to facilitate cleaning?	[O], [m], [M], [S], [C] Evidence:
4.2.5	Are electrical fittings and plumbing well protected with material easy to clean?	[O], [m], [M], [S], [C] Evidence:
4.2.6	Are walls made of non corrosive materials?	[O], [m], [M], [S], [C] Evidence:
<b>4.3</b>	<b>Ceiling</b>	
4.3.1	Is the ceiling of a smooth washable surface that will ensure cleanliness?	[O], [m], [M], [S], [C] Evidence:
3.3.1	Is a ceiling smooth, easy to clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
3.3.2	Are walls and ceilings junctions sealed and impermeable to facilitate cleaning?	[O], [m], [M], [S], [C] Evidence:
3.3.3	Are girders and overhead framework of circular cross section to prevent a build up of dust and debris?	[O], [m], [M], [S], [C] Evidence:
3.3.4	Are girders and overhead framework regularly cleaned and maintained?	[O], [m], [M], [S], [C] Evidence:
<b>4.4</b>	<b>Doors</b>	
4.4.1	Are the doors made of durable material?	[O], [m], [M], [S], [C] Evidence:
4.4.2	Are they easy to clean?	[O], [m], [M], [S], [C] Evidence:
3.4.1	Are the doors made of durable non corrosive and non wooden material?	[O], [m], [M], [S], [C] Evidence:
3.4.4	Are doors well sealed to maintain required temperature and prevent condensation?	[O], [m], [M], [S], [C] Evidence:
<b>4.5</b>	<b>Lighting</b>	
4.5.1	Are the lights adequate and protected by shatterproof diffusers or sleeve covers?	[O], [m], [M], [S], [C] Evidence:
4.5.2	Are light units kept clean?	[O], [m], [M], [S], [C] Evidence:
<b>5.0</b>	<b>Freezing and cold storage facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
5.1	Is refrigeration capacity sufficient to keep fish temperature at, or below -18°C?	[O], [m], [M], [S], [C] Evidence:
5.2	Are the cold stores equipped with a temperature recording device?	[O], [m], [M], [S], [C] Evidence:
5.3	Is the thermal sensitive part of the thermometer placed in the warmest area?	[O], [m], [M], [S], [C] Evidence:
5.4	Is the temperature recording device easy to consult?	[O], [m], [M], [S], [C] Evidence:
5.5	Are pallets available?? Are they made of non wooden and non-corrosive materials?	[O], [m], [M], [S], [C] Evidence:
5.6	Is there sufficient lighting, and are they protected?	[O], [m], [M], [S], [C] Evidence:
5.7	Is the product stored on pallets and arranged 50cm away from the walls to easy circulation?	[O], [m], [M], [S], [C] Evidence:
<b>6.0</b>	<b>Ice plants</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>6.1</b>	<b>Floors</b>	
6.1.1	Is the floor water proof?	[O], [m], [M], [S], [C] Evidence:
6.1.2	Is the floor made of materials easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
6.1.3	Is the floor laid down in a way to allow for easy drainage of water?	[O], [m], [M], [S], [C] Evidence:
6.1.4	Is ice removed frequently?	[O], [m], [M], [S], [C] Evidence:
<b>6.2</b>	<b>Walls</b>	
6.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
6.2.2	Are the surfaces durable and impermeable?	[O], [m], [M], [S], [C] Evidence:
6.2.3	Are corners and joints sealed with a suitable impervious sealant?	[O], [m], [M], [S], [C] Evidence:
6.2.4	Are drum and chute made of non corrosive materials?	[O], [m], [M], [S], [C] Evidence:
6.2.5	Is ice made from potable water?	[O], [m], [M], [S], [C] Evidence:
6.2.6	Is ice harvested and stored in clean containers to prevent contamination?	[O], [m], [M], [S], [C] Evidence:
6.2.7	Are walls made of non corrosive materials?	[O], [m], [M], [S], [C] Evidence:

<b>6.3</b>	<b>Ceiling</b>	
<b>6.3.1</b>	Is the ceiling of a smooth washable surface that will ensure cleanliness?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.1</b>	Is a ceiling smooth, easy to clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.2</b>	Are walls and ceilings junctions sealed and impermeable to facilitate cleaning?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.3</b>	Are girders and overhead framework of circular cross section to prevent a build up of dust and debris?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.4</b>	Are girders and overhead framework regularly cleaned and maintained?	[O], [m], [M], [S], [C] Evidence:
<b>6.4</b>	<b>Doors</b>	
<b>6.4.1</b>	Are the doors made of durable material?	[O], [m], [M], [S], [C] Evidence:
<b>6.4.2</b>	Are they easy to clean?	[O], [m], [M], [S], [C] Evidence:
<b>6.4.1</b>	Are the doors made of durable non corrosive and non wooden material?	[O], [m], [M], [S], [C] Evidence:
<b>6.4.4</b>	Are doors well sealed to maintain required temperature and prevent condensation?	[O], [m], [M], [S], [C] Evidence:
<b>6.5</b>	<b>Lighting</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>6.5.1</b>	Are the lights adequate and protected by shatterproof diffusers or sleeve covers?	[O], [m], [M], [S], [C] Evidence:
<b>6.5.2</b>	Are light units kept clean? [O], [m], [M], [S], [C] Evidence	
<b>7</b>	<b>Protection against vermin and undesirable animals</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>7.1</b>	Are there adequate vermin proofing and appropriate protection facilities?	[O], [m], [M], [S], [C] Evidence:
<b>7.2</b>	Is each bait station adequately labelled in each site of inspection?	[O], [m], [M], [S], [C] Evidence:
<b>7.3</b>	Are open drains fitted with a grill or mesh covering and in a good state of repair and maintenance?	[O], [m], [M], [S], [C] Evidence:
<b>7.4</b>	Is fumigation conducted by an approved organisation? Is certificate in place?	[O], [m], [M], [S], [C] Evidence:
<b>8</b>	<b>Process Machinery, Equipment and Instruments</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>8.1</b>	Are they made of non corrosive materials?	[O], [m], [M], [S], [C] Evidence:
<b>8.2</b>	Are they easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
<b>8.1</b>	Are the equipment kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
<b>8.2</b>	Does their location allow access for adequate cleaning and pest control?	[O], [m], [M], [S], [C] Evidence:
<b>8.3</b>	Are the thermometers calibrated?	[O], [m], [M], [S], [C] Evidence:
<b>8.4</b>	Are process equipment easy to dismantle for easy cleaning and inspection?	[O], [m], [M], [S], [C] Evidence:
<b>8.6</b>	Are metal surfaces kept in good condition, free from rust, flaking paint or other loose covering?	[O], [m], [M], [S], [C] Evidence:
<b>8.7</b>	Are Pallets made of plastic or non corroding or non wooden materials?	[O], [m], [M], [S], [C] Evidence:
<b>8.8</b>	Are food equipment surfaces smooth, impervious and easily cleaned?	[O], [m], [M], [S], [C] Evidence:
<b>8.9</b>	Are the glass safety policy and procedures in place?	
<b>9.</b>	<b>Disposal of by-products</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>9.1</b>	Are the by-products bins equipped with adequate lids?	[O], [m], [M], [S], [C] Evidence:
<b>9.2</b>	Is there an adequate room for by-products storage and are they evacuated daily?	[O], [m], [M], [S], [C] Evidence:
<b>9.3</b>	Are the by-products well iced before disposal?	[O], [m], [M], [S], [C] Evidence:
<b>10</b>	<b>Water supply</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>10.1</b>	Is potable water production system in place?	[O], [m], [M], [S], [C] Evidence:
<b>10.2</b>	In case of sand filtration, is back washing effectively carried out?	[O], [m], [M], [S], [C] Evidence:
<b>10.3</b>	Is potable water available? Is it available in sufficient pressure and volume?	[O], [m], [M], [S], [C] Evidence:
<b>10.4</b>	Is there a clear distinction between potable and non-potable water pipes?	[O], [m], [M], [S], [C] Evidence:
<b>10.5</b>	Is there a schedule for cleaning water reserve tanks?? Are they kept clean?	[O], [m], [M], [S], [C] Evidence:
<b>10.6</b>	Is potable water storage capacity sufficiently enough for daily production?	[O], [m], [M], [S], [C] Evidence:
<b>10.7</b>	Are potable water storage tanks lids properly locked to prevent deliberate contamination?	[O], [m], [M], [S], [C] Evidence:
<b>11</b>	<b>Waste water</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>11.1</b>	Is there an adequate and hygienic wastewater disposal system?	[O], [m], [M], [S], [C] Evidence:
<b>11.2</b>	Is the effluent ducted into the wastewater disposal and treatment system?	[O], [m], [M], [S], [C] Evidence:
<b>11.3</b>	Is the waste water treatment system effective to meet National standards?	[O], [m], [M], [S], [C] Evidence:
<b>11.4</b>	Does the drains flow from clean to dirty areas to avoid contamination?	[O], [m], [M], [S], [C] Evidence:
<b>11.5</b>	Are adequate debris traps fitted on all drains and manholes covered properly?	[O], [m], [M], [S], [C] Evidence:
<b>11.6</b>	Drainage exit points in processing establishments shall be pest proofed?	[O], [m], [M], [S], [C] Evidence:

<b>12.0</b>	<b>Changing rooms, shower and toilet facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
12.1	Are there an adequate number of changing rooms?	[O], [m], [M], [S], [C] Evidence:
12.2	Are the walls and floors in the changing rooms smooth, waterproof and easy to clean?	[O], [m], [M], [S], [C] Evidence:
12.3	Are there an adequate number of washbasins?	[O], [m], [M], [S], [C] Evidence:
12.4	Are there an adequate number of toilets?	[O], [m], [M], [S], [C] Evidence:
12.5	Do the toilets open directly onto the fish handling and processing area?	[O], [m], [M], [S], [C] Evidence:
12.6	Are they equipped with working water-flushing systems?	[O], [m], [M], [S], [C] Evidence:
12.7	Are hand washing and disinfecting systems available?	[O], [m], [M], [S], [C] Evidence:
12.8	Are disposable hand towels available?	[O], [m], [M], [S], [C] Evidence:
12.9	Are the washbasin taps knee operated?	[O], [m], [M], [S], [C] Evidence:
12.10	Are detergent and disinfecting agents available, listed and approved?	[O], [m], [M], [S], [C] Evidence:
12.11	Are foot operated lidded bins in place, clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
12.12	Are lockers for personal effects and uniforms in place?? Are they clean?	[O], [m], [M], [S], [C] Evidence:
12.13	Are lockers constructed of non-wooden and non-corrosive materials?	[O], [m], [M], [S], [C] Evidence:
12.14	Are locker tops slanted to prevent dust accumulation and ease cleaning?	[O], [m], [M], [S], [C] Evidence:
<b>13</b>	<b>Cleaning and disinfections of transportation vehicles</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
13.1	Is there appropriate facility for cleaning and disinfecting vehicles?	[O], [m], [M], [S], [C] Evidence:
13.2	Are detergent and disinfecting agents available, listed and approved?	[O], [m], [M], [S], [C] Evidence:
13.3	Is there sufficient amount of potable water and of required pressure?	[O], [m], [M], [S], [C] Evidence:
13.4	Are the personnel aware of the principles of good hygiene?	[O], [m], [M], [S], [C] Evidence:
13.5	Is cleaning and disinfecting carried out in a separate in approved structure?	[O], [m], [M], [S], [C] Evidence:
<b>14</b>	<b>Floating Platform</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
14.1	Is it made up of non-corrosive metal?	[O], [m], [M], [S], [C] Evidence:
14.2	Are the surfaces smooth and easy to clean?	[O], [m], [M], [S], [C] Evidence:
14.3	Is there an adequate supply of water?	[O], [m], [M], [S], [C] Evidence:
14.4	Are there any rust patches?	[O], [m], [M], [S], [C] Evidence:
14.5	Is appropriate equipment for cleaning and disinfectant the barge available?	[O], [m], [M], [S], [C] Evidence:
14.6	Are the surfaces durable and impermeable?	[O], [m], [M], [S], [C] Evidence:
<b>15</b>	<b>Laundry</b>	<b>100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>15.1</b>	<b>Contracted</b>	
15.1.1	Are the laundry service contracted?	[O], [m], [M], [S], [C] Evidence:
15.1.2	If yes, Does the contracted laundry services comply with the minimum factory requirements?	[O], [m], [M], [S], [C] Evidence:
15.1.3	Is the transportation done hygienically and in vessels approved for that purpose?	[O], [m], [M], [S], [C] Evidence:
<b>15.2</b>	<b>Non-Contracted</b>	
15.2.1	Are there laundry facilities in place?	[O], [m], [M], [S], [C] Evidence:
14.2.2	Is the washing done by machine?	[O], [m], [M], [S], [C] Evidence:
15.2.3	Is the drying done by machine?	[O], [m], [M], [S], [C] Evidence:
15.2.4	Is there a separate area for ironing purpose?	[O], [m], [M], [S], [C] Evidence:
15.2.5	In case of rainfall is there a shaded area/protected area against rainfall?	[O], [m], [M], [S], [C] Evidence:
15.2.6	Are the washing and drying machines, maintained in good state of cleanliness and repairs?	[O], [m], [M], [S], [C] Evidence:
15.2.7	Is there a clean separation between clean dry area and the washing areas?	[O], [m], [M], [S], [C] Evidence:
15.2.8	Are the clean uniforms or garments handled and stored hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>16</b>	<b>In-Plant Laboratory</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
16.1	Are there necessary facilities and equipment for carrying out analysis?	[O], [m], [M], [S], [C] Evidence:
16.2	Are there qualified staff to man the laboratory?	[O], [m], [M], [S], [C] Evidence:
16.3	Are chemicals in use still within expiry dates?	[O], [m], [M], [S], [C] Evidence:
16.4	Are supplier/manufacture compliance certificates in place for chemical supplies?	[O], [m], [M], [S], [C] Evidence:
16.5	Are facilities and chemicals well labelled?	[O], [m], [M], [S], [C] Evidence:
16.6	Is good house keeping standards maintained?	[O], [m], [M], [S], [C] Evidence:
16.7	Is a good laboratory manual and methods/standard operating procedures in place?	[O], [m], [M], [S], [C] Evidence:
<b>17</b>	<b>Ice Production</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>

17.1	Is ice produced from potable water?	[O], [m], [M], [S], [C] Evidence:
17.2	Is ice stored in containers designed for this purpose?	[O], [m], [M], [S], [C] Evidence:
17.3	Is the ice chute, drum and sides made of non wooden and non corrosive materials?	[O], [m], [M], [S], [C] Evidence:
<b>18.0</b>	<b>Man Power Disposition</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
18.1	Is Quality Assurance and Quality Control Manager approved by Competent Authority?	[O], [m], [M], [S], [C] Evidence:
18.1	Is there a qualified Laboratory technician?	[O], [m], [M], [S], [C] Evidence:
18.3	Are all personnel trained on food hygiene and sanitation?	[O], [m], [M], [S], [C] Evidence:
<b>19</b>	<b>Landing facilities.</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>19.1</b>	<b>Jetty, Dock, Landing Sites</b>	
19.1.1	Is adequate lighting available and are the lights well protected?	[O], [m], [M], [S], [C] Evidence:
19.1.2	Is the off-loading of Raw fish hygienically carried out?	[O], [m], [M], [S], [C] Evidence:
19.1.3	Are trays for off-loading the raw fish available?	[O], [m], [M], [S], [C] Evidence:
19.1.4	Are there defined personnel working at the landing facility?	[O], [m], [M], [S], [C] Evidence:
19.1.5	Are the working facilities kept clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
19.1.6	Is the premise kept in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
19.1.7	Do all the responsible personnel at the landing facility wear uniforms?	[O], [m], [M], [S], [C] Evidence:
19.1.8	Is there an adequate supply of potable or clean water?	[O], [m], [M], [S], [C] Evidence:
19.1.9	Is the landing area well shaded and Is it kept clean?	[O], [m], [M], [S], [C] Evidence:
19.1.10	Does the height of the shade ceiling adequate to allow easier off-loading of fish?	[O], [m], [M], [S], [C] Evidence:
19.1.11	Are boats landing fish conform with hygiene requirements?	[O], [m], [M], [S], [C] Evidence:
19.1.12	Are boats cleaned and disinfected and well rinsed before being loaded with ice?	[O], [m], [M], [S], [C] Evidence:
19.1.13	Is it well fenced to physically demarcate it from the neighbouring areas?	[O], [m], [M], [S], [C] Evidence:
<b>20</b>	<b>External Factory environment</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>20.1</b>	<b>Surroundings</b>	
20.1.1	Is the surrounding kept in a good state of cleanliness?	[O], [m], [M], [S], [C] Evidence:
20.1.2	Is the waste water drainage/sewerage system well covered?	[O], [m], [M], [S], [C] Evidence:
20.1.3	Does the slope of the drains allow easy flow of waste water?	[O], [m], [M], [S], [C] Evidence:
20.1.4	Is the waste water treatment system well maintained?	[O], [m], [M], [S], [C] Evidence:
20.1.5	Are the access roads kept clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
20.1.6	Are there other food vendors and petty businesses going on around the factory?	[O], [m], [M], [S], [C] Evidence:
20.1.7	Is trucks washing facility available and in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
20.1.8	Are the grasses (if any) well trimmed to prevent them acting as vermin hideout?	[O], [m], [M], [S], [C] Evidence:
20.1.9	Are redundant materials left unattended?	[O], [m], [M], [S], [C] Evidence:
20.1.10	Is the factory premises fenced?	[O], [m], [M], [S], [C] Evidence:
20.1.11	Is the factory perimeter free from accumulation of rubbish and other redundant material?	[O], [m], [M], [S], [C] Evidence:
20.1.12	Vegetation not allowed around the fence to avoid harbourage and proliferation of vermin?	[O], [m], [M], [S], [C] Evidence:
20.1.13	Are there adequate facility for disposal of rubbish and debris?	[O], [m], [M], [S], [C] Evidence:
20.1.14	Are located at significant distance from production areas?	[O], [m], [M], [S], [C] Evidence:
20.1.15	Are there good house-keeping standards to control accumulation of rubbish, debris to discourages presence of birds insects, rodents and other scavengers?	[O], [m], [M], [S], [C] Evidence:
<b>21</b>	<b>Chemical and Disinfecting Store</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
21.1	Is it lockable?	[O], [m], [M], [S], [C] Evidence:
21.2	Is it located away from the processing area or where products are handled??	[O], [m], [M], [S], [C] Evidence:
21.3	Are incompatible chemicals segregated to prevent cross contamination?	[O], [m], [M], [S], [C] Evidence:
21.4	Are the chemicals in use approved by CA?	[O], [m], [M], [S], [C] Evidence:
21.5	Are all chemical containers labelled?	[O], [m], [M], [S], [C] Evidence:
21.6	Is the store manned by qualified/trained personnel?	[O], [m], [M], [S], [C] Evidence:
21.7	Is their a system to investigate missing stock to prevent abuse and bio-terrorism	[O], [m], [M], [S], [C] Evidence:
21.8	Is the stock rotation adhered to?	[O], [m], [M], [S], [C] Evidence:
21.9	Are toxic chemicals and there application equipment stored securely?	[O], [m], [M], [S], [C] Evidence:
21.10	Is storage of Detergents and disinfectants properly done?	[O], [m], [M], [S], [C] Evidence:
<b>22</b>	<b>Packaging Materials Storage</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
22.1	Are pallets available and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
22.2	Is there a pest and vermin control system?	[O], [m], [M], [S], [C] Evidence:
22.3	Are packaging materials stored hygienically?	[O], [m], [M], [S], [C] Evidence:
22.4	Are packaging materials stored separately from final products?	[O], [m], [M], [S], [C] Evidence:
22.5	Are walls, floor and roof in a good state of repair and clean?	[O], [m], [M], [S], [C] Evidence:

- 22.6 Is there sufficient lighting and are they protected by shutter proof diffusers? [O], [m], [M], [S], [C] Evidence:  
 22.7 Is the principle of first in- first out effected on materials ( stock rotation)? [O], [m], [M], [S], [C] Evidence

**23 Staff Food store**

22. 1 Are pallets available and in a good state of repair? [O], [m], [M], [S], [C] Evidence:  
 22. 2 Is there a pest and vermin control system? [O], [m], [M], [S], [C] Evidence:  
 22. 3 Are food stuff stored hygienically? [O], [m], [M], [S], [C] Evidence:  
 22.4 Is there good house keeping practise? [O], [m], [M], [S], [C] Evidence:  
 22.5 Are walls, floor and roof/ceiling in a good state of repair and clean? [O], [m], [M], [S], [C] Evidence:  
 22.6 Is there sufficient lighting and are they protected by shutter proof diffusers? [O], [m], [M], [S], [C] Evidence  
 22.7 Is the principle of first in- first out effected on materials (stock rotation)? [O], [m], [M], [S], [C] Evidence

**11 Kitchen and Dining Room**

11. 1 Are fumes properly extracted? [O], [m], [M], [S], [C] Evidence:  
 11. 2 Is the kitchen, and dining room and utensils kept clean? [O], [m], [M], [S], [C] Evidence:  
 11. 3 Are meals prepared and served in hygienic manner? [O], [m], [M], [S], [C] Evidence:  
 11. 4 Is ventilation sufficient? [O], [m], [M], [S], [C] Evidence:  
 11.5 Is lighting sufficient? [O], [m], [M], [S], [C] Evidence:  
 11.5 Are the lights well covered and clean? [O], [m], [M], [S], [C] Evidence:  
 10.5 Are walls, floor and roof in a good state of repair and clean? [O], [m], [M], [S], [C] Evidence

**Personnel Hygiene**

- 9.1 Are workers medical certificate in place? [O], [m], [M], [S], [C] Evidence:  
 9.2 Is the first aid kit available? Is it locked? [O], [m], [M], [S], [C] Evidence:  
 9.1 Are there enough and appropriate protective gears for all workers? [O], [m], [M], [S], [C] Evidence:  
 (mouth covers, aprons, overalls, freezer jackets, boots, gloves and hairnets) [O], [m], [M], [S], [C] Evidence:

**22 Record keeping**

**(100) OK, (80) minor, (40) Major,  
(20) Serious, (0) Critical**

22. 1 Are records of monitoring activities in place? [O], [m], [M], [S], [C] Evidence:  
 22. 2 Are the HACCP, GMP and SSOP Manuals in place? [O], [m], [M], [S], [C] Evidence:  
 22. 3 Are traceability systems in place? [O], [m], [M], [S], [C] Evidence:

**OVERALL RATING.....**

A KEY to non-conformances: [O]=PASS, [m]= Minor, [M] = Major, [S]= Serious and [C] = Critical [N/A]= Not Applicable

**Comments/Recommendations.....**  
 .....  
 .....  
 .....  
 .....  
 .....

(NB: in case of limited space, please write REMARKS on the back page)

**a) Lead Fish inspector (s):**

Name.....Signature..... Date.....

**b) Fish establishment representative**

Name..... Designation.....

Signature..... Date.....





		<b>(20), Serious, (0) Critical</b>
5.1	Are the facilities working and with sufficient potable or clean sea water?	[O], [m], [M], [S], [C] Evidence:
5.2	Are detergents and disinfectants available?	[O], [m], [M], [S], [C] Evidence:
5.3	Are the facilities provided with disposable hand towel?	[O], [m], [M], [S], [C] Evidence:
5.4	Are the trash bins in place?	[O], [m], [M], [S], [C] Evidence:
5.5	Are the hand washing basins rust free?	[O], [m], [M], [S], [C] Evidence:
5.6	Are the facilities in sufficient number and properly working?	[O], [m], [M], [S], [C] Evidence:
5.7	Are the taps of the hand washing basins knee operated?	[O], [m], [M], [S], [C] Evidence:
<b>6</b>	<b>Processing Equipment / Instruments</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>5</b>	<b>Processing Equipment / Instruments</b>	
5.1	Are the equipment kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
5.2	Are they smooth and free from rust?	[O], [m], [M], [S], [C] Evidence:
5.3	Are the thermometers calibrated?	[O], [m], [M], [S], [C] Evidence:
5.4	Are metal surfaces kept in good condition, free from rust, flaking paint or other loose covering?	[O], [m], [M], [S], [C] Evidence:
5.5	Are pallets in place? and made from non-corroding or non-wooden materials?	[O], [m], [M], [S], [C] Evidence:
5.6	Are food equipment surfaces smooth, impervious and easily cleaned?	[O], [m], [M], [S], [C] Evidence:
<b>7</b>	<b>Freezing Facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
7.1	Is the freezing temperature reading working?	[O], [m], [M], [S], [C] Evidence:
7.2	Is the location in relation to the processing area appropriate?	[O], [m], [M], [S], [C] Evidence:
7.3	Are the temperature recording device positioned in area easy to consult?	[O], [m], [M], [S], [C] Evidence:
7.4	Are freezer plates, surfaces and compressors free from rust?	[O], [m], [M], [S], [C] Evidence:
7.5	Is refrigeration capacity sufficient to keep fish temperature at, or below -18°C	[O], [m], [M], [S], [C] Evidence:
7.6	Are freezer plates, surfaces and made from non corrosive materials?	[O], [m], [M], [S], [C] Evidence:
5.7	Is there sufficient lighting and are the lights protected and cleaned	[O], [m], [M], [S], [C] Evidence:
<b>8</b>	<b>Cold Storage Facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
	Are the cold store temperature reading working?	[O], [m], [M], [S], [C] Evidence:
	Is refrigeration capacity sufficient to keep fish temperature at, or below -18°C?	[O], [m], [M], [S], [C] Evidence:
	Are the cold stores equipped with a temperature recording device?	[O], [m], [M], [S], [C] Evidence:
	Is the thermal sensitive part of the thermometer placed in the warmest area?	[O], [m], [M], [S], [C] Evidence:
	Is the temperature recording device easy to consult?	[O], [m], [M], [S], [C] Evidence:
	Are pallets available?? Are they made of non wooden and non-corrosive materials?	[O], [m], [M], [S], [C] Evidence:
	Is there sufficient lighting, the lights protected and cleaned?	[O], [m], [M], [S], [C] Evidence:
	Is the cold store surfaces and compressors rust free?	[O], [m], [M], [S], [C] Evidence:
<b>9</b>	<b>Personnel Standards</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
9.1	Are workers medically examined?	[O], [m], [M], [S], [C] Evidence:
9.2	Is the first aid kit available? Is it locked?	[O], [m], [M], [S], [C] Evidence:
9.1	Are there enough and appropriate protective gears for all workers? (mouth covers, aprons, overalls, freezer jackets, boots, gloves and hairnets)	[O], [m], [M], [S], [C] Evidence:
9.4	Is the vessels sea worthiness certificate in place?	[O], [m], [M], [S], [C] Evidence:
<b>10</b>	<b>Packing Materials Storage</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
10.1	Are pallets available and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
10.2	Is there a pest and vermin control system?	[O], [m], [M], [S], [C] Evidence:
10.3	Are packaging materials stored hygienically?	[O], [m], [M], [S], [C] Evidence:
10.4	Are packaging materials stored separately from final products?	[O], [m], [M], [S], [C] Evidence:
10.5	Are walls, floor and roof in a good state of repair and clean?	[O], [m], [M], [S], [C] Evidence:
10.6	Is there sufficient lighting and are they protected by shutter proof diffusers?	[O], [m], [M], [S], [C] Evidence:
10.7	Are packing materials made from a suitable material?	[O], [m], [M], [S], [C] Evidence:
10.8	Is supplies certificate in place?	[O], [m], [M], [S], [C] Evidence:
10.9	Is the location in relation to processing area appropriate?	[O], [m], [M], [S], [C] Evidence:
<b>11</b>	<b>Kitchen and Dining Room</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>

11.1	Is there a mechanism to extract fumes?	[O], [m], [M], [S], [C] Evidence:
11.2	Is the kitchen, dining room and utensils clean?	[O], [m], [M], [S], [C] Evidence:
11.4	Is ventilation sufficient?	[O], [m], [M], [S], [C] Evidence:
11.5	Is lighting sufficient?	[O], [m], [M], [S], [C] Evidence:
11.5	Are the lights well covered and clean?	[O], [m], [M], [S], [C] Evidence:
11.6	Are walls, floor and roof in a good state of repair and clean?	[O], [m], [M], [S], [C] Evidence:
11.7	Is there adequate space?	[O], [m], [M], [S], [C] Evidence:
11.8	Are washing facilities in place?	[O], [m], [M], [S], [C] Evidence:
11.9	Is there for storage of kitchen utensils?	[O], [m], [M], [S], [C] Evidence:
<b>12</b>	<b>Crews Cabin and Changing Rooms</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
12.1	Are they kept in a clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
12.2	Is ventilation adequate?	[O], [m], [M], [S], [C] Evidence:
12.3	Are lights sufficient?	[O], [m], [M], [S], [C] Evidence:
12.3	Are the walls floor, ceiling smooth and clean?	[O], [m], [M], [S], [C] Evidence:
12.4	Are vermins under control?	[O], [m], [M], [S], [C] Evidence:
12.5	Are lidded trash bins clean?	[O], [m], [M], [S], [C] Evidence:
12.3	Are the lockers available?	[O], [m], [M], [S], [C] Evidence:
<b>13</b>	<b>Toilet and Shower(s)</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
13.2	Is the number in relation to the number of workers appropriate?	[O], [m], [M], [S], [C] Evidence:
13.8	Is there sufficient space?	[O], [m], [M], [S], [C] Evidence:
13.1	Are they in good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
13.2	Are hand washing facilities in place? Is it knee operated?	[O], [m], [M], [S], [C] Evidence:
13.4	Are wall, floor and roof rust free?	[O], [m], [M], [S], [C] Evidence:
13.5	Are toilets flashing systems working?	[O], [m], [M], [S], [C] Evidence:
13.6	Are hand drying disposable towels in place?	[O], [m], [M], [S], [C] Evidence:
13.3	Are drainage system working?	[O], [m], [M], [S], [C] Evidence:
13.4	Are the toilets equipped with the working water flushing system?	[O], [m], [M], [S], [C] Evidence:
13.5	Are the washing facilities, liquid soap dispenser and single disposable towel available?	[O], [m], [M], [S], [C] Evidence:
13.7	Is there enough ventilation?	[O], [m], [M], [S], [C] Evidence:
<b>14</b>	<b>Staff Food store</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
14.1	Are pallets available and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
14.2	Is there a pest and vermin control system?	[O], [m], [M], [S], [C] Evidence:
14.3	Are food stuff stored hygienically?	[O], [m], [M], [S], [C] Evidence:
14.5	Are walls, floor and roof/ceiling in a good state of repair and clean	[O], [m], [M], [S], [C] Evidence:
14.6	Is there sufficient lighting and are they protected by shutter proof diffusers?	[O], [m], [M], [S], [C] Evidence:
14.6	Is there sufficient store for dry ration and perishables?	[O], [m], [M], [S], [C] Evidence:
<b>15</b>	<b>Chemical and Disinfecting Store</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
15.1	Is it lockable?	[O], [m], [M], [S], [C] Evidence:
15.2	Is incompatible chemicals segregated to prevent cross contamination?	[O], [m], [M], [S], [C] Evidence:
15.4	Are all chemical well labeled?	[O], [m], [M], [S], [C] Evidence:
15.5	Is the store manned by a qualified/trained personnel?	[O], [m], [M], [S], [C] Evidence:
15.9	Is storage of detergents and disinfectants properly done?	[O], [m], [M], [S], [C] Evidence:
15.3	Are pallets available?	[O], [m], [M], [S], [C] Evidence:
15.4	Is it ventilated?	[O], [m], [M], [S], [C] Evidence:
<b>16</b>	<b>Pest and Vermin Control</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
16.1	Are there adequate pest control measures in place?	[O], [m], [M], [S], [C] Evidence:
16.2	Has it been fumigated?	[O], [m], [M], [S], [C] Evidence:
16.3	Are chemicals used for physical baits approved?	[O], [m], [M], [S], [C] Evidence:
16.3	Is fumigation conducted by an approved agent?	[O], [m], [M], [S], [C] Evidence:
16.4	Is fumigation certificate in place?	[O], [m], [M], [S], [C] Evidence:
<b>17.0</b>	<b>Man Power Disposition</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
17.1	Are the Quality Assurance and Control Manager approved by the Competent Authority?	[O], [m], [M], [S], [C] Evidence:
17.1	Is there a qualified Laboratory technician?	[O], [m], [M], [S], [C] Evidence:
17.3	Are all personnel trained on Food hygiene and sanitation?	[O], [m], [M], [S], [C] Evidence:

**18 Record keeping**

**(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical**

- 18.1 Are records of monitoring activities in place?
- 18.2 Are the HACCP, GMP and SSOP Manuals in place?
- 18.3 Are traceability systems in place?

[O], [m], [M], [S], [C] Evidence:  
 [O], [m], [M], [S], [C] Evidence:  
 [O], [m], [M], [S], [C] Evidence:

**OVERALL RATING.....**

A KEY to non-conformances: [O]=PASS, [m]= Minor, [M] = Major, [S]= Serious and [C] = Critical [N/A]= Not Applicable

**Comments/Recommendations.....**  
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**(NB: in case of limited space, please write REMARKS on the back page)**

**a) Lead Fish inspector (s):**

Name.....Signature..... Date.....

**b) Fish establishment representative**

Name..... Designation.....  
 Signature..... Date.....

**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT 2003**  
 (The Fisheries (Amendment) Regulations, 2009)  
 (Regulation 77(15))

Name of Establishment/Supplier.....Certificate Number: APP No.....

Date of Inspection.....

**Ref. Std:      QA/RS/03                      Routine Monitoring for Vessels**

<b>1</b>	<b>Deck / Receiving Area</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
1.1	Is the receiving area clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
1.2	Are surfaces smooth, rust free and allow easy cleaning?	[O], [m], [M], [S], [C] Evidence:
1.3	Is there sufficient supply of potable running or clean sea running water?	[O], [m], [M], [S], [C] Evidence:
1.4	Is the deck shelter and in good condition?	[O], [m], [M], [S], [C] Evidence:
1.5	Is the receiving pan clean and in good state of repair	[O], [m], [M], [S], [C] Evidence:
2.6	Is the fish receiving sufficient to allow effective washing of raw fish?	[O], [m], [M], [S], [C] Evidence:
2.7	Do all workers wear suitable uniform and protective gears?	[O], [m], [M], [S], [C] Evidence:
2.8	Are working equipment and uniforms colour coded?	[O], [m], [M], [S], [C] Evidence:
<b>2</b>	<b>Fish Holds and Tanks</b>	
2.1	Are the fish holds clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
2.2	Is the insulation material suitable and in good condition?	[O], [m], [M], [S], [C] Evidence:
2.3	Is the drainage system clean?	[O], [m], [M], [S], [C] Evidence:
2.4	Are fish contact surfaces smooth and corrosion resistant?	[O], [m], [M], [S], [C] Evidence:
2.5	Are wooden dividing boards lined with impervious, corrosion resistant material?	[O], [m], [M], [S], [C] Evidence:
2.6	If ice is used to preserve fish, is it made from potable or clean sea water?	[O], [m], [M], [S], [C] Evidence:
2.7	Is fish immediately stored in fish holds or cold stores?	[O], [m], [M], [S], [C] Evidence:
<b>3</b>	<b>Processing Area</b>	
3.1	Is the processing area clean and in a good state of a repair?	[O], [m], [M], [S], [C] Evidence:
3.2	Are the fish contact surfaces smooth and rust free?	[O], [m], [M], [S], [C] Evidence:
3.3	Is there sufficient supply of potable running water or clean sea water?	[O], [m], [M], [S], [C] Evidence:
3.4	Is the ventilation adequate and does it allow good extraction of air?	[O], [m], [M], [S], [C] Evidence:
3.5	Is the lighting adequate and are lights protected?	[O], [m], [M], [S], [C] Evidence:
3.6	Are the hand washing and disinfecting facilities working?	[O], [m], [M], [S], [C] Evidence:
3.7	Is the identification and segregation of Poisonous fish species carried out	[O], [m], [M], [S], [C] Evidence:
4.2	Is the floor designed in a way to provide easy cleaning?	[O], [m], [M], [S], [C] Evidence:
4.3	Is the floor waterproof?	[O], [m], [M], [S], [C] Evidence:
4.4	Is the floor made of material easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
4.5	Is the floor laid down in a way to allow for easy drainage of water?	[O], [m], [M], [S], [C] Evidence:
<b>4</b>	<b>Hand Washing Facilities</b>	
4.1	Are the facilities working and with sufficient potable running water?	[O], [m], [M], [S], [C] Evidence:
4.2	Are detergents and disinfectants available?	[O], [m], [M], [S], [C] Evidence:
4.3	Are the facilities provided with disposable hand towel?	[O], [m], [M], [S], [C] Evidence:
4.4	Are the trash bins in place and clean?	[O], [m], [M], [S], [C] Evidence:
4.5	Are the hand washing basins rust free?	[O], [m], [M], [S], [C] Evidence:
4.6	Are the facilities in sufficient number and properly working?	[O], [m], [M], [S], [C] Evidence:
<b>5</b>	<b>Processing Equipment / Instruments</b>	
5.1	Are the equipment kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
5.2	Are they smooth and free from rust?	[O], [m], [M], [S], [C] Evidence:
5.3	Are the thermometers calibrated?	[O], [m], [M], [S], [C] Evidence:
5.4	Are metal surfaces kept in good condition, free from rust, flaking paint or other loose covering?	[O], [m], [M], [S], [C] Evidence:
5.5	Are pallets made of plastic or non-corroding or non-wooden materials?	[O], [m], [M], [S], [C] Evidence:
5.6	Are food equipment surfaces smooth, impervious and easily cleaned	[O], [m], [M], [S], [C] Evidence:
5.7	Are the glass safety policy and procedures in place?	[O], [m], [M], [S], [C] Evidence:
<b>6</b>	<b>Chill storage Facilities</b>	
6.1	Is the chiller temperature sufficient to keep fish at chilled condition?	[O], [m], [M], [S], [C] Evidence:
6.2	Are the temperature recording devices working?	[O], [m], [M], [S], [C] Evidence:
6.3	Are the floor, ceiling, walls clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:

6.4	Are pallets in place and are they made of non wooden and non corrosive materials	[O], [m], [M], [S], [C] Evidence:
6.5	Is the temperature recording device easy to consult?	[O], [m], [M], [S], [C] Evidence:
6.6	Is the temperature probe placed at the warmest area of the chiller?	[O], [m], [M], [S], [C] Evidence:
6.7	Is the product stored 50 cm away from wall to allow easy air circulation?	[O], [m], [M], [S], [C] Evidence:
<b>7</b>	<b>Cold Storage Facilities</b>	
7.1	Is the cold store refrigeration capacity sufficient to keep fish temperature at below -18 C?	[O], [m], [M], [S], [C] Evidence:
7.2	Are pallets in place and free from rust?	[O], [m], [M], [S], [C] Evidence:
7.3	Is there sufficient lighting?	[O], [m], [M], [S], [C] Evidence:
7.4	Are the wall, floor surfaces and ceiling clean and rust free?	[O], [m], [M], [S], [C] Evidence:
7.5	Is the temperature recording device working?	[O], [m], [M], [S], [C] Evidence:
7.6	Is the product stored 50 cm away from wall to allow easy air circulation?	[O], [m], [M], [S], [C] Evidence:
<b>8</b>	<b>Personnel Health</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
8.1	Have all workers have undergone medical examination?	[O], [m], [M], [S], [C] Evidence:
8.2	Is the first aid kit available? Is it locked?	[O], [m], [M], [S], [C] Evidence:
8.3	Are operatives (especially working in cold stores) wear suitable uniforms and headgear?	[O], [m], [M], [S], [C] Evidence:
8.4	Are personnel suffering from infectious illness not permitted to work on contact with fish?	[O], [m], [M], [S], [C] Evidence:
8.5	Is any person suffering from infectious illness declared by a doctor before being allowed to work?	[O], [m], [M], [S], [C] Evidence:
8.6	Are records kept?	[O], [m], [M], [S], [C] Evidence:
<b>10</b>	<b>Packaging Materials Storage</b>	
10.1	Are pallets available and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
10.2	Is there a pest and vermin control system?	[O], [m], [M], [S], [C] Evidence:
10.3	Are packaging materials stored hygienically?	[O], [m], [M], [S], [C] Evidence:
10.4	Are packaging materials stored separately from final products?	[O], [m], [M], [S], [C] Evidence:
10.5	Are walls, floor and roof in a good state of repair and clean	[O], [m], [M], [S], [C] Evidence:
10.6	Is there sufficient lighting and are they protected by shutter proof diffusers?	[O], [m], [M], [S], [C] Evidence:
10.7	Is the principle of first in- first out effected on materials ( stock rotation)?	[O], [m], [M], [S], [C] Evidence:
<b>11</b>	<b>Kitchen and Dining Room</b>	
11.1	Are fumes properly extracted?	[O], [m], [M], [S], [C] Evidence:
11.2	Is the kitchen, and dining room and utensils kept clean?	[O], [m], [M], [S], [C] Evidence:
11.3	Are meals prepared and served in hygienic manner?	[O], [m], [M], [S], [C] Evidence:
11.4	Is ventilation sufficient?	[O], [m], [M], [S], [C] Evidence:
11.5	Is lighting sufficient?	[O], [m], [M], [S], [C] Evidence:
11.5	Are the lights well covered and clean?	[O], [m], [M], [S], [C] Evidence:
10.5	Are walls, floor and roof in a good state of repair and clean?	[O], [m], [M], [S], [C] Evidence:
<b>12</b>	<b>Crew's Cabin and Changing Rooms</b>	
12.1	Are they kept in a clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
12.2	Is ventilation adequate?	[O], [m], [M], [S], [C] Evidence:
12.3	Are lights sufficient?	[O], [m], [M], [S], [C] Evidence:
12.3	Are the walls floor, ceiling smooth and clean?	[O], [m], [M], [S], [C] Evidence:
12.4	Are vermins under control?	[O], [m], [M], [S], [C] Evidence:
12.5	Are lidded trash bins clean?	[O], [m], [M], [S], [C] Evidence:
<b>13</b>	<b>Toilet and Shower(s)</b>	
13.1	Are they in good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
13.2	Are hand washing facilities working?	[O], [m], [M], [S], [C] Evidence:
13.3	Are the hand washing basin provided with liquid soap dispenser?	[O], [m], [M], [S], [C] Evidence:
13.4	Are wall, floor and roof rust free?	[O], [m], [M], [S], [C] Evidence:
13.5	Are toilets flashing systems working?	[O], [m], [M], [S], [C] Evidence:
13.6	Are hand drying disposable towels in place?	[O], [m], [M], [S], [C] Evidence:
<b>14</b>	<b>Chemical and Disinfecting Store</b>	
14.1	Is it lockable?	[O], [m], [M], [S], [C] Evidence:
14.2	Are incompatible chemicals segregated to prevent cross contamination?	[O], [m], [M], [S], [C] Evidence:
14.2	Are the chemicals in use approved by Competent Authority?	[O], [m], [M], [S], [C] Evidence:
14.4	Are all chemical containers labelled?	[O], [m], [M], [S], [C] Evidence:
14.5	Is the store manned by a qualified/trained personnel?	[O], [m], [M], [S], [C] Evidence:
14.6	Is their a system to investigate missing stock to prevent abuse and bio-terrorism	[O], [m], [M], [S], [C] Evidence:

14.7	Is the stock rotation adhered to?	[O], [m], [M], [S], [C] Evidence:
14.8	Are toxic chemicals and there application equipment stored securely?	[O], [m], [M], [S], [C] Evidence:
14.9	Is storage of Detergents and disinfectants properly done?	[O], [m], [M], [S], [C] Evidence:
<b>15</b>	<b>Pest and Vermin Control</b>	
15.1.	Is there adequate and appropriate vermin proofing facility?	[O], [m], [M], [S], [C] Evidence:
15.2	Are the fumigants used approved by the Competent Authority?	[O], [m], [M], [S], [C] Evidence:
15.3	Is fumigation conducted by an approved agent?	[O], [m], [M], [S], [C] Evidence:
15.4	Is fumigation certificate in place?	[O], [m], [M], [S], [C] Evidence:
<b>16</b>	<b>Manpower Disposition</b>	
16. 1	Is there a qualified Quality Controller / Food Technologist	[O], [m], [M], [S], [C] Evidence:
16. 2	Are there Qualified Supervisors	[O], [m], [M], [S], [C] Evidence:
16. 3	Are personnel trained on food hygiene?	[O], [m], [M], [S], [C] Evidence:
<b>17</b>	<b>Documentation</b>	
17. 1	Is there a proper record keeping system in place Are	[O], [m], [M], [S], [C] Evidence:
17. 2	Are the monitoring and control records of e.g. hygiene, sanitation, temperature in place?	[O], [m], [M], [S], [C] Evidence:
17. 3	Are incoming materials, work in progress and products records kept	[O], [m], [M], [S], [C] Evidence:
17. 4	Are staff training records properly kept?	[O], [m], [M], [S], [C] Evidence:

**OVERALL RATING.....**

A KEY to non-conformances: [O]=PASS, [m]= Minor, [M] = Major, [S]= Serious and [C] = Critical [N/A]= Not Applicable

**Comments/Recommendations.....**  
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(NB: in case of limited space, please write REMARKS on the back page)

a) Lead Fish inspector (s):

Name.....Signature..... Date.....

b) Fish establishment representative

Name..... Designation.....

Signature..... Date.....

**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT 2003**  
 (The Fisheries (Amendment) Regulations, 2009)  
 (Regulations 77(15), 80 (10))

Name of Establishment/Supplier.....Certificate Number: APP No.....

Date of Inspection.....

**Ref. Std: QA/RS/04 Routine Monitoring for Compliance to General Hygiene in Fish Processing Establishments– Premises & Products**

<b>1</b>	<b>Landing facilities.</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>1.1 Jetty, Dock, Landing Sites</b>		
1.1.1	Is the off-loading of raw fish/Shell fish/Crustaceans hygienically carried out?	[O], [m], [M], [S], [C] Evidence:
1.1.2	Are trays for off-loading the raw fish available?	[O], [m], [M], [S], [C] Evidence:
1.1.3	Are the working facilities kept clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
1.1.4	Is the premise kept in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
1.1.5	Do all the responsible personnel at the landing facility wear uniforms?	[O], [m], [M], [S], [C] Evidence:
1.1.6	Is there an adequate supply of potable water?	[O], [m], [M], [S], [C] Evidence:
1.1.7	Are boats landing fish conform with hygiene requirements?	[O], [m], [M], [S], [C] Evidence:
1.1.8	Are boats cleaned and disinfected, and well rinsed before being loaded with ice?	[O], [m], [M], [S], [C] Evidence:
<b>2 External Factory environment</b>		
<b>2.1 Surroundings</b>		
2.1.1	Is the surrounding kept in a good state of cleanliness?	[O], [m], [M], [S], [C] Evidence:
2.1.2	Is the waste water drainage/sewerage system well covered?	[O], [m], [M], [S], [C] Evidence:
2.1.3	Does the waste water flow unobstructed?	[O], [m], [M], [S], [C] Evidence:
2.1.4	Is the waste water treatment system well maintained?	[O], [m], [M], [S], [C] Evidence:
2.1.5	Are the access roads kept clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
2.1.6	Are there other food vendors and petty businesses going on around the factory?	[O], [m], [M], [S], [C] Evidence:
2.1.7	Is trucks washing facility available and in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
2.1.8	Are the grasses (if any) well trimmed to prevent them acting as vermin hideout?	[O], [m], [M], [S], [C] Evidence:
2.1.9	Are redundant materials not left attended?	[O], [m], [M], [S], [C] Evidence:
<b>3 Fish / Raw Material Receiving Area</b>		
<b>3.1 Fish Receiving area</b>		
3.1.1	Is the area kept in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
3.1.2	Is lighting adequate and are the lights well protected by shutter proof diffusers?	[O], [m], [M], [S], [C] Evidence:
3.1.4	Is there an adequate supply of potable water and of sufficient pressure?	[O], [m], [M], [S], [C] Evidence:
3.1.5	Are the surfaces (wall, ceiling and floor) smooth to allow easy cleaning?	[O], [m], [M], [S], [C] Evidence:
3.1.6	Are Insecticutors available and effective in killing flying insects?	[O], [m], [M], [S], [C] Evidence:
3.1.7	Are they not placed directly above the working benches where fish are handled?	[O], [m], [M], [S], [C] Evidence:
3.1.8	Do all workers wear suitable uniforms and protective gears?	[O], [m], [M], [S], [C] Evidence:
3.1.9	Are trays kept clean and well maintained?	[O], [m], [M], [S], [C] Evidence:
3.1.10	Are the brushes used for scrubbing raw fish made of non-food colour bristle?	[O], [m], [M], [S], [C] Evidence:
3.1.11	Is dry ice used to lower and maintain raw fish temperature to a required standard?	[O], [m], [M], [S], [C] Evidence:
3.1.12	Is the weighing scale/balance made of a non corrosive material?	[O], [m], [M], [S], [C] Evidence:
3.1.13	Is there adequate ventilation?	[O], [m], [M], [S], [C] Evidence:
<b>4 Processing Area</b>		
<b>4.1 Processing Area</b>		
4.1.1	Are different processing activities separated in terms of time and space?	[O], [m], [M], [S], [C] Evidence:
4.1.2	Is the lighting sufficient and are the lights well protected?	[O], [m], [M], [S], [C] Evidence:
4.1.3	Is good house keeping and clean-as-you-go discipline practiced?	[O], [m], [M], [S], [C] Evidence:
4.1.4	Are the cleaning facilities working and in good condition?	[O], [m], [M], [S], [C] Evidence:
4.1.5	Are the surfaces (wall, floor, hanging ceiling) smooth to allow easy cleaning?	[O], [m], [M], [S], [C] Evidence:
4.1.6	Is there good control of personnel movement?	[O], [m], [M], [S], [C] Evidence:
4.1.7	Are the personnel aware of the principles of good hygiene?	[O], [m], [M], [S], [C] Evidence:
4.1.8	Are the equipment (e.g. Trays) colour coded to easily identify their intended use?	[O], [m], [M], [S], [C] Evidence:
4.1.9	Is there a proper and effective process control at various stages of production?	[O], [m], [M], [S], [C] Evidence:
4.1.10	Are tables fitted with Gutters to allow waste water drain directly into the drainage system?	[O], [m], [M], [S], [C] Evidence:
4.1.11	Are tray washing rooms for different sections in place?	[O], [m], [M], [S], [C] Evidence:
4.1.12	Are the tray washing room kept in Good state of cleanliness and Repair?	[O], [m], [M], [S], [C] Evidence:
4.1.13	Are processing steps carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
4.1.14	Is there adequate Ventilation?	[O], [m], [M], [S], [C] Evidence:
4.1.15	Is there an adequate supply of potable running water, and is it of adequate pressure?	[O], [m], [M], [S], [C] Evidence:
4.1.16	Are hygiene instructions posted in all important areas in the factory?	[O], [m], [M], [S], [C] Evidence:
4.1.17	Is the knife sterilizer properly working?	[O], [m], [M], [S], [C] Evidence:



<b>5</b>	<b>Ice Production</b>	
<b>5.1</b>	<b>Production and utilisation of ice</b>	
<b>5.1.1</b>	Is salt used in making ice conforming to standards	[O], [m], [M], [S], [C] Evidence:
<b>5.1.2</b>	Is ice produced from potable water?	[O], [m], [M], [S], [C] Evidence:
<b>5.1.3</b>	Is ice stored in containers designated for the purpose?	[O], [m], [M], [S], [C] Evidence:
<b>5.1.4</b>	Are the ice containers clean and well maintained?	[O], [m], [M], [S], [C] Evidence:
<b>5.1.5</b>	Is the ice produced and handled in a hygienic manner?	[O], [m], [M], [S], [C] Evidence:
<b>6</b>	<b>Fish Products</b>	
<b>6.1</b>	<b>Fresh Fish, Finished Product and By-Products</b>	
<b>6.1.1</b>	Are the raw materials that are not immediately processed, iced or refrigerated?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.2</b>	Are iced products re-iced regularly?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.3</b>	Is gutting and de-heading done hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.4</b>	Are gutted or headed fish immediately washed with potable water?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.5</b>	Is filleting and skinning carried out in a place different from the place where fish is scaled, gutted and de-headed?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.6</b>	Do the fillets or steaks sojourn too long?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.7</b>	Are the viscera and other undesirable parts of the fish quickly separated from the product?]	[O], [m], [M], [S], [C] Evidence:
<b>6.1.8</b>	Is raw fish subjected to organoleptic checks?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.9</b>	Does filleting or cutting preclude contamination of the products?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.10</b>	OCTOPUS - Is tenderisation carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.11</b>	OCTOPUS / SQUID - Is de-inking carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>6.1.12</b>	PRAWNS / LOBSTER - Is de-veining carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>6.2</b>	<b>Final Products</b>	
<b>6.2.1</b>	Is the final product subjected to quality (visual) check?	[O], [m], [M], [S], [C] Evidence:
<b>6.2.2</b>	Are the final products packed or stored hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>6.2.3</b>	Are fresh fish, by products and final products stored separately?	[O], [m], [M], [S], [C] Evidence:
<b>6.2.4</b>	Are forklift (if any) manually/battery driven and in good state of repair and cleanliness?	[O], [m], [M], [S], [C] Evidence:
<b>6.3</b>	<b>Fish by Products</b>	
<b>6.3.1</b>	Are they handled and processed hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.2</b>	Are the container for this purpose colour coded?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.3</b>	Are there separate facilities for chilling, freezing and storage of by products for humans?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.4</b>	Are the facilities above kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
<b>6.3.4</b>	Is packing carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>7</b>	<b>Cold Storage</b>	
<b>7.1</b>	<b>Storage of frozen fishery products</b>	
<b>7.1.1</b>	Is temperature recorder working?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.2</b>	Is core product temperature manually recorded for verification purpose?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.3</b>	Is the records kept for a duration equivalent to the shelf life of the product?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.4</b>	Is the temperature recorder sensor/probe placed at the warmest point of the cold store?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.5</b>	Is excessive ice/frosting removed from the cold store surfaces?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.5</b>	Are the door seals in good condition to prevent frosting?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.6</b>	Is the product suitably stored to allow proper air circulation (about 50cm away from wall)?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.7</b>	Is the product placed on non wooden and non corrosive materials (Pallets, Racks etc)	[O], [m], [M], [S], [C] Evidence:
<b>7.1.8</b>	Are the cold stores surfaces (including doors) in good state of repair?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.9</b>	Are the products suitably arranged and stacked to prevent damage (crushing, puncturing) of the packaging?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.10</b>	Are the product labels permanently printed on the packaging?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.11</b>	Is the product suitably labelled to provide traceability?	[O], [m], [M], [S], [C] Evidence:
<b>7.1.12</b>	Are the cold stores and other facilities rust free and made of non wooden materials??	[O], [m], [M], [S], [C] Evidence:
<b>8</b>	<b>Thawed products</b>	
<b>8.1</b>	<b>Thawing of fish products</b>	
<b>8.1.1</b>	Is thawing carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>8.1.2</b>	Is there a risk of contamination during thawing?	[O], [m], [M], [S], [C] Evidence:
<b>8.1.3</b>	Is melting water drained properly?	[O], [m], [M], [S], [C] Evidence:
<b>8.1.4</b>	Is the temperature of the defrosted product(s) appropriate?	[O], [m], [M], [S], [C] Evidence:
<b>9</b>	<b>Transportation of products</b>	
<b>9.1</b>	<b>Trucks and Vessels for transportation of fish and fishery products</b>	
<b>9.1.1</b>	Are the trucks and vessels constructed to facilitate easy cleaning and disinfecting?	[O], [m], [M], [S], [C] Evidence:
<b>9.1.2</b>	Is the insulation adequate to prevent temperature rise?	[O], [m], [M], [S], [C] Evidence:
<b>9.1.3</b>	Are the trucks and vessels kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
<b>9.1.4</b>	Are the trucks and vessels certified by the Competent Authority?	[O], [m], [M], [S], [C] Evidence:
<b>10</b>	<b>Parasites</b>	

<b>10.1</b>	<b>Conditions concerning parasites</b>	
10.1.1	Is fish checked visually to remove parasites?	[O], [m], [M], [S], [C] Evidence:
10.1.2	Is the control of parasites checks carried out effectively?	[O], [m], [M], [S], [C] Evidence:
10.1.3	Is fish to be consumed raw or cold smoked (Temperature <60°C) herring, sprat, mackerel or salmon subject to a freezing treatment (Temperature < -20°C) for at least 24 hours?	[O], [m], [M], [S], [C] Evidence:
<b>11</b>	<b>Facilities and equipment</b>	
<b>11.1</b>	<b>General Hygienic Conditions</b>	
11.1.1	Are they kept in a satisfactory state of cleanliness and good state of repair?	[O], [m], [M], [S], [C] Evidence:
11.1.2	Are the facilities and equipment cleaned and disinfected regularly?	[O], [m], [M], [S], [C] Evidence:
11.1.3	Are equipment used made of non corrosive and non wooden material?	[O], [m], [M], [S], [C] Evidence:
11.1.4	Are the maintenance and inspection records of equipment available?	[O], [m], [M], [S], [C] Evidence:
11.1.5	Are Facilities and equipment coded to identify intended use?	[O], [m], [M], [S], [C] Evidence:
11.1.6	Is liquid soap used at the hand wash basins	[O], [m], [M], [S], [C] Evidence:
<b>11.2</b>	<b>Personnel Standards</b>	
11.2.1	Is employment policy in place? Is it implemented and maintained?	[O], [m], [M], [S], [C] Evidence:
11.2.2	Has every worker undergone a medical examination?	[O], [m], [M], [S], [C] Evidence:
11.2.3	Are persons with infectious diseases excluded from handling products?	[O], [m], [M], [S], [C] Evidence:
11.2.5	Do personnel wear suitable protective gears?	[O], [m], [M], [S], [C] Evidence:
11.2.6	Do they wash and disinfect their hands each time before resuming work?	[O], [m], [M], [S], [C] Evidence:
11.2.7	Are the wounds covered with waterproof bandages?	[O], [m], [M], [S], [C] Evidence:
11.2.8	Are the staff respect instructions (e.g. no smoking, no eating etc)	[O], [m], [M], [S], [C] Evidence:
11.2.9	Is the training program in place and implemented?	[O], [m], [M], [S], [C] Evidence:
11.2.10	Are personnel identified according to their job description?	[O], [m], [M], [S], [C] Evidence:
11.2.11	Is there a system for checking personal hygiene on entrance?	[O], [m], [M], [S], [C] Evidence:
11.2.12	Are operatives working in production areas and packing material store take shower before taking their respective positions?	[O], [m], [M], [S], [C] Evidence:
11.2.13	Is liquid soap used during bathing?	[O], [m], [M], [S], [C] Evidence:
<b>12</b>	<b>Evacuation of waste</b>	
<b>12.1</b>	<b>Evacuation of solid waste and liquids</b>	
12.1.1	Is waste evacuated at least once a day?	[O], [m], [M], [S], [C] Evidence:
12.1.2	Are the waste containers and the waste storage premises cleaned and disinfected after each use?	[O], [m], [M], [S], [C] Evidence:
12.1.3	Are the trucks carrying solid wastes conform with quality/hygiene requirements?	[O], [m], [M], [S], [C] Evidence:
12.1.4	Are the trucks carrying solid wastes covered?	[O], [m], [M], [S], [C] Evidence:
12.1.5	Are the trucks carrying solid wastes cleaned and disinfected at least once a day?	[O], [m], [M], [S], [C] Evidence:
<b>12.2</b>	<b>Waste water disposal</b>	
12.1.1	Is waste water treatment unit available and kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
12.1.2	Are the drains kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
<b>13</b>	<b>Containers</b>	
<b>13.1</b>	<b>Containers for fresh fish</b>	
13.1.1	Do they protect fish from contamination?	[O], [m], [M], [S], [C] Evidence:
13.1.2	Do they preserve fish in a hygienic manner?	[O], [m], [M], [S], [C] Evidence:
13.1.3	Do they allow for easy drainage of water?	[O], [m], [M], [S], [C] Evidence:
<b>14</b>	<b>Water Purification System</b>	
<b>14.1</b>	<b>Water Purification</b>	
14.1.1	Are the equipment in the system working?	[O], [m], [M], [S], [C] Evidence:
14.1.2	Are water storage facilities maintained with suitable protection to prevent contamination?	[O], [m], [M], [S], [C] Evidence:
14.1.3	In case of chlorination, is chlorine/medium contact time effective?	[O], [m], [M], [S], [C] Evidence:
14.1.4	In case of sand filtration, Is back-washing carried out as prescribed in the GHP manual?{	[O], [m], [M], [S], [C] Evidence:
14.1.5	Is the personnel responsible for back washing well trained?	[O], [m], [M], [S], [C] Evidence:
14.1.5	Is there sufficient potable water?	[O], [m], [M], [S], [C] Evidence:
14.1.6	Is potable and non potable supply pipes clearly identified?	[O], [m], [M], [S], [C] Evidence:
14.1.7	Are the water tanks well covered and locked?	[O], [m], [M], [S], [C] Evidence:
<b>15</b>	<b>First Aid Services</b>	
<b>15.1</b>	<b>First Aid facilities</b>	
15.1.1	Is a policy on cuts, skin disorders, surgical dressings available?	[O], [m], [M], [S], [C] Evidence:
15.1.2	Are facilities for First Aid kits available?	[O], [m], [M], [S], [C] Evidence:
15.1.3	Is a method of recording accidents available?	[O], [m], [M], [S], [C] Evidence:
15.1.4	Are personnel aware of accident procedures?	[O], [m], [M], [S], [C] Evidence:
15.1.5	Is qualified medical personnel available if required?	[O], [m], [M], [S], [C] Evidence:
<b>16</b>	<b>Vermin and Pest Control</b>	
16.1.1	Are the vermin/pest systematically exterminated?	[O], [m], [M], [S], [C] Evidence:
16.1.2	Are the fumigants used approved by the Competent Authority?	[O], [m], [M], [S], [C] Evidence:
16.1.3	Are chemicals used in physical bait approved?	[O], [m], [M], [S], [C] Evidence:
16.1.4	Are these chemicals properly handled and stored?	[O], [m], [M], [S], [C] Evidence:
16.1.5	Can these toxic products contaminate the fish products?	[O], [m], [M], [S], [C] Evidence:

**17 Storage of Dry Materials**

**17.1 Storage Facilities (Hardware, Chemical and Packaging Materials)**

- 17.1.1 Are all stored materials well labelled or coded for effective stock control? [O], [m], [M], [S], [C] Evidence:
- 17.1.2 Are mild and strong chemicals securely stored separately and palletized? [O], [m], [M], [S], [C] Evidence:
- 17.1.3 Are facilities clean and well organized (good house keeping)? [O], [m], [M], [S], [C] Evidence:
- 17.1.4 Is there adequate space to facilitate cleaning, pest control and ventilation? [O], [m], [M], [S], [C] Evidence:
- 17.1.5 Is stock rotation of materials strictly controlled to ascertain shelf life? [O], [m], [M], [S], [C] Evidence:
- 17.1.6 Is there adequate lighting? [O], [m], [M], [S], [C] Evidence:

**18 Ablution Area**

**18.1 Changing Rooms and Toilet Facilities**

- 18.1.1 Are the showers and toilet facilities working, clean and in a good state of repair? [O], [m], [M], [S], [C] Evidence:
- 18.1.2 Is there enough Ventilation? [O], [m], [M], [S], [C] Evidence:
- 18.1.3 Are the lighting sufficient and well protected? [O], [m], [M], [S], [C] Evidence:
- 18.1.4 Are the surfaces (Wall, Ceiling and Floor) smooth to allow easy cleaning? [O], [m], [M], [S], [C] Evidence:
- 18.1.5 Are the hand washing facilities adequate in relations to the number of personnel? [O], [m], [M], [S], [C] Evidence:
- 18.1.6 Is there an adequate supply of potable water? [O], [m], [M], [S], [C] Evidence:
- 18.1.7 Are all the foot-dips well chlorinated and residues continuously monitored? [O], [m], [M], [S], [C] Evidence:
- 18.1.8 Are personnel lockers made of non-wooden and non-corrosive material? [O], [m], [M], [S], [C] Evidence:
- 18.1.9 Is vermin well controlled? [O], [m], [M], [S], [C] Evidence:
- 18.1.10 Is water well drained from the floor? [O], [m], [M], [S], [C] Evidence:
- 18.1.11 Are the cleaning equipment available and in good state of repair? [O], [m], [M], [S], [C] Evidence:
- 18.1.12 Are taps 'hand free' knee or electronically operated and working? [O], [m], [M], [S], [C] Evidence:

**19 Laboratory**

**19.1 In-Plant Laboratory**

- 19.1.1 Is Good Laboratory Practices (GLP) in place? [O], [m], [M], [S], [C] Evidence:
- 19.1.2 Does the laboratory has sufficient and qualified personnel? [O], [m], [M], [S], [C] Evidence:
- 19.1.3 Are the necessary facilities and equipment for carrying out analysis available? [O], [m], [M], [S], [C] Evidence:
- 19.1.4 Is good house keeping implemented [O], [m], [M], [S], [C] Evidence:
- 19.1.5 Are expired chemicals not in stock [O], [m], [M], [S], [C] Evidence:
- 19.1.6 Are the lockers, containers, equipment/facilities well labelled? [O], [m], [M], [S], [C] Evidence:

**20 Services**

**20.1 Factory Services (Water pipes and Electrical appliances)**

- 20.1.1 Are all services properly installed and maintained? [O], [m], [M], [S], [C] Evidence:
- 20.1.2 Are they cleaned and in a good state of repair? [O], [m], [M], [S], [C] Evidence:

**21 Kitchen and Dining Room**

- 21.1.1 Is it clean and in good state of repair? [O], [m], [M], [S], [C] Evidence:
- 21.1.2 Are meals prepared and served in hygienic manner? [O], [m], [M], [S], [C] Evidence:
- 21.1.3 Is ventilation and lighting adequate? [O], [m], [M], [S], [C] Evidence:
- 21.1.4 Are washing facilities working and in good state of repair? [O], [m], [M], [S], [C] Evidence:
- 21.1.5 Is storage of kitchen utensils done properly? [O], [m], [M], [S], [C] Evidence:
- 21.1.6 Are fumes properly extracted? [O], [m], [M], [S], [C] Evidence:
- 21.1.7 Are vermins effectively exterminated [O], [m], [M], [S], [C] Evidence:
- 21.1.8 Are taps 'hand free' knee or electronically operated and working? [O], [m], [M], [S], [C] Evidence:

**22 Laundry**

**22.1 Contracted or Non contracted**

**22.2 Contracted**

- 22.2.1 Are the laundry services contracted? [O], [m], [M], [S], [C] Evidence:
- 22.2.2 If yes, do the contracted laundry services comply with statutory requirements? [O], [m], [M], [S], [C] Evidence:
- 22.2.3 Is the transportation done hygienically and in vessels approved for that purpose [O], [m], [M], [S], [C] Evidence:

**22.3 Non-Contracted**

- 22.3.1 Are there laundry facilities in place? [O], [m], [M], [S], [C] Evidence:
- 22.3.2 Is the washing done by machine? [O], [m], [M], [S], [C] Evidence:
- 22.3.3 Is the drying done by machine? [O], [m], [M], [S], [C] Evidence:
- 22.3.4 Are dirty uniforms and clean uniforms separated? [O], [m], [M], [S], [C] Evidence:
- 22.3.5 Is good house keeping practice implemented? [O], [m], [M], [S], [C] Evidence:
- 22.3.6 If by machine; Are the washing and drying machines, maintained in good state cleanliness of and repairs? [O], [m], [M], [S], [C] Evidence:
- 22.3.7 Is there a clean separation between clean dry area and the washing area? [O], [m], [M], [S], [C] Evidence:
- 22.3.8 Are clean uniforms handled and stored hygienically? [O], [m], [M], [S], [C] Evidence:
- 22.3.9 Is the Gum boot washing facility kept clean and in a good state of repair?? [O], [m], [M], [S], [C] Evidence:

OVERALL RATING.....

A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical



THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 77(15))

Ref. Std. QA/RS/05: ROUTINE MONITORING OF PREMISES FOR DRIED FISH AND FISHERY PRODUCTS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner..... Address..... Telephone.....  
Date of Inspection.....

ELEMENT TO INSPECT	m	M	S	C	Remarks
<b>1. Receiving</b>					
<b>1.1 Jetty, Dock</b>  Is there adequate lighting available? Are the lights well protected? Is the off-loading of raw fish and fishery products hygienically carried out? Are trays for off-loading the raw fish available? Are there defined personnel working at the landing facility? Are the working facilities kept clean and disinfected? Is the premise kept in a good state of cleanliness and repair? Do all the responsible personnel at the landing facility wear uniforms? Is the landing area well shaded??					
<b>2.0 Surroundings</b>					
2.1.1 Is the surrounding kept in a good state of cleanliness?					
2.1.2 Are the grasses (if any) well trimmed to prevent vermin hideout?					
2.1.3 Are redundant materials attended?					
<b>3.0 Premises</b>					
<b>3.1 Storage</b>					
3.1.1 Is it kept clean and in a good state of repair?					
3.1.2 Is there enough ventilation?					
3.1.3 Is there sufficient lighting? Are lights well protected?					
3.1.4 Is the ceiling, wall and floor kept clean and in a good state of repair?					
3.1.5 Are pallets/platforms/tables kept clean and in good state of repair?					
3.1.6 Are the stores for fishery products separated from other non-food products such as fuel and hardware?					
3.1.7 Is dirt and refuse evacuated or remove daily by swift method?					
<b>4.0 Toilets</b>					
4.1. Are the facilities clean and maintained in a good state of repair?					
<b>5.0 Packing Material Store</b>					
5.1.1 Is it kept clean and in good state of repair?					
5.1.2 Are the packing material arranged properly?					
5.1.3 Is it well ventilated?					
5.1.4 Are the packaging material suitable for the intended use?					

<p><b>6.0 Product type (smoked/sundried and salted products) and conditions</b></p> <p>6.1 Are the products well dried?</p> <p>6.2 Is the heating time and temperature appropriate?</p> <p>6.3 Are the products well packed and labelled?</p> <p>6.4 Are the products free from physical hazards such as sands, metal etc.?</p> <p>6.5 Is there any deviation from the physical appearance of products?</p> <p>6.6 Are the dried fish products for human consumption separated from those which are not for human consumption?</p>					
<p><b>7.0 Transportation Truck Vehicles/Vessels</b></p> <p>7.1 Are the transport vessels designed to facilitate easy cleaning?</p> <p>7.2 Are they in a good state of repair?</p> <p>7.3 Are they protected against rain/sunlight?</p> <p>7.5 Does the arrangement prevent breakage of the dried products?</p>					
<p><b>8.0 Personnel Standards</b></p> <p>8.1 Are the workers trained?</p> <p>8.3 Do they wear suitable protective gears?</p> <p>8.4 Do workers respect the instructions (of not smoking, spitting, eating or drinking in the working and storage premises)?</p>					
<p><b>9.0 Pest and Vermin Control</b></p> <p>9.1 Are the premises screened to prevent of vermin and pest?</p> <p>9.2 Are the vermin/pest systematically exterminated?</p> <p>9.3 Are the fumigants used approved by a recognised authority?</p> <p>9.4 Are chemicals used for physical bait approved?</p> <p>9.5 Are the chemicals properly handled and stored?</p>					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><b>(NB: in case of limited space, please write REMARKS on the back page)</b></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation .....</p> <p>Signature.....Date.....</p>					

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(The Fisheries (Amendment) Regulations 2009)  
(Regulation 85(2))

Ref. Std. QA/RS/06: INSPECTION CHECKLIST FOR UPSTREAM FISH LANDING/TRANSFER FACILITIES

Name of Establishment/Supplier.....Certification Number: APP.  
No.....  
Current production capacity.....  
Name of owner..... Address:..... Telephone.....  
Date of Inspection.....

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Fishing ground</b>					
1.1	Are Fishing vessels and insulated transport boats cleaned and well maintained?					
1.2	Does fish handling prevent contamination?					
1.3	Is fish properly iced at the collection points to prevent spoilage?					
1.4	Are fish properly iced and protected from contamination?					
<b>2.0</b>	<b>Fish Landing sites</b>					
2.1	Are there sufficient toilet facilities for operators?					
2.2	Is there a shade with a readily cleanable raised platform to enable easy truck loading?					
2.3	Is the landing jetty clean?					
2.4	Is the water for cleaning potable?					
2.5	Are waste receptacles suitable?					
2.6	Does runoff water from trucks enter the drainage system?					
2.7	Is landing site fenced?					
2.8	Are unloading, display, and landing areas kept clean?					
2.9	Is fish transferred in clean containers and immediately moved to transit vehicles?					
<b>3.0</b>	<b>Transportation</b>					
3.1	Is fish handled carefully to the vehicles and properly iced?					
3.2	Are fish transport vehicles insulated/refrigerated, clean and well maintained?					
3.3	Is the icing ratio appropriate to maintain the fish temperature at melting ice?					
<b>4.0</b>	<b>Fish Markets hygiene requirements</b>					
4.1	Is fish inspected fit for human consumption?					
4.2	Is dressing of fish carried out on raised platforms with potable water?					
4.3	Are concrete slabs or raised stands in place? Are they clean, and protected from direct					





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(Regulations 84(8))

**Ref. Std: QA/RS/07 Organoleptic Assessment of landed fish at the Fish landing stations**

Records Serial No;.....							
District.....							
Name of Fish landing station:.....							
Date of assessment.....							
SENSORY ASSESSMENT							
Boat/Truck Reg. No.	Quality Of Fish	Boat/Truck Reg. No.	Quality Of Fish	Boat/Truck Reg. No.	Quality Of Fish	Boat/Truck Reg. No.	Quality Of Fish
<ul style="list-style-type: none"> <li>• <b>SENSORY KEY:          P = Pass,    F = Fail</b></li> </ul> <p><b>REMARKS:</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>Name of Authorised Officer.....Signature.....</p> <p><b>ACTION TO BE TAKEN</b></p> <p><b>In case of suspicion of poisoned fish or fish killed by explosives:</b> Quarantine the consignment; Take sample; Impound consignment &amp; Confiscate the boat; Spray the fish with blue paint; Arrest the culprits and hand to police; Dispose off the consignment as per procedures prescribed in relevant <b>National laws</b>.</p>							

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 (Regulations 94(4))

District:..... Name of the fish landing station.....

**Ref. Std: QA/RS/08 Fish Traceability and Quality Attestation at the Landing Site**

**I. Compiled History Record**

Date	Fisher Boat reg. No.	Origin of fish	Quantity supplied (kg)
<b>Total</b>			

**History Attestation**

I, the purchaser/agent of the fish (species/type).....loaded in an approved truck or vessel with registration no. ....confirm that the history of the fish indicated above is correct.

Name of Purchaser/Agent:..... Signature:..... Date:.....

**II. Truck/Vessel's details**

- i. Name of Owner of the approved truck/vessel .....
- ii. Name of Operator (driver/navigator) of the approved truck/vessel:.....
- iii. Truck or Vessel Registration Number:.....
- iv. Fish (Species/type):.....
- v. Destination:.....

**III. Health Attestation**

I, the undersigned fish inspector hereby certify that the fish has been inspected and found organoleptically wholesome and compliant with statutory requirements.

**Name of Fish Inspector**.....  
 Signature:.....Date.....

Stamp:.....

**IV. Verification of whole fish at the factory**

Remarks (Quantity, Quality etc.) ..... Receiving person: .....  
 Designation: ..... Date: ..... Time: .....  
 Signature: .....

**NB:**

- i. Original to accompany the consignment to the Fish establishment
- ii. Duplicate to be kept at the respective Fish landing station

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(The Fisheries (Amendment) Regulations 2009)  
(Regulation 83(3))

Ref. Std. QA/RS/09: PRE-LICENCE INSPECTION OF MEANS OF TRANSPORT FOR FISH AND FISHERY PRODUCTS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Vehicle/Vessel Registration No..... Vehicle/Vessel Type.....Chassis Number.....  
 Engine Number.....Type of container.....C/capacity.....  
 Name of owner.....Address:.....Telephone.....  
 Date of Inspection.....  
**(NB: delete whichever is not applicable)**

ELEMENTS TO INSPECT	m	M	S	C	Remarks
<b>1.0 Road worthiness</b> 1.1 Is the vehicle roadworthy? 1.2 Is the vehicle fuming excessively?					
<b>2.0 Vehicles body type</b> 2.1 Does the vehicle have a box body or suitable container? 2.2 Are plastic bins/tubs in use? 2.3 Does the vehicle have a refrigerated/insulated box body/container?					
<b>3.0 Construction/Design</b> 3.1 Is the box body/container made of non-wooden and non-corrosive material? 3.2 Is the insulation material type used suitable for the purpose? 3.3 Is the thickness of the insulation material adequate to prevent temperature rise? 3.4 Is the box body/container inner and outer lining made of non-wooden and non-corrosive materials? 3.5 Are the inner and outer linings smooth enough to allow easy cleaning and disinfection? 3.6 Are the lining junctions properly sealed and air tight? 3.7 Does the box body/container/bin have drain holes to allow melted ice water and fish mucus to drain out? 3.8 Does the door of the box body/container have a provision for sealing?					
<b>4.0 State of Repair</b> 4.1 Is the vehicle and box body/container constructed to facilitate easy cleaning and disinfecting? 4.2 Is the vehicle and the box body/ container/bin in a good state of repair? 4.3 Does the vehicle have a suitable place to keep a spare tyre? 4.4 Are the doors made of non-corrosive and non-wooden material and kept in state of repair? 4.5 If corrosive inner lining reinforcing frames are used, are they well covered with non-corrosive material?					
<b>5.0 Access to the box body/container/bin</b> 5.1 Is the rear or side door used to access into the vehicle box body/container? 5.2 Is the rear or side door airtight on closure? 5.3 Does the box body/container have a reasonable height/head to allow free movement? 5.4 Is the temperature measuring and recording device in place?					

<p><b>6.0 Documentation</b></p> <p>6.1 Are laminated guidelines for proper fish handling and crews conduct available?</p> <p>6.2 Is a written contract between factory and the fish supplier in place?</p>					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>(NB: in case of limited space, please write REMARKS on the back page)</p> <p style="text-align: center;"><b>Fish Inspector (s) :</b></p> <p>1 .....Signature.....Date.....</p> <p>2..... Signature.....Date.....</p> <p>Supplier's Name.....Designation .....</p> <p>Signature.....Date.....</p>					

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(Regulation 87(2))

**Ref. Std. QA/RS/10**                      HACCP ASSESSMENT

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner.....Address:.....  
Telephone.....  
Date of Inspection.....

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Commitment of the management</b>					
1.1	Moral Commitment					
1.2	Financial Commitment					
1.3	Awareness / Conviction					
<b>2.0</b>	<b>HACCP team</b>					
2.1	Designation of the HACCP team leader					
2.2	Decision making power of the HACCP team leader					
2.3	Training and qualification of the HACCP team leader					
2.4	Competency of the HACCP team					
<b>3.0</b>	<b>Composition of products</b>					
3.1	Composition (qualitative and quantitative)					
3.2	Physical and chemical characteristics					
3.3	Treatments the product(s) underwent					
3.4	Packaging					
3.5	Storage and distribution conditions					
3.6	Shelf life (use by Date)					
3.7	Instruction for use of the product					
3.8	Microbiological and chemical criteria applied					
3.9	Correct labelling					
<b>4.0</b>	<b>Intended use</b>					
4.1	Normal or predicted use by the consumer					
4.2	Target consumer groups					
4.3	Adaptation of the product(s) by certain consumers (caterers, canteens, travellers, sensitive people etc.)					
4.4	Possibilities of abuse by the target consumers					
<b>5.0</b>	<b>Process flow diagram(s)</b>					
5.1	Drawing of the plant facilities and annexes					
5.2	Disposition and characteristic of the equipment					
5.3	Number/type of the processing operations					
5.4	Sequence of the processing operations					
5.5	Duration/delays between operations					
5.6	Pertinent technical data of the operations					
5.7	Flow of products					
5.8	Separation between clean and dirty areas					
5.9	Technical data of cleaning and sanitation					
5.10	Hygiene conditions of the personnel					
5.11	Circulation flow of the personnel					
5.12	Conditions for products storage/distribution					

<b>6.0</b>	<b>Hazard analysis</b>					
6.1	Identification of potential hazards - Biological					
6.2	Identification of potential hazards – Chemical					
6.3	Identification of potential hazard – Physical					
6.4	Identification of the cause of each hazard (contamination, survival, re-contamination, multiplication, persistence)					
6.5	Identification of the control measure(s) for each hazard					
6.6	Descriptive technical details for control measure(s)					
6.7	Designation and background skills of person(s) responsible for control measure(s)					
<b>7.0</b>	<b>Critical Control Points</b>					
7.1	Identification of all Critical Control Points (CCP)					
7.2	Utilisation of logical approach (e.g. Decision Tree) for identifying CCPs					
7.3	Have redundant (useless) CCPs been removed?					
<b>8.0</b>	<b>Critical limits</b>					
8.1	Identification of all critical limit(s) for each measure intended for the control of each hazard					
8.2	Critical limits to comply with regulation/GMP					
8.3	Validation of critical limits					
<b>9.0</b>	<b>Monitoring procedures</b>					
9.1	Description of the monitoring procedure					
9.2	Description of the frequency (sampling plans)					
9.3	Identification of people incharge of monitoring					
9.4	Validity/reliability of the monitoring procedures					
<b>10.0</b>	<b>Corrective actions</b>					
10.1	Identification of corrective actions to implement when monitoring shows loss of control					
10.2	Identification of corrective actions to apply to product processed when control was lost					
10.3	Designation of person(s) for corrective action(s)					
10.4	Detailed description of corrective action(s)					
<b>11.0</b>	<b>Verification of the HACCP System</b>					
11.1	Description of verification procedures					
11.2	Validity of the verification procedures					
11.3	Designation of person(s) for verification					
11.4	Designation of the frequency of verification					
11.5	Possibility of taking into account changes in product formulation, processing regulation, standards etc.					
<b>12.0</b>	<b>Record systems</b>					
12.1	Forms for recording monitoring results					
12.2	Forms for recording the implemented corrective action(s)					
12.3	Recording HACCP modification					
12.4	Recording HACCP verification/revision					
<b>Overall Rating</b>						

A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical

Comments/Recommendations.....  
.....  
.....  
.....

(NB: in case of limited space, please write REMARKS on the back page)

**Fish inspector (s):**

1 .....Signature.....Date.....  
2.....Signature.....Date.....

Supplier's Name.....Designation .....

Signature.....Date.....

**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT NO. 22 OF 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 87 (2))

Name of Fish Establishment.....Certificate Number: APP No.....  
Date of Inspection.....

Ref. Std:	QA/RS/11	HACCP Verification	
<b>1</b>	<b>Commitment of the management</b>		<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
1.1	Moral Commitment		[O], [m], [M], [S], [C] Evidence:
1.2	Financial Commitment		[O], [m], [M], [S], [C] Evidence:
1.3	Awareness / Conviction		[O], [m], [M], [S], [C] Evidence:
<b>2</b>	<b>HACCP team</b>		<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
2.1	The HACCP team leader has effective power of decision		[O], [m], [M], [S], [C] Evidence:
2.2	The HACCP team members are qualified		[O], [m], [M], [S], [C] Evidence:
1.4	The HACCP team has the required expertise		[O], [m], [M], [S], [C] Evidence:
<b>3</b>	<b>Composition of products</b>		<b>(100) OK, (80) minor, (40) Major</b>
3.1	Food composition is reflective of the one described in the manual		[O], [m], [M], [S], [C] Evidence:
3.2	Any modification(s) are recorded and taken into account for HACCP revision		[O], [m], [M], [S], [C] Evidence:
<b>4</b>	<b>Intended use</b>		<b>(100) OK, (80) minor, (40) Major</b>
4.1	Valid description of the intended use		[O], [m], [M], [S], [C] Evidence:
4.2	Any modification is recorded and taken into account for HACCP revision		[O], [m], [M], [S], [C] Evidence:
<b>5</b>	<b>Process flow diagram(s) (PFD)</b>		<b>(100) OK, (80) minor, (40) Major</b>
5.1	Validity of the Process Flow Diagram (PFD) description		[O], [m], [M], [S], [C] Evidence:
5.2	Any modification(s) are recorded and taken into account for HACCP revision		[O], [m], [M], [S], [C] Evidence:
<b>6</b>	<b>Hazard analysis</b>		<b>(100) OK, (80) minor, (40) Major</b>
6.1	All control measures are correctly implemented		[O], [m], [M], [S], [C] Evidence:
6.2	Personnel in charge of control measures are identified and qualified		[O], [m], [M], [S], [C] Evidence:
6.3	New hazards, introduced because of changes in the product or process are taken into account		[O], [m], [M], [S], [C] Evidence:
6.4	Control measures have been identified for these hazards		[O], [m], [M], [S], [C] Evidence:
<b>7</b>	<b>Critical Control Points</b>		<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
7.1	CCPs conform to those described in the manual		[O], [m], [M], [S], [C] Evidence:
7.2	The introduction of a new hazard has resulted in CCP analysis to implement proper control measures		[O], [m], [M], [S], [C] Evidence:
<b>8</b>	<b>Critical limits</b>		<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
8.1	Critical limits conform to those described in the HACCP manual		[O], [m], [M], [S], [C] Evidence:
8.2	Introduction of new hazards resulted in the revision of the critical limits		[O], [m], [M], [S], [C] Evidence:
<b>9</b>	<b>Monitoring procedures</b>		<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
9.1	Monitoring procedures conform to those described in the HACCP manual		[O], [m], [M], [S], [C] Evidence:
9.2	The reliability of the monitoring procedures has been validated		[O], [m], [M], [S], [C] Evidence:
9.3	Personnel in charge of monitoring are well identified and trained		[O], [m], [M], [S], [C] Evidence:
9.4	All necessary modifications have been made to take into account the		[O], [m], [M], [S], [C] Evidence:



introduction of new control measures

- |             |  |   |
|-------------|--|---|
| <b>10</b>   | <b>Corrective Actions</b>  | <b>(100) OK, (80) minor, (40) Major,<br/>(20) Serious, (0) Critical</b> |
| <b>10.1</b> | Corrective actions conform to those described in HACCP manual                            | [O], [m], [M], [S], [C] Evidence:                                       |
| <b>10.2</b> | Personnel in charge of monitoring is well identified and trained                         | [O], [m], [M], [S], [C] Evidence:                                       |
| <b>10.3</b> | All necessary modifications have been made to take into account the new control measures | [O], [m], [M], [S], [C] Evidence:                                       |

- |             |   |   |
|-------------|---|---|
| <b>11</b>   | <b>Verification of the HACCP System</b>   | <b>(100) OK, (80) minor, (40) Major,<br/>(20) Serious, (0) Critical</b> |
| <b>11.1</b> | The method and frequency of verification conform to those described in the manual | [O], [m], [M], [S], [C] Evidence:                                       |
| <b>11.2</b> | The validity of the verification method has been confirmed                        | [O], [m], [M], [S], [C] Evidence:                                       |
| <b>11.3</b> | Personnel in charge of verification is identified                                 | [O], [m], [M], [S], [C] Evidence:                                       |
| <b>11.4</b> | Changes of product, process, standards, regulations were taken into consideration | [O], [m], [M], [S], [C] Evidence:                                       |

- |             |  |  |
|-------------|--|--|
| <b>12</b>   | <b>Documentation Systems</b>   | <b>((100) OK, (80) minor, (40) Major,<br/>(20) Serious, (0) Critical</b> |
| <b>12.1</b> | Forms are as described in the Manual                                       | [O], [m], [M], [S], [C] Evidence:  |
| <b>12.2</b> | Forms are up to date for recording - Monitoring Results                    | [O], [m], [M], [S], [C] Evidence:  |
| <b>12.3</b> | Forms are up to date for recording - Corrective Actions                    | [O], [m], [M], [S], [C] Evidence:  |
| <b>12.4</b> | Forms are up to date for recording - Modifications of the HACCP System     | [O], [m], [M], [S], [C] Evidence:  |
| <b>12.5</b> | Forms are up to date for recording - HACCP verification / revision results | [O], [m], [M], [S], [C] Evidence:  |

**OVERALL RATING**

A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical

**Comments/Recommendations**.....  
 .....  
 .....

**(NB: in case of limited space, please write REMARKS on the back page)**

Lead Fish inspector:

**Name**.....**Signature**..... **Date** .....

Name.....Signature.....Date .....

**Fish establishment representative**

Name.....Designation.....

Signature.....Date.....

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**Ref. Std. QA/RS/12: SAMPLING SCHEME AT LANDING OR ON THE FIRST SALE**

Quantity landed or to be sold (Tons)	Minimal sample size (kg)
0 to 5 samples	8
5 to 15 excluded	20
15 to 40 excluded	40
40 to 60 excluded	60
60 to 80 excluded	80
80 to 100 excluded	100
100 and more excluded	120 or more*

\*As far as the sample size is greater than 0.08% of any fish quantity exceeding 120 tons.

QA/RS/13

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<b>Sampling for freshness at the plant level</b>		
Number of fish in the lot N	Number of fish in the sample n	Maximum acceptable level of defective units c
2 to 15	2	0
16 to 25	3	0
26 to 90	5	0
91 to 150	8	1
151 to 500	13	1
501 to 1200	20	2
1201 to 10000	32	3
10001 to 35000	50	5
35001 to 500000	80	7
500001 and more	125	10

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(Regulation 87(4))

Codex Alimentarius sampling plan of pre-packaged products (AQL = 6.5%) (level of inspection I)		
N Number of containers per lot	Sample size n	C Maximal number of acceptable defective units
<b>1- Containers with <math>\leq 1</math> kg</b>		
N = 4800 or less	n= 6	C = 1
4801 to 24000	13	2
24001 to 48000	21	3
48001 to 84000	29	4
84001 to 144000	48	6
144001 to 240000	84	9
>240000	126	13
<b>2- Containers with 1 to 4.5 kg</b>		
N = 2400 or less	n=6	c= 1
2401 to 15000	13	2
15001 to 24000	21	3
24001 to 42000	29	4
42001 to 72000	48	6
72001 to 120000	84	9
> 120000	126	13
<b>3. Containers &gt; 4.5 kg</b>		
601 to 2000	n=6	c=1
2001 to 7200	13	2
7201 to 15000	21	3
15001 to 24000	29	4
24001 to 42000	48	6
> 24000	84	9
	126	13

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(The Fisheries (Amendment) Regulations 2009)  
(Regulation 87(4))

Codex Alimentarius sampling plan of pre-packaged products (AQL = 6.5%) (Level of inspection II)		
N Number of containers per lot	Sample size n	C Maximal number of acceptable defective units
<p><b>4. Containers with <math>\leq 1</math> Kg</b></p> <p>N = 4800 or less 4801 to 24000 24001 to 48000 48001 to 84000 84001 to 144000 144001 to 240000 &gt;240000</p>	<p>n= 13 21 29 48 84 126 200</p>	<p>C = 2 3 4 6 9 13 19</p>
<p><b>5. Containers with 1 to 4.5 kg</b></p> <p>N = 2400 or less 2401 to 15000 15001 to 24000 24001 to 42000 42001 to 72000 72001 to 120000 &gt; 120000</p>	<p>n=13 21 29 48 84 126 200</p>	<p>C = 2 3 4 6 9 13 19</p>
<p><b>6. Containers &gt; 4.5 kg</b></p> <p>N = 600 or less 601 to 2000 2001 to 7200 7201 to 15000 15001 to 24000 24001 to 42000 &gt; 24000</p>	<p>n=13 21 29 48 84 126 200</p>	<p>C = 2 3 4 6 9 13 19</p>

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Ref. Std. QA/RS/16

ASSESSMENT OF FISH FRESHNESS

	<b>Fresh fish</b>	<b>Spoiled fish</b>
<b>Odour</b>	Light, desirable, characteristic of the water weeds	Undesirable, acrid, acid, putrid, ammonia-like
<b>General aspect</b>	Bright, iridescent pigmentation, no blood spots around the head or along the vertebral column	Dull pigmentation with no shine or reflections
<b>Rigidity of the body</b>	Rigid body, firm and elastic	Flaccid body. Soft consistency. A slight pressure by the finger leaves a mark
<b>Secretions</b>	Humid fish, transparent mucus, no visible secretions	Presence of sticky secretions
<b>Scales</b>	Bright and firmly attached	Come out easily
<b>Skin</b>	Tight and adhering well	wrinkled, discoloured, easy to detach and cut
<b>Eyes</b>	Clear and bright pupil, convex (bulging), occupy all the orbital cavity, transparent cornea	Tern, opaque pupils, concave, glassy, completely sunken
<b>Gill-cover</b>	Adheres firmly with no blood spots	Slightly detached with dark-red spots
<b>Gills</b>	Humid, shiny, pink or red	Dry, grayish or opaque
<b>Abdomen</b>	Not swollen, saggy, tight or cut	Flaccid, deformed, often swollen, with dark blue, green or black spots
<b>Anus</b>	Tightly closed	Open, often prominent
<b>Viscera</b>	Smooth, clean, bright, nacreous, peritoneum sticks tightly to flesh	Sunken, swollen, fragile peritoneum
<b>Vertebrate Column</b>	Sticks firmly to muscles	Does not stick
<b>Flesh</b>	Firm and elastic, smooth surface, nacreous reflections	friable, red colored, especially along the vertebral column

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 77(6), (15) (16))

**RATING OF FISH HANDLING AND PROCESSING ESTABLISHMENTS**

<b>Rating of fish handling and processing establishments</b>				
<b>Rating of the Establishment</b>	<b>Number of minor deficiencies</b>	<b>Number of major deficiencies</b>	<b>Number of serious deficiencies</b>	<b>Number of critical deficiencies</b>
A	0 to 6	0 to 5	0	0
B	7 or more	6 to 10	1 to 2	0
C	NA*	11 or more	3 to 4	0
D	NA	NA	5 or more	1 or more
*NA: Not applicable in this case.				

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 77(15))

Ref. Std. QA/RS/18: ROUTINE INSPECTION OF PREMISES FOR LIVE CRUSTACEANS FISH AND MOLUSCS  
ESTABLISHMENT

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner.....Address:.....Telephone.....  
Date of inspection.....

ELEMENTS TO INSPECT	m	M	S	C	Remarks
<p><b>1.0 Receiving Areas</b></p> <p>1.1 Is the area kept in a good state of cleanliness and repair?</p> <p>1.2 Is lighting adequate? Are the lights well protected?</p> <p>1.3 Is there an adequate supply of potable water and of sufficient pressure?</p> <p>1.4 Are the surfaces (wall, ceiling and floor) smooth to allow easy cleaning?</p> <p>Do all workers wear suitable uniform and protective gears?</p> <p>Are trays kept clean and well maintained?</p> <p>Is the weighing scale/balance made of non-corrosive material?</p> <p>Is there adequate ventilation?</p>					
<p><b>2.0 Processing Areas</b></p> <p>2.1 Is the lighting adequate and are lights protected?</p> <p>2.2 Is good house keeping and clean-as-you-go practice maintained?</p> <p>2.3 Are the cleaning facilities available and in good working condition?</p> <p>2.4 Are the surfaces (wall, floor, ceiling) smooth to allow easy cleaning?</p> <p>2.5 Is there control of personnel movement?</p> <p>2.6 Are utensil washing rooms for different sections in place and are they kept in a good state of cleanliness and repair?</p>					
<p><b>3.0 Products</b></p> <p>3.1 Are products subjected to organoleptic check?</p> <p>3.2 Is the packaging of live fish and fishery products carried out hygienically?</p>					
<p><b>4.0 Water Supply</b></p> <p>4.1 Is water purification system in good working condition?</p> <p>4.2 Is the supply of clean sea water/potable water adequate?</p> <p>4.3 Is the water aeration system in good working condition?</p> <p>4.4 Is water quality checked regularly?</p>					
<p><b>5.0 Utensils Washing Area</b></p> <p>5.1 Is there adequate supply of portable water and is it of sufficient pressure?</p> <p>5.2 Is there a clear separation between dirty and clean areas?</p> <p>5.3 Are they in a good state of cleanliness?</p> <p>5.4 Is there adequate working space?</p> <p>5.5 Is the storing of utensils done hygienically?</p>					

<p><b>6.0 Storage of Dry Materials</b>                  6.1 Are stored materials labelled/coded for effective stock control?                  6.2 Is the lighting adequate? Are lights protected?</p>					
<p><b>7.0 Chemical Store</b>                  7.1 Are chemicals securely stored and palletised?                  7.2 Is it clean and well organized?                  7.3 Are chemicals labelled/coded for effective stock control?                  7.4 Is the lighting adequate and are lights protected?</p>					
<p><b>8.0 Toilets, Changing and Shower Rooms</b>                  8.1 Are toilets, showers, and hand-washing facilities working, clean, and in a good state of repairs?                  8.2 Is the lighting adequate?                  8.3 Are the surfaces (wall, ceiling and floors) smooth to allow easy cleaning?                  8.4 Is there adequate supply of potable water?                  8.5 Are the foot-dips well chlorinated? And residue continuously monitored?                  8.6 Is water well drained from the floor?</p>					
<p><b>9.0 External Factory Environment (Surroundings)</b>                  9.1 Is the surrounding kept in a good state of cleanliness?                  9.2 Is the drainage system working and well maintained?                  9.3 Is the access road kept clean?                  9.4 Is truck washing facility available?                  9.5 Are grasses (if any) well trimmed to prevent them acting as vermin hideout?</p>					
<p><b>10.0 Vermin and Pest Control</b>                  10.1 Is vermin/pest systematically exterminated?                  10.2 Are the fumigants used approved by recognized institute?                  10.3 Are chemicals used for physical bait approved?                  10.4 Are these chemicals properly handled and stored?</p>					

<p><b>11.0 Personnel Standards</b>                  11.1 Is employment policy in place? Is it implemented and maintained?                  11.2 Has every worker undergone a routine medical examination?                  11.3 Is any person that can contaminate the product(s) excluded from handling products?                  11.4 Do they wear suitable protective gears?                  11.5 Do they wash and disinfect their hands each time before resuming work?                  11.6 Are the wounds covered with waterproof bandages?                  11.7 Does the staff respect the instructions (of not smoking, spitting, eating or drinking in the working and storage premises)?</p>					
<p><b>Overall Rating</b></p>					



A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical

Comments/Recommendations.....  
.....  
.....  
.....

(NB: in case of limited space, please write REMARKS on the back page)

Fish inspector (s):

1 .....Signature.....Date.....

2.....Signature.....Date.....

Supplier's Name.....Designation.....Signature.....Date.....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 77(6))

**Ref. Std. QA/RS/19: PRE LICENCE INSPECTION OF ESTABLISHMENTS FOR DRIED FISH AND FISHERY PRODUCTS**

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Current production capacity.....  
 Name of owner.....Address:.....Telephone.....  
 Date of Inspection.....

ELEMENTS TO INSPECTION		m	M	S	C	Remarks
<b>1.0</b>	<b>Layout</b>					
1. 1	Is the area sufficient to carry out the work under sanitary and hygienic conditions?					
1. 2	Does the layout preclude contamination?					
1. 3	Are the clean and dirty area separated?					
<b>2.0</b>	<b>Receiving area</b>					
2. 1	Is the receiving area a clean and in good state of repair?					
2. 2	Are the floors, walls, and ceilings made of materials easy to clean?					
2. 3	Is there sufficient supply of potable water?					
2. 4	Is the drainage system properly designed?					
<b>3.0</b>	<b>Processing area</b>					
3. 1	Is the floor waterproof?					
3. 2	Is the floor made of materials easy to clean and disinfect?					
3. 3	Is the floor designed to allow for easy drainage of water or is it provided with equipment to remove water?					
<b>3.4</b>	<b>Walls</b>					
3. 4. 1	Are the surfaces smooth and easy to clean and disinfect?					
3. 4. 2	Are the surfaces durable and impermeable?					
<b>3.5</b>	<b>Ceiling</b>					
3. 5. 1	Is the ceiling of a smooth washable surface that will ensure cleanliness?					
<b>3.6</b>	<b>Doors</b>					
3. 6. 1	Are the doors made of durable material?					
3. 6. 2	Are they easy to clean?					
<b>3.7</b>	<b>Ventilation</b>					
3. 7. 1	Is the ventilation adequate?					
3. 7. 2	Does it allow a good extraction of moisture?					
<b>3.8</b>	<b>Lighting (Natural or Artificial)</b>					
3. 8. 1	Is the lighting adequate? Are lights protected?					

<b>3.9</b>	<b>Hand cleaning and disinfecting facilities</b>				
3.9.1	Are the facilities sufficient in number?				
3.9.2	Are the taps knee operation?				
3.9.3	Are detergent and disinfecting agents available, listed and approved?				
3.9.4	Are the facilities provided with disposable hand towels?				
<b>4.0</b>	<b>Facilities and equipment for cleaning and disinfecting plant facilities, utensils and equipment</b>				
4.4.1	Are they available?				
4.4.2	Are the equipment coded to suit with respective working area/section?				
4.4.3	Are kilns designed and located separately to preclude heat/smoke from affecting other premises, where other fishery products are prepared?				
4.4.4	Is the smoking kiln fitted with temperature recorder?				
<b>5.0</b>	<b>PEST &amp; VERMIN CONTROL</b>				
5.1	Is there adequate and appropriate vermin proofing facilities?				
<b>6.0</b>	<b>INSTRUMENTS AND WORKING EQUIPMENT</b>				
6.1	Are they made of non-corrosive and food grade materials?				
6.2	Are they easy to clean and disinfect?				
<b>7.0</b>	<b>Water supply</b>				
7.1	Is potable water available?				
7.2	Is it available in sufficient pressure and volume?				
7.3	Is there a clear distinction between potable and non-potable water pipes?				
<b>8.0</b>	<b>WASTE WATER</b>				
8.1	Is there an adequate and hygienic wastewater disposal system?				
8.2	Is the wastewater treatment unit in place?				
<b>9.0</b>	<b>Changing rooms, shower and toilet facilities</b>				
9.1	Are the washbasin taps knee/foot operated?				
<b>10.0</b>	<b>Cleaning and disinfecting of transportation vehicles</b>				
10.1	Is appropriate equipment for cleaning and disinfecting vehicles available?,				
10.2	Is cleaning and disinfecting carried out in a separate but approved structure?				
<b>11.0</b>	<b>Storage facilities</b>				
11.1	Are cold storage facilities available?				
11.2	Are the cold stores equipped with a temperature recording device that is easy to access and read?				
11.3	Is the thermal sensitive part of the thermometer placed in the warmest area of the cold store?				

<b>12.0</b>	<b>Storage for dried products</b>					
12.1	Is there enough space to accommodate the dried products?					
12.2	Is there adequate ventilation?					
12.3	Is the lighting adequate? Are lights protected?					
12.4	Is the design appropriate for storage of dried products?					
12.5	Is the location in relation to processing area appropriate?					
12.6	Is there screening to prevent entry of vermin and pest?					
12.7	Are the storage platforms/pallets/racks raised 20cm above the floor/ground?					
<b>13.0</b>	<b>Packaging Material</b>					
13.1	Are the packaging material stored and properly arranged?					
13.2	Is there clear separation /demarcation between packaging material and dried products?					
13.3	Is packaging material store well ventilated?					
13.4	Are packaging material suitable for the intended use?					
<b>14.0</b>	<b>Laundry</b>					
14.1	Is there a clear separation between clean dry area and washing area?					
14.2	Are washing and drying machine in good state of repair?					
14.3	Are clean uniforms handled hygienically?					
14.4	Are laundry services contracted?					
14.5	Do contracted laundry services comply with minimum factory requirements?					
<b>15.0</b>	<b>Ice Production</b>					
15.1	Is ice produced from potable water?					
15.2	Is ice stored in containers designed for this purpose?					
<b>Overall Rating</b>						
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>(NB: in case of limited space, please write REMARKS on the back page)</p> <p><b>Fish inspector (s) :</b></p> <p>1.....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation.....Signature.....Date.....</p>						

**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 77(16))

Name of Establishment/Supplier.....Certificate Number: APP No.....

Date of Inspection.....

**Ref. Std:      QA/RS/20                      Auditing of Fish Establishment**

**ELEMENT TO INSPECT**

**(100) OK, (80) minor, (40) Major,  
(20) Serious, (0) Critical**

**1.0              Fish Receiving area**

- 1.1.1      Is the area kept in a good state of cleanliness and repair? [O], [m], [M], [S], [C] Evidence:
- 1.1.3      Is the area sufficient to carry out the work under sanitary and hygienic conditions? [O], [m], [M], [S], [C] Evidence:
- 1.1.4      Is there an adequate supply of potable or clean water and of sufficient pressure? [O], [m], [M], [S], [C] Evidence:
- 1.1.5      Are the personnel aware of the principles of good hygiene? [O], [m], [M], [S], [C] Evidence:
- 1.1.6      Is raw fish washed in running potable water [O], [m], [M], [S], [C] Evidence:
- 1.1.7      Is good house keeping and clean-as-you-go discipline maintained? [O], [m], [M], [S], [C] Evidence:
- 1.1.8      Is the temperature of raw fish kept at <5°C? [O], [m], [M], [S], [C] Evidence:
- 1.1.9      Are the brushes used for washing raw fish made of non-food colour bristles? [O], [m], [M], [S], [C] Evidence:
- 1.1.10     Do all workers wear suitable uniform and protective gears? [O], [m], [M], [S], [C] Evidence:
- 1.1.11     Are working equipment and uniforms colour coded? [O], [m], [M], [S], [C] Evidence:
- 1.1.12     Is the drainage capacity sufficient to cope with maximum volume of waste water? [O], [m], [M], [S], [C] Evidence:
- 1.1.13     Is there good control of personnel movement? [O], [m], [M], [S], [C] Evidence:
- 1.1.14     Are hygiene instructions posted in place? [O], [m], [M], [S], [C] Evidence:
- 1.1.15     Is there a separate room for washing trays and bins? [O], [m], [M], [S], [C] Evidence:
- 1.1.16     Are monitoring and control records in place? [O], [m], [M], [S], [C] Evidence:
- 1.1.17     Are there effective systems to control insects' ingress and dust? [O], [m], [M], [S], [C] Evidence:

**1.2              Floors**

- 1.2.1      Are the surfaces smooth and easy to clean and disinfect? [O], [m], [M], [S], [C] Evidence:
- 1.2.2      Is the floor clean and disinfected? [O], [m], [M], [S], [C] Evidence:
- 1.2.3      Is the floor drains to the drainage system and is the drainage well cleaned? [O], [m], [M], [S], [C] Evidence:
- 1.2.4      Is the drainage capacity sufficient to cope with maximum volume of waste water? [O], [m], [M], [S], [C] Evidence:
- 1.2.5      Is there any cracks on the floor? [O], [m], [M], [S], [C] Evidence:

**1.3              Walls**

- 1.3.1      Are the wall surfaces well cleaned disinfected and in good state of repair? [O], [m], [M], [S], [C] Evidence:
- 1.3.2      Are self-adhesive notices or food grade painted notices used in production areas [O], [m], [M], [S], [C] Evidence:
- 1.3.3      Is there any cracks on the walls?
- 1.3.4      Is there any falling paints from the walls?

**1.4              Ceiling**

- 1.4.1      Is a ceiling properly cleaned and in good state of repair? [O], [m], [M], [S], [C] Evidence:
- 1.4.2      Is there any falling paints from the ceiling? [O], [m], [M], [S], [C] Evidence:
- 1.4.3      Is there any cracks from the ceilings? [O], [m], [M], [S], [C] Evidence:

**1.5              Doors**

- 1.5.1      Are door properly cleaned and in good state of repair? [O], [m], [M], [S], [C] Evidence:
- 1.5.3      Are external-opening doors provided with rubber swing doors, plastic strip curtaining or air curtains to prevent bird and insect ingress? [O], [m], [M], [S], [C] evidence:

**1.6              Lighting (Natural or Artificial)**

- 1.6.1      Are the lights adequate and are they protected by shatterproof diffusers or sleeve covers? [O], [m], [M], [S], [C] Evidence:
- 1.6.2      Are light units kept clean [O], [m], [M], [S], [C] Evidence:
- 1.6.3      Is there any broken lights? [O], [m], [M], [S], [C] Evidence:

**1.7              Hand cleaning and disinfecting facilities**

- 1.7.1      Are the facilities working and with sufficient potable running water? [O], [m], [M], [S], [C] Evidence:
- 1.7.4      Are the facilities provided with disposable hand towels and clean trash bins? [O], [m], [M], [S], [C] Evidence:

**2.0              Processing Area**

**(100) OK, (80) minor, (40) Major,**

- 2.1        Is the area in good state of cleanliness and repair? [O], [m], [M], [S], [C] Evidence:

2.2	Is the area sufficient to carry out the work under sanitary and hygienic conditions?	[O], [m], [M], [S], [C] Evidence:
2.3	Is there an adequate supply of potable or clean water and of sufficient pressure?	[O], [m], [M], [S], [C] Evidence:
2.4	Are the personnel aware of the principles of good hygiene?	[O], [m], [M], [S], [C] Evidence:
2.5	Is fish washed in running potable or clean water	[O], [m], [M], [S], [C] Evidence:
2.6	Is good house keeping and clean-as-you-go discipline maintained?	[O], [m], [M], [S], [C] Evidence:
2.7	Are the brushes used for washing fish made of non-food colour bristles?	[O], [m], [M], [S], [C] Evidence:
2.8	Do all workers wear suitable uniform and protective gears?	[O], [m], [M], [S], [C] Evidence:
2.9	Are working equipment and uniforms colour coded?	[O], [m], [M], [S], [C] Evidence:
2.10	Is the drainage capacity sufficient to cope with maximum volume of waste water	[O], [m], [M], [S], [C] Evidence:
2.11	Is there good control of personnel movement?	[O], [m], [M], [S], [C] Evidence:
2.12	Are hygiene instructions posted in place?	[O], [m], [M], [S], [C] Evidence:
2.13	Is there a separate room for washing Trays and bins?	[O], [m], [M], [S], [C] Evidence:
2.14	Are monitoring and control records in place?	[O], [m], [M], [S], [C] Evidence:
2.15	Are there effective systems to control insects' ingress and dust?	[O], [m], [M], [S], [C] Evidence:
2.16	Is atmospheric pressure maintained?	[O], [m], [M], [S], [C] Evidence:
<b>2.2</b>	<b>Floors</b>	
3.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
2.2.2	Is the floor clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
2.2.3	Is the floor drains to the drainage system and is the drainage well cleaned?	[O], [m], [M], [S], [C] Evidence:
2.2.4	Is the drainage capacity sufficient to cope with maximum volume of waste water?	[O], [m], [M], [S], [C] Evidence:
2.2.5	Is there any cracks on the floor?	[O], [m], [M], [S], [C] Evidence:
<b>2.3</b>	<b>Walls</b>	
2.3.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
2.3.2	Are the wall surfaces well cleaned disinfected and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
2.3.3	Are self-adhesive notices or food grade painted notices used in production areas	[O], [m], [M], [S], [C] Evidence:
2.3.4	Is there any cracks on the walls?	[O], [m], [M], [S], [C] Evidence:
2.3.5	Is there any falling paints from the walls?	[O], [m], [M], [S], [C] Evidence:
<b>2.4</b>	<b>Ceiling</b>	
2.4.1	Is a ceiling smooth and easy to clean?	[O], [m], [M], [S], [C] Evidence:
2.4.2	Is a ceiling properly cleaned and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
2.4.3	Is there any falling paints from the ceiling?	[O], [m], [M], [S], [C] Evidence:
2.4.4	Is there any cracks from the ceilings?	[O], [m], [M], [S], [C] Evidence:
<b>2.5</b>	<b>Doors</b>	
2.5.2	Are they easy to clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
2.5.4	Are doors cleaned and disinfected?	[O], [m], [M], [S], [C] Evidence:
<b>2.6</b>	<b>Ventilation</b>	
2.6.1	Is the ventilation adequate?	[O], [m], [M], [S], [C] Evidence:
2.6.2	Does it allow a good extraction of moisture?	[O], [m], [M], [S], [C] Evidence:
2.6.3	<b>Are both ventilation systems and extraction systems clean?</b>	
<b>2.7</b>	<b>Lighting (Natural or Artificial)</b>	
2.7.1	Are the lights adequate and are they protected by shatterproof diffusers or sleeve covers?	[O], [m], [M], [S], [C] Evidence:
2.7.2	<b>Are light units kept clean</b>	[O], [m], [M], [S], [C] Evidence:
2.7.3	<b>Is there any broken lights?</b>	[O], [m], [M], [S], [C] Evidence:
<b>2.8</b>	<b>Hand cleaning and disinfecting facilities</b>	
2.8.1	Are the facilities working and with sufficient potable running water?	[O], [m], [M], [S], [C] Evidence:
2.8.2	Are the facilities provided with disposable hand towels and clean trash bins?	[O], [m], [M], [S], [C] Evidence:
<b>2.9</b>	<b>Cleaning facilities and disinfection</b>	
2.9.1	Are the disinfectants available?	[O], [m], [M], [S], [C] Evidence:
2.9.2	Are cleaning equipment colour coded?	[O], [m], [M], [S], [C] Evidence:
<b>3.0</b>	<b>Ice plant</b>	<b>(100) OK, (80) minor, (40) Major,</b>
<b>3.0</b>	<b>Ice Production</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
3.1	Is ice produced from potable water or clean sea water?	[O], [m], [M], [S], [C] Evidence:
3.2	Is ice stored in containers designed for this purpose?	[O], [m], [M], [S], [C] Evidence:
<b>3.2</b>	<b>Floors</b>	
3.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
3.2.2	Is the floor clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
3.2.3	Is the floor drains to the drainage system and is the drainage well cleaned?	[O], [m], [M], [S], [C] Evidence:
3.2.4	Is the floor free from cracks?	[O], [m], [M], [S], [C] Evidence:

<b>3.3</b>	<b>Walls</b>	
3.3.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
3.3.2	Are the wall surfaces well cleaned disinfected and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
3.3.4	Is the wall free from cracks?	
3.3.5	Is the wall free from falling paints?	
3.3.6	Is the ice drum free from rust?	[O], [m], [M], [S], [C] Evidence: (20) Serious, (0) Critical
<b>3.4</b>	<b>Ceiling</b>	
3.4.1	Is a ceiling properly cleaned and in good state of repair?.	[O], [m], [M], [S], [C] Evidence:
3.4.2	Is it free from falling paints?	[O], [m], [M], [S], [C] Evidence:
3.4.3	Is it free from cracks?	[O], [m], [M], [S], [C] Evidence:
<b>3.5</b>	<b>Doors</b>	
3.5.1	Are they easy to clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
3.5.2	Are doors cleaned and disinfected?	[O], [m], [M], [S], [C] Evidence:
<b>3.6</b>	<b>Lighting</b>	
3.6.1	Are the lights adequate and protected by shatterproof diffusers or sleeve covers	[O], [m], [M], [S], [C] Evidence:
3.6.2	Are light units kept clean	[O], [m], [M], [S], [C] Evidence:
<b>4.0</b>	<b>Freezing and cold storage facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
4.1	Is refrigeration capacity sufficient to keep fish temperature at, or below -18°C?	[O], [m], [M], [S], [C] Evidence
4.2	Are the cold stores equipped with a temperature recording device?	[O], [m], [M], [S], [C] Evidence
4.3	Is the thermal sensitive part of temperature recording device placed in the warmest area?	[O], [m], [M], [S], [C] Evidence:
4.4	Is the temperature recording device easy to consult?	[O], [m], [M], [S], [C] Evidence:
4.5	Are pallets available?? Are they made of non wooden and non-corrosive materials	[O], [m], [M], [S], [C] Evidence:
4.7	Is the product stored on pallets and arranged 50cm away from the walls to easy circulation	[O], [m], [M], [S], [C] Evidence:
4.8	Are the compressors, plate freezers, freezer frames and freezer plates free from rust?	[O], [m], [M], [S], [C] Evidence:
<b>4.2</b>	<b>Floors</b>	
4.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
4.2.2	Is the floor clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
4.2.3	Is the floor free from cracks?	[O], [m], [M], [S], [C] Evidence:
<b>4.2</b>	<b>Walls</b>	
4.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
4.2.2	Are the wall surfaces well cleaned disinfected and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
4.2.3	<b>Is the wall free from cracks?</b>	
4.3.4	<b>Is the wall free from falling paints?</b>	
<b>4.3</b>	<b>Ceiling</b>	
4.4.1	Is a ceiling properly cleaned and in good state of repair?.	[O], [m], [M], [S], [C] Evidence:
4.4.2	Is it free from falling paints?	[O], [m], [M], [S], [C] Evidence:
4.4.3	Is it free from cracks?	[O], [m], [M], [S], [C] Evidence:
<b>4.4</b>	<b>Doors</b>	
4.4.2	Are they easy to clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
4.4.4	Are doors cleaned and disinfected?	[O], [m], [M], [S], [C] Evidence:
<b>4.5</b>	<b>Lighting</b>	
4.5.1	Are the lights adequate and protected by shatterproof diffusers or sleeve covers	[O], [m], [M], [S], [C] Evidence:
4.5.2	Are light units kept clean	[O], [m], [M], [S], [C] Evidence:
<b>5</b>	<b>Process Machinery, Equipment and Instruments</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
5.1	Are they made of non corrosive materials?	[O], [m], [M], [S], [C] Evidence:
5.2	Are they easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
5.1	Are the equipment kept clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
5.2	Does their location allow access for adequate cleaning and pest control?	[O], [m], [M], [S], [C] Evidence:
5.3	Are the thermometers and weighing scales calibrated?	[O], [m], [M], [S], [C] Evidence:
5.4	Are process equipment easy to dismantle for easy cleaning and inspection?	[O], [m], [M], [S], [C] Evidence:
5.6	Are metal surfaces kept in good condition, free from rust, flaking paint or other loose covering?	[O], [m], [M], [S], [C] Evidence:
5.7	Are Pallets made of plastic or non corroding or non wooden materials?	[O], [m], [M], [S], [C] Evidence:
5.8	Are food equipment surfaces smooth, impervious and easily cleaned	[O], [m], [M], [S], [C] Evidence:
5.9	Are the glass safety policy and procedures in place?	[O], [m], [M], [S], [C] Evidence:
<b>6.0</b>	<b>Disposal of by-products</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>

6.1	Are the by-products bins equipped with adequate lids?	[O], [m], [M], [S], [C] Evidence:
6.2	Is there an adequate room for by-products storage and are they evacuated daily	[O], [m], [M], [S], [C] Evidence:
6.3	Are the by-products well iced before disposal	[O], [m], [M], [S], [C] Evidence:
	<b>Water supply</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
7.1	Is potable water available?	[O], [m], [M], [S], [C] Evidence:
7.2	Is it available in sufficient pressure and volume?	[O], [m], [M], [S], [C] Evidence:
7.3	Is there a clear distinction between potable and non-potable water pipes?	[O], [m], [M], [S], [C] Evidence:
7.4	Is potable water production system working?	[O], [m], [M], [S], [C] Evidence:
7.5	In case of sand filtration, is back washing effectively carried out?	[O], [m], [M], [S], [C] Evidence:
7.6	Is the schedule for cleaning water reserve tanks followed? and are they clean?	[O], [m], [M], [S], [C] Evidence:
7.7	Is potable water storage capacity sufficiently enough for daily production?	[O], [m], [M], [S], [C] Evidence:
7.8	Are potable water storage tanks locked?	[O], [m], [M], [S], [C] Evidence:
8	<b>Waste water</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
8.1	Is there an adequate and hygienic wastewater disposal system?	[O], [m], [M], [S], [C] Evidence:
8.2	Is the effluent ducted into the wastewater disposal and treatment system?	[O], [m], [M], [S], [C] Evidence:
8.3	Is the waste water treatment system effective to meet National standards?	[O], [m], [M], [S], [C] Evidence:
8.4	Does the drains flow from clean to dirty areas to avoid contamination?	[O], [m], [M], [S], [C] Evidence:
8.5	Are Adequate debris traps fitted on all drains and manholes covered properly?	[O], [m], [M], [S], [C] Evidence:
8.6	Drainage entry and exit points in processing establishments shall be pest proofed?.	[O], [m], [M], [S], [C] Evidence:
9.0	<b>Changing rooms, shower and toilet facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
9.1	Are lockers for personal effects and uniforms in place and clean?	[O], [m], [M], [S], [C] Evidence:
9.2.	Are lockers free from rust?	[O], [m], [M], [S], [C] Evidence:
9.3	Are lockers locked?	[O], [m], [M], [S], [C] Evidence:
9.1	<b>Floors</b>	
9.1.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
9.1.2	Is the floor clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
9.1.3	Is the floor free from cracks?	[O], [m], [M], [S], [C] Evidence:
9.1.4	Is the drainage systems working?	[O], [m], [M], [S], [C] Evidence:
9.2	<b>Walls</b>	
9.2.1	Are the surfaces smooth and easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
9.2.2	Are the wall surfaces well cleaned disinfected and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
9.2.3	<b>Is the wall free from cracks?</b>	
9.2.4	<b>Is the wall free from falling paints?</b>	
9.3	<b>Ceiling</b>	<b>(20) Serious, (0) Critical</b>
9.3.1	Is a ceiling properly cleaned and in good state of repair?.	[O], [m], [M], [S], [C] Evidence:
9.3.2	Is it free from falling paints?	[O], [m], [M], [S], [C] Evidence:
9.3.3	Is it free from cracks?	[O], [m], [M], [S], [C] Evidence:
9.4	<b>Doors</b>	
9.4.1	Are they easy to clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
9.4.2	Are doors cleaned and disinfected?	[O], [m], [M], [S], [C] Evidence:
9.5	<b>Lighting</b>	
9.5.1	Are the lights adequate and protected by shatterproof diffusers or sleeve covers	[O], [m], [M], [S], [C] Evidence:
9.5.2	<i>Are light units kept clean</i>	[O], [m], [M], [S], [C] Evidence:
9.6	<b>Toilets and shower</b>	
9.6.1	Are toilets flushing systems working?	[O], [m], [M], [S], [C] Evidence:
9.6.2	Is there an adequate supply of potable or clean water and of sufficient pressure?	[O], [m], [M], [S], [C] Evidence:
9.6.3	Are showers working and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
9.6.4	Are toilet sinks cleaned and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
9.7	<b>Hand cleaning and disinfecting facilities</b>	
9.7.1	Are the facilities working and with sufficient potable running water?	[O], [m], [M], [S], [C] Evidence:
9.7.2	Are the facilities provided with disposable hand towels?	[O], [m], [M], [S], [C] Evidence:
9.7.3	Are foot operated lidded bins in place, clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
9.7.4	Are detergent and disinfecting agents available, listed and approved?	[O], [m], [M], [S], [C] Evidence:
9.7.5	Are hand washing facilities cleaned, in good state of repair and working?	[O], [m], [M], [S], [C] Evidence:
10.0	<b>Protection against vermin and undesirable animals</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>



10.1	Are there adequate vermin proofing and appropriate protection facilities?	[O], [m], [M], [S], [C] Evidence:
10.2	Is each bait station adequately labelled in each site of inspection?	[O], [m], [M], [S], [C] Evidence:
10.3	Are open drains fitted with a grill or mesh covering and in a good state of repair and maintenance.	[O], [m], [M], [S], [C] Evidence:
10.4	Is fumigation conducted by an approved organisation? Is certificate in place?	[O], [m], [M], [S], [C] Evidence:
<b>11.0</b>	<b>Fish Products</b>	
<b>11.1</b>	<b>Fresh Fish, Finished Product and By-Products</b>	
11.1.1	Are the products that are not immediately processed, iced or kept in a chillier?	[O], [m], [M], [S], [C] Evidence:
11.1.2	Are iced products re-iced regularly?	[O], [m], [M], [S], [C] Evidence:
11.1.3	Are pre-packed products iced or refrigerated?	[O], [m], [M], [S], [C] Evidence:
11.1.4	Is gutting and de-heading done hygienically?	[O], [m], [M], [S], [C] Evidence:
11.1.5	Are gutted or headed fish immediately washed with potable water?	[O], [m], [M], [S], [C] Evidence:
11.1.6	Is filleting and skinning carried out in a place different from the place where fish is scaled gutted and de-headed?	[O], [m], [M], [S], [C] Evidence:
11.1.7	Do the fillets or steaks sojourn too long?	[O], [m], [M], [S], [C] Evidence:
11.1.8	Are the viscera and other undesirable parts of the fish quickly separated from the product?	[O], [m], [M], [S], [C] Evidence:
11.1.9	Is raw fish stored product subjected to organoleptic checks?	[O], [m], [M], [S], [C] Evidence:
11.1.10	Does filleting or cutting lead to contamination of fillets?	[O], [m], [M], [S], [C] Evidence:
11.1.11	OCTUPUS - Is beating (Tenderisation) carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
11.1.12	OCTUPUS / SQUID - Is de-inking carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
11.1.13	PRAWNS / LOBSTER - Is de-veining carried out hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>12.0</b>	<b>Cleaning and disinfections of transportation vehicles</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
12.1	Is facility for cleaning and disinfecting vehicles kept clean ?	[O], [m], [M], [S], [C] Evidence:
12.2	Are detergent and disinfecting agents available, listed and approved?	[O], [m], [M], [S], [C] Evidence:
12.3	Is there sufficient amount of potable water and of required pressure?	[O], [m], [M], [S], [C] Evidence:
12.4	Are the personnel aware of the principles of good hygiene?	[O], [m], [M], [S], [C] Evidence:
12.5	Is cleaning and disinfecting carried out in a separate in approved structure?	[O], [m], [M], [S], [C] Evidence:
<b>13.0</b>	<b>Floating Platform</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
13.2	Are the surfaces smooth and easy to clean?	[O], [m], [M], [S], [C] Evidence:
13.3	Is there an adequate supply of water?	[O], [m], [M], [S], [C] Evidence:
13.4	Are there any rust patches?	[O], [m], [M], [S], [C] Evidence:
13.5	Is appropriate equipment for cleaning and disinfecting the barge available?	[O], [m], [M], [S], [C] Evidence:
<b>14.0</b>	<b>Laundry</b>	
<b>14.1</b>	<b>Contracted</b>	<b>(100) OK, (80) minor, (40) Major, 4 (20) Serious, (0) Critical</b>
14.1.1	Are contracted laundry approved for providing the service? Provide certificate of approval	[O], [m], [M], [S], [C] Evidence:
14.1.2	Does the contracted laundry services comply with the minimum factory requirements?	[O], [m], [M], [S], [C] Evidence:
14.1.3	Is the transportation done hygienically?	[O], [m], [M], [S], [C] Evidence:
<b>14.2</b>	<b>Non-Contracted</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
14.2.1	Are there laundry facilities in place?	[O], [m], [M], [S], [C] Evidence:
14.2.2	Is the washing done by machine?	[O], [m], [M], [S], [C] Evidence:
14.2.3	Is the drying done by machine?	[O], [m], [M], [S], [C] Evidence:
14.2.4	Is there a separate area for ironing purpose?	[O], [m], [M], [S], [C] Evidence:
14.2.5	Are the washing and drying machines, maintained in good state of cleanliness and repairs?	[O], [m], [M], [S], [C] Evidence:
14.2.6	Is there a clear separation between clean dry area and the washing area?	[O], [m], [M], [S], [C] Evidence:
14.2.7	Are the clean uniforms or garments handled and stored hygienically?	[O], [m], [M], [S], [C] Evidence:
14.2.8	Is the area sufficient to carry out the work under sanitary and hygienic conditions?	[O], [m], [M], [S], [C] Evidence:
14.2.9	Is there an adequate supply of potable or clean water?	[O], [m], [M], [S], [C] Evidence:
<b>15</b>	<b>In-Plant Laboratory</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
15.1	Are there necessary facilities and equipment for carrying out analysis?	[O], [m], [M], [S], [C] Evidence:
15.2	Are there qualified staff to man the laboratory?	[O], [m], [M], [S], [C] Evidence:
15.3	Are chemicals in use still within expiry dates?	[O], [m], [M], [S], [C] Evidence:
15.4	Are supplier/manufacturer compliance certificates in place for chemical supplies?	[O], [m], [M], [S], [C] Evidence:
15.5	Are facilities and chemicals well labelled?	[O], [m], [M], [S], [C] Evidence:
15.6	Is good house keeping standards maintained?	[O], [m], [M], [S], [C] Evidence:
15.7	Is a good laboratory manual and methods/standard operating procedures in place?	[O], [m], [M], [S], [C] Evidence:

<b>16.0</b>	<b>Man Power Disposition</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
16.1	Is the Quality Assurance and Production Manager approved by the Competent Authority?	[O], [m], [M], [S], [C] Evidence:
16.2	Is there a qualified Laboratory technician?	[O], [m], [M], [S], [C] Evidence:
16.3	Are all personnel trained on Food hygiene and sanitation?	[O], [m], [M], [S], [C] Evidence:
<b>17</b>	<b>Landing facilities.</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>17.1</b>	<b>Jetty, Dock, Landing Sites</b>	
17.1	Is adequate lighting available and are the lights well protected?	[O], [m], [M], [S], [C] Evidence:
17.2	Is the off-loading of raw fish hygienically carried out?	[O], [m], [M], [S], [C] Evidence:
17.3	Are trays for off-loading the raw fish available?	[O], [m], [M], [S], [C] Evidence:
17.4	Are there defined personnel working at the landing facility?	[O], [m], [M], [S], [C] Evidence:
17.5	Are the working facilities kept clean and disinfected?	[O], [m], [M], [S], [C] Evidence:
17.6	Is the premise kept in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
17.7	Do all the responsible personnel at the landing facility wear uniforms?	[O], [m], [M], [S], [C] Evidence:
17.8	Is there an adequate supply of potable water?	[O], [m], [M], [S], [C] Evidence:
17.9	Is the landing area well shaded and is it kept clean?	[O], [m], [M], [S], [C] Evidence:
17.10	Does the height of the shade ceiling adequate to allow easier off-loading of fish	[O], [m], [M], [S], [C] Evidence:
17.11	Are boats landing fish conform with hygiene requirements?	[O], [m], [M], [S], [C] Evidence:
17.12	Are boats cleaned and disinfected and well rinsed before being loaded with ice?	[O], [m], [M], [S], [C] Evidence:
17.13	Is it well fenced to physically demarcate it from the neighbouring areas?	[O], [m], [M], [S], [C] Evidence:
<b>18.0</b>	<b>External Factory environment</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>18.1</b>	<b>Surroundings</b>	
18.1.1	Is the surrounding kept in a good state of cleanliness?	[O], [m], [M], [S], [C] Evidence:
18.1.2	Is the waste water drainage/sewerage system well covered?	[O], [m], [M], [S], [C] Evidence:
18.1.3	Does the slope of the drains allow easy flow of waste water?	[O], [m], [M], [S], [C] Evidence:
18.1.4	Is the waste water treatment system well maintained?	[O], [m], [M], [S], [C] Evidence:
18.1.5	Are the access roads kept clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
18.1.6	Are there other food vendors and petty businesses going on around the factory?	[O], [m], [M], [S], [C] Evidence:
18.1.7	Is trucks washing facility available and in a good state of cleanliness and repair?	[O], [m], [M], [S], [C] Evidence:
18.1.8	Are the grasses (if any) well trimmed to prevent them acting as vermin hideout?	[O], [m], [M], [S], [C] Evidence:
18.1.9	Are redundant materials left unattended?	[O], [m], [M], [S], [C] Evidence:
18.1.10	Is the factory premises fenced?	[O], [m], [M], [S], [C] Evidence:
18.1.11	Is the factory perimeter free from accumulation of rubbish and other redundant material?	[O], [m], [M], [S], [C] Evidence:
18.1.12	Are there vegetation around the fence which allows harbourage and proliferation of vermin?	[O], [m], [M], [S], [C] Evidence:
18.1.13	Are there adequate facility for disposal of rubbish and debris?	[O], [m], [M], [S], [C] Evidence:
18.1.15	Are there good house-keeping standards to control accumulation of rubbish, debris to discourages presence of birds insects, rodents and other scavengers?	[O], [m], [M], [S], [C] Evidence:
<b>19.0</b>	<b>Chemical and Disinfecting Store</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
19.1	Is it lockable?	[O], [m], [M], [S], [C] Evidence:
19.3	Are incompatible chemicals segregated to prevent cross contamination?	[O], [m], [M], [S], [C] Evidence:
19.3	Are the chemicals in use approved by CA?	[O], [m], [M], [S], [C] Evidence:
19.4	Are all chemical containers labelled?	[O], [m], [M], [S], [C] Evidence:
19.5	Is the store manned by qualified/trained personnel?	[O], [m], [M], [S], [C] Evidence:
19.6	Are missing stocks investigated to prevent abuse and bio-terrorism?	[O], [m], [M], [S], [C] Evidence:
19.7	Is the stock rotation adhered to?	[O], [m], [M], [S], [C] Evidence:
19.8	Are toxic chemicals and there application equipment stored securely?	[O], [m], [M], [S], [C] Evidence:
19.9	Is storage of detergents and disinfectants properly done?	[O], [m], [M], [S], [C] Evidence:
19.10	Is suppliers certificate in place?	[O], [m], [M], [S], [C] Evidence:
<b>22</b>	<b>Packaging Materials Storage</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
22.1	Are pallets available and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
22.2	Is there a pest and vermin control system?	[O], [m], [M], [S], [C] Evidence:
22.3	Are packaging materials stored hygienically?	[O], [m], [M], [S], [C] Evidence:
22.4	Are packaging materials stored separately from final products?	[O], [m], [M], [S], [C] Evidence:
22.5	Are walls, floor and ceiling clean and in a good state of repair?	[O], [m], [M], [S], [C] Evidence:
22.6	Is there sufficient lighting and are they protected by shutter proof diffusers?	[O], [m], [M], [S], [C] Evidence:
22.7	Is the principle of first in- first out effected on materials ( stock rotation)?	[O], [m], [M], [S], [C] Evidence:
22.8	Are the packing materials food grade?	[O], [m], [M], [S], [C] Evidence:

23.0 Staff Food store

- 23.1 Are pallets available and in a good state of repair? [O], [m], [M], [S], [C] Evidence:
- 23.2 Is pest and vermin control system effective? [O], [m], [M], [S], [C] Evidence:
- 23.3 Are food stuff stored hygienically? [O], [m], [M], [S], [C] Evidence:
- 23.4 Is there good house keeping practise? [O], [m], [M], [S], [C] Evidence:
- 23.5 Are walls, floor and ceiling clean and in a good state of repair? [O], [m], [M], [S], [C] Evidence:
- 23.6 Is there sufficient lighting and are they protected by shutter proof diffusers? [O], [m], [M], [S], [C] Evidence:
- 23.7 Is the principle of first in- first out effected on materials (stock rotation)? [O], [m], [M], [S], [C] Evidence:

11 Kitchen and Mess

- 11.1 Are fumes properly extracted? [O], [m], [M], [S], [C] Evidence:
- 11.2 Are utensils kept clean? [O], [m], [M], [S], [C] Evidence:
- 11.3 Are meals prepared and served in hygienic manner? [O], [m], [M], [S], [C] Evidence:
- 11.4 Is ventilation sufficient? [O], [m], [M], [S], [C] Evidence:
- 11.5 Is lighting sufficient? [O], [m], [M], [S], [C] Evidence:
- 11.5 Are the lights well covered and clean? [O], [m], [M], [S], [C] Evidence:
- 10.5 Are walls, floor and roof in a good state of repair and clean? [O], [m], [M], [S], [C] Evidence:
- 9.7.1 Are hand washing facilities working and with sufficient water? [O], [m], [M], [S], [C] Evidence:

19 Record keeping

(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical

- 19.1 Are medical and calibration certificates in place? [O], [m], [M], [S], [C] Evidence:
- 19.2 Are temperature monitoring records well filled and in place? [O], [m], [M], [S], [C] Evidence:
- 19.3 Are documents for traceability well filled and traceable? [O], [m], [M], [S], [C] Evidence:
- 19.1 Are production chain records well kept? [O], [m], [M], [S], [C] Evidence:

OVERALL RATING.....

A KEY to non-conformances: [O]=PASS, [m]= Minor, [M] = Major, [S]= Serious and [C] = Critical [N/A]= Not Applicable

Comments/Recommendations.....  
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(NB: in case of limited space, please write REMARKS on the back page)

a) Lead Fish inspector (s):

Name.....Signature..... Date.....

b) Fish establishment representative

Name..... Designation.....

Signature.....

Date.....

**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 76(16))

**Supplier:** ..... **Audit Date:** .....

Contact Person:  
.....

**Ref Std: QA/RS/21    Audit Report**

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**Entry Meeting (Agenda and notes)**

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1. Introduce Audit Team
2. Purpose of Audit
3. Review Previous (See Outstanding Non Conformances and Corrective Actions):

**Summary of Non Conformance and Corrective Actions**

Clause	Non Conformance	Score	Cause of Failure	Generic Corrective Action	Follow up (Y/N)
	OTHER OBSERVATIONS				

**OVERALL RATING**.....

A KEY to non-conformances: m=Minor, M=Major, S=Serious and C= Critical

Fish Inspector (s):

1. .... Signature.....

Date.....

2. Supplier's Name..... Signature:.....

Date.....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 77(6))

**Ref. Std. QA/RS/22: PRE LICENCE INSPECTION FOR LIVE CRUSTACEANS, MOLLUSCS, FISH**

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Current production capacity.....  
 Name of Owner.....Address:.....Phone.....  
 Date of Inspection.....

ELEMENTS TO INSPECT					
<b>1.0 Lay-Out</b> 1.1 Is the area sufficient to carry out the work under sanitary and hygienic conditions? 1.2 Does the layout preclude contamination? 1.3 Are the clean area and dirty area separated? 1.4 Is there clear separation between potable and clean seawater?					
<b>2.0 Receiving Area</b> 2.1 Is there sufficient supply of potable water? 2.2 Is the weighing scale non-corrosive? 2.3 Are pre-washing facilities in place? 2.4 Are hand-washing facilities in place? 2.5 Are the floors, walls, ceiling made of materials easy to clean?					
<b>3.0 Processing Area (Holding Room)</b> 3.1 Are the fish holds/tanks clean and in good state of repair? 3.2 Are they designed in a way to provide easy cleaning? 3.3 Is the floor waterproof and easy to clean and disinfect? 3.4 Are walls, ceiling, and doors smooth and washable? 3.5 Are the water tanks easily drained? 3.6 Is the lighting adequate? Are lights protected? 3.7 Is the ventilation adequate?					

<b>4.0</b>	<b>Water supply (in holding tanks)</b>					
4.1	Is the water source free from contaminant/pollutant?					
4.2	Is the water drawn direct from sea by pipes or by truck?					
4.3	Is water tanker approved for this purpose?					
4.4	Is water purification system in place?					
4.5	Is the water aeration system in place?					
<b>5.0</b>	<b>Utensils washing area</b>					
5.1	Is there clean separation between dirty and clean trays?					
5.2	Is it in good state of cleanliness and repair?					
5.3	Is there adequate space?					
5.4	Are the cleaned trays/utensils hygienically stored?					
5.5	Is there access of running water for tray rinsing?					
<b>6.0</b>	<b>Storage Facilities</b> packaging materials store					
6.1	Is the store clean and well organized?					
6.2	Is there enough space to facilitate cleaning, pest control and ventilation?					
6.3	Is adequate lighting available?					
6.4	Are pallets available?					
<b>7.0</b>	<b>Chemical Store</b>					
7.1	Are chemicals securely stored and palletised/shelved?					
7.2	Is it clean and well organized?					
7.3	Are all chemicals well labelled/coded for effective stock controls?					
7.4	Is adequate lighting available?					
7.5	Is it ventilated?					
<b>8.0</b>	<b>Changing Rooms and Toilet Facilities</b>					
8.1	Are there enough shower and toilet facilities?					
8.2	Is there enough ventilation and adequate lightning?					
8.3	Is there adequate supply of potable water?					
8.4	Are the foot dips well chlorinated? Is the residue continuously monitored?					
8.5	Is water well drained from the floor?					
8.6	Are the tap knee or foot operated?					

<p><b>9.0 External Factory environment</b></p> <p>9.1 Is the surrounding kept in a good state of cleanliness?</p> <p>9.2 Is the wastewater drainage/sewerage system well covered?</p> <p>9.3 Does the slope of the drains allow easy flow of wastewater?</p> <p>9.4 Is the wastewater treatment system well maintained?</p> <p>9.5 Are the access roads kept clean and in a good state of repair?</p> <p>9.6 Is the factory well fenced to physically demarcate it from other neighbours?</p> <p>9.7 Is trucks washing facility available and in a good state of cleanliness and repair?</p> <p>9.8 Are the grasses (if any) well trimmed to prevent vermin hideout?</p> <p>9.9 Are redundant materials left unattended?</p>					
<p><b>10.0 Pest Control</b></p> <p>10.1 Is the vermin/systematically exterminated?</p> <p>10.2 Are fumigants used approved by recognized institution?</p> <p>10.3 Are chemicals used for physical baits approved?</p> <p>10.4 Has the establishment been fumigated?</p>					
<p><b>11.0 Personnel Standards</b></p> <p>11.1 Is employment policy in place?</p> <p>11.2 Has every worker undergone a medical examination?</p> <p>11.3 Are there enough and appropriate gears for all workers (Aprons, overalls boots dust coats etc)</p>					
<p><b>12.0 Waste disposal</b></p> <p>12.1 Are suitable and sufficient drains available?</p>					
<p><b>13.0 Equipment/Facilities</b></p> <p>13.1 Are the water pumps adequate and working?</p> <p>13.2 Are water fitters in place?</p> <p>13.3 Are there enough and clean trays?</p>					
<p><b>14.0 Documentation</b></p> <p>14.1 Are the quality manuals approved by Competent Authority?</p> <p>14.2 Are medical examination certificate in place?</p>					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>(NB: in case of limited space, please write REMARKS on the back page, indicating Details of the vehicle and Supplier)</p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation .....Signature.....Date.....</p>					



THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries (Amendment) Regulations 2009)  
(Regulation 83(5))

Ref. Std. QA/RS/23: ROUTINE INSPECTION OF MEANS OF TRANSPORT FOR FISH AND FISHERY PRODUCTS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Vehicle/Vessel Registration No..... Vehicle/Vessel Type.....Chassis Number.....  
 Engine Number..... Type of container.....C/capacity.....  
 Name of owner.....Address:.....Telephone.....  
 Date of Inspection.....  
**(NB: delete whichever is not applicable)**

ELEMENTS TO INSPECT	m	M	S	C	Remarks
<b>1.0 Road worthiness</b>					
1.1 Is the vehicle roadworthy?					
1.2 Is the vehicle fuming excessively?					
<b>2.0 Vehicles body type</b>					
2.1 Does a box body or suitable container in a good state of repair?					
2.2 Are plastic bins/tubs clean and in good state of repair?					
2.3 Does refrigerated unit working?					
<b>3.0 Construction/Design</b>					
3.1 Is the box body/container free from rust?					
3.2 Is the box body/container inner and outer lining free from rust?					
3.3 Are the inner and outer linings smooth enough to allow easy cleaning and disinfection?					
3.4 Are the lining junctions properly sealed and air tight?					
3.5 Does the box body/container/bin have drain holes to allow melted ice water and fish mucus to drain out?					
3.6 Does the door of the box body/container seal tightly?					
<b>4.0 State of Repair</b>					
4.1 Does the vehicle has a suitable place to keep a spare tyre?					
<b>5.0 Access to the box body/container/bin</b>					
5.1 Is the rear or side door airtight on closure?					
5.4 Is the temperature measuring and recording device in place and working?					
<b>6.0 Documentation</b>					
6.1 Are laminated guidelines for proper fish handling and crews conduct in place?					
6.2 Are temperature records in place?					

<b>Overall Rating</b>				
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>(NB: in case of limited space, please write REMARKS on the back page)</p> <p style="text-align: center;"><b>Fish Inspector (s) :</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation .....</p> <p>Signature.....Date.....</p>				

UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 77 (16))

Ref Std QA/RS/24: CHECKLIST FOR AUDITING OUTSIDE STATIONS

NAME OF STATION.....DATE.....  
ADDRESS.....  
CONTACT PERSON.....TITLE.....

4. INSPECTION

ELEMENTS TO INSPECT	Yes	No	REMARKS
<b>5. General hygiene in fish processing establishment</b> 1.1.1 Is inspection timetable in place? 1.1.2 Is the inspection timetable/schedule followed? 1.1.3 Are inspection reports well documented? 1.1.4 Are non-conformances follow up done? 1.1.5 Are non-conformances follow up reports in place?			
<b>1.2 Transportation vehicles/vessels/boats</b> 1.2.1 Is inspection timetable in place? 1.2.2 Is the inspection timetable/schedule followed? 1.2.3 Are inspection reports well documented? 1.2.4 Are non conformances follow up reports in place?			
<b>1.3 Landing sites</b> 1.3.1 Is inspection timetable in place? 1.3.2 Is the inspection timetable/schedule followed? 1.3.3 Are inspection reports well documented? 1.3.4 Are non-conformances follow up done? 1.3.5 Are non conformance follow up reports in place? 1.3.6 Status of the landing site(s)- Facility and Sanitary			

2. FACILITIES AND EQUIPMENT

2.1 Are equipment in good state of repair? 2.2 Are equipment calibrated in time? 2.3 Are equipment repair and calibration reports documented ?			
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6. SAMPLING

3.1 Is the sampling plan in place? 3.2 Is the sampling plan followed? 3.3 Are sample results well documented?			
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**7. COMPLIANCE TO PRODUCT EXPORT PROCEDURE**

4.1 Are export products verification records well documented?			
4.2 Are export products certification records well documented?			

**Auditors name**

1.....signature ..... Date.....

2.....signature .....Date.....

**Zonal Inspector in charge/officer name:**

1.....signature ..... Date .....

2.....signature.....Date.....

Addition comment if any

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**UNITED REPUBLIC OF TANZANIA**  
**THE FISHERIES ACT 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 126(2))

Name of Establishment/Supplier.....Certificate Number: APP No.....

Date of Inspection.....

**Ref.Std: QA/RS/25                      Pre License Inspections for Collection and Fishing boats**

**ELEMENT TO INSPECT** **(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical**

<b>1</b>	<b>Lay-Out</b>	
1.1	Is the vessel designed and constructed to protect the fish against damage?	[O], [m], [M], [S], [C] Evidence:
1.2	Does the layout preclude contamination?	[O], [m], [M], [S], [C] Evidence:
1.3	Is the design prevent contamination with bilge water, sewage, smoke fuel, Oil, grease or other objectionable substances?	[O], [m], [M], [S], [C] Evidence:
1.4	Is the deck sheltered and protected from the sunlight?	[O], [m], [M], [S], [C] Evidence:
<b>2</b>	<b>Deck and Receiving Area</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b>
1.1	Is the area sufficient to carry out the work under sanitary and hygienic conditions?	[O], [m], [M], [S], [C] Evidence:
2.2	Is the receiving area clean? And in good state of repair?	[O], [m], [M], [S], [C] Evidence:
2.3	Is the floor waterproof?	[O], [m], [M], [S], [C] Evidence:
2.4	Is the floor made of material easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
2.5	Is the floor laid down in a way to allow for easy drainage of water	[O], [m], [M], [S], [C] Evidence:
2.6	Are the wall surfaces smooth, easy to clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
2.7	Are the surfaces durable and impermeable?	[O], [m], [M], [S], [C] Evidence:
2.8	Are the storage of fuel, cleaning and sanitizing agent organized in a manner to prevent contamination of fish and fish contact surfaces?	[O], [m], [M], [S], [C] Evidence:
<b>3</b>	<b>Fish containers</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b>
3.1	Are the fish containers clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
3.2	Is the insulation material suitable and in good condition?	[O], [m], [M], [S], [C] Evidence:
3.3	Does containers have a drainage holes?	[O], [m], [M], [S], [C] Evidence:
3.4	Are fish contact surfaces smooth and corrosion resistant?	[O], [m], [M], [S], [C] Evidence:
3.5	Are wooden dividing boards lined with impervious, corrosion resistant material?	[O], [m], [M], [S], [C] Evidence:
3.6	If ice is used to preserve fish, made from potable or clean sea water?	[O], [m], [M], [S], [C] Evidence:
3.7	Is fish immediately stored in the containers?	[O], [m], [M], [S], [C] Evidence:
3.8	Are they designed in a way to provide easy cleaning?	[O], [m], [M], [S], [C] Evidence:
<b>4</b>	<b>Personnel Standards</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b>
4.1	Are workers medical certificate in place?	[O], [m], [M], [S], [C] Evidence:
4.2	Is the first aid kit available? Is it locked?	[O], [m], [M], [S], [C] Evidence:
4.3	Are there enough and appropriate protective gears for all workers? (mouth covers, aprons, overalls, freezer jackets, boots, gloves and hairnets)	[O], [m], [M], [S], [C] Evidence:
4.4	Is the vessels sea worthiness certificate in place?	
4.5	Are packing materials made from a suitable material?	[O], [m], [M], [S], [C] Evidence
4.6	Is supplies certificate in place?	[O], [m], [M], [S], [C] Evidence
4.7	Is the location in relation to processing area appropriate?	[O], [m], [M], [S], [C] Evidence:
<b>5</b>	<b>Chemical and Disinfecting Store</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b> <b>Serious, (0) Critical</b>
5.1	Is it lockable?	[O], [m], [M], [S], [C] Evidence:
5.2	Is incompatible chemicals segregated to prevent cross contamination?	[O], [m], [M], [S], [C] Evidence:

5.4	Are all chemical well labelled?	[O], [m], [M], [S], [C] Evidence:
5.5	Is the store manned by a qualified/trained personnel?	[O], [m], [M], [S], [C] Evidence:
5.9	Is storage of Detergents and disinfectants properly done?	[O], [m], [M], [S], [C] Evidence:
5.3	Are pallets available?	[O], [m], [M], [S], [C] Evidence:
5.4	Is it ventilated?	[O], [m], [M], [S], [C] Evidence:

OVERALL RATING.....

A KEY to non-conformances: [O]=PASS, [m]= Minor, [M] = Major, [S]= Serious and [C] = Critical [N/A]= Not Applicable

**Comments/Recommendations**.....  
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(NB: in case of limited space, please write REMARKS on the back page)

b) Lead Fish inspector (s):

1. Name.....Signature..... Date.....

b) Fish establishment representative

Name..... Designation.....

Signature..... Date.....

UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 77(16))

Ref Std: QA/RS/26: CORRECTIVE ACTION REQUEST/AUDIT CLOSING FORM

Supplier: ..... Audit Date:  
.....

Contact:.....

Objective: Audit closing

**Checklist:**

Name of Establishment:	Audit date:														
Name of Lead auditor/Verifier:	Name of Establishment representative:														
Basis of audit/inspection: Routine Auditing of the establishment															
<table border="1"> <thead> <tr> <th>i) Details of non conformity</th> <th>Category (m, M, S &amp; C)</th> </tr> </thead> <tbody> <tr> <td colspan="2">Signed.....</td> </tr> <tr> <td>Establishment representative</td> <td>Lead auditor/Verifier</td> </tr> </tbody> </table>		i) Details of non conformity	Category (m, M, S & C)	Signed.....		Establishment representative	Lead auditor/Verifier								
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**NB: Use opposite page in case space provided isn't enough**

**UNITED REPUBLIC OF TANZANIA**  
THE FISHERIES ACT 2003  
(The Fisheries (Amendment) Regulations, 2009)  
(Regulation 126 (3))

Name of Establishment.....Certificate Number: APP No.....

Name of the Owner.....Registration  
No.....

Name of the Captain.....Date of  
Inspection.....

**Ref. Std:    QA/RS/27    Routine Sanitary Inspection of Fishing and Collection Boats**

**ELEMENT TO INSPECT** **(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical**

<b>1</b>	<b>Deck and Receiving Area</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b>
1.1	Is the receiving area clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
1.2	Is the bilge water al ways removed?	[O], [m], [M], [S], [C] Evidence:
1.3	Is the floor clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
1.4	Is the floor laid down in a way to allow for easy drainage of water	[O], [m], [M], [S], [C] Evidence:
1.5	Are the wall clean and disinfect?	[O], [m], [M], [S], [C] Evidence:
1.6	Are the storage of fuel, cleaning and sanitizing agent organized in a manner to prevent contamination of fish and fish contact surfaces?	[O], [m], [M], [S], [C] Evidence:
1.7	Are boat and container/boxes cleaned after each use	[O], [m], [M], [S], [C] Evidence:
<b>2</b>	<b>Fish containers</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b>
2.1	Are the fish containers clean and in good state of repair?	[O], [m], [M], [S], [C] Evidence:
2.2	Is the insulation material suitable and in good condition?	[O], [m], [M], [S], [C] Evidence:
2.3	Does containers drainage holes well cleaned?	[O], [m], [M], [S], [C] Evidence:
2.4	Are fish contact surfaces still smooth and clean?	[O], [m], [M], [S], [C] Evidence:
2.5	Is the ice used to preserve fish, obtained from approved supplier?	[O], [m], [M], [S], [C] Evidence:
2.6	Is fish immediately stored in the containers?	[O], [m], [M], [S], [C] Evidence:
2.7	Are they designed in a way to provide easy cleaning?	[O], [m], [M], [S], [C] Evidence:
<b>3</b>	<b>Personnel Standards</b>	<b>(100) OK, (80) minor, (40) Major, (20)</b>
3.1	Are workers' medical certificate in place?	[O], [m], [M], [S], [C] Evidence:
3.2	Is the first aid kit available, equipped and lockable?	[O], [m], [M], [S], [C] Evidence:
3.3	Are there enough and appropriate protective gears for all workers? (mouth covers, aprons, overalls, freezer jackets, boots, gloves and hairnets)	[O], [m], [M], [S], [C] Evidence: [O], [m], [M], [S], [C] Evidence:
3.4	Is the vessels sea worthiness certificate in place?	[O], [m], [M], [S], [C] Evidence:
3.5	Are packing materials made from a suitable material?	[O], [m], [M], [S], [C] Evidence
3.6	Is supplies certificate in place?	[O], [m], [M], [S], [C] Evidence
3.7	Is the location in relation to processing area appropriate?	[O], [m], [M], [S], [C] Evidence:
3.8	Are workers adhered to Good Hygiene Practice	[O], [m], [M], [S], [C] Evidence



<b>4</b>	<b>Chemical and Disinfecting Storage facilities</b>	<b>(100) OK, (80) minor, (40) Major, (20) Serious, (0) Critical</b>
<b>4.1</b>	Is it lockable?	[O], [m], [M], [S], [C] Evidence:
<b>4.2</b>	Is incompatible chemicals segregated to prevent cross contamination?	[O], [m], [M], [S], [C] Evidence:
<b>4.4</b>	Are all chemical well labeled?	[O], [m], [M], [S], [C] Evidence:
<b>4.5</b>	Is the store manned properly?	[O], [m], [M], [S], [C] Evidence:
<b>4.9</b>	Is storage of Detergents and disinfectants properly done?	[O], [m], [M], [S], [C] Evidence:
<b>4.3</b>	Are pallets available?	[O], [m], [M], [S], [C] Evidence:
<b>4.4</b>	Is it ventilated?	[O], [m], [M], [S], [C] Evidence

**OVERALL RATING**.....

A KEY to non-conformances: [O]=PASS, [m]= Minor, [M] = Major, [S]= Serious and [C] = Critical [N/A]= Not Applicable

**Comments/Recommendations**.....

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(NB: in case of limited space, please write REMARKS on the back page)

a) Lead Fish inspector

Name.....Signature..... Date.....

b) Fish establishment representative

Name..... Designation.....

Signature..... Date.....

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
The Fisheries (Amendment) Regulations, 2009  
Regulation 77(6)

Name of Establishment/Farm.....Certificate Number: APP No.....

Current production capacity.....Name of Owner.....

Address.....Telephone number.....

Date of Inspection.....

**Ref. Std: QC/RS/28 Pre Approval inspection of a hatchery/aqua Farms**

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Layout;</b>					
1.1	Is an approved layout map available (in place)					
1.2	Does the map include all the diagrammatic sketch all necessary hatchery					
1.3	facilities?					
1.4	Does the map name source of water (stream or water body) and effluent drainage catchments					
1.5	Is there any possibility of the establishment to contain or capture wild fish as a result of facility, construction, impoundment of water utilization or existing culture settings?					
1.6	Does culture setting (system) such as open pond, raceways, tank or cage adhere to the culture system required to the kind of species to be cultured?					
1.7	Does the establishment in comprise oxidation pond (holding) for residual decomposition process					
<b>2.0</b>	<b>Infrastructure;</b>					
2.1	Is the road to the establishment in good condition for easy accessibility					
2.2	Is there an office premises for official work and data storage within the establish location					
2.3	Is there a laboratory premises for laboratory analyses					
2.4	Do the premises have a fish feed store room provision?					
2.5	Do the premises have a chemical storage room					
2.6	Do the establishment have a hygienic washroom provision?					
2.7	Is the position of the septic and soak pit tanks of the washroom do not allow seepage or spillage to the culture system?					
2.8	Whenever applicable, is the location of the garage or fuel tank does not encourage fuel seepage/contamination to the culture system?					

<b>3.0</b>	<b>Accompanied information</b>				
3.1	Does the original land ownership offer/title deed certificate observed	Yes	No		
3.2	Does the original water right certificate observed	Yes	No		
3.3	Does the original copy of the Environmental Impact Assessment report observed	Yes	No		

OVERALL RATING

A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical

**Comments/Recommendations** .....

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**(NB: in case of limited space, please write REMARKS on the back page)**

Hatchery or Farm inspector:

Name..... Designation.....

Signature..... Date.....

Official rubber stamp

THE UNITED REPUBLIC OF TANZANIA  
 THE FISHERIES ACT, 2003  
 The Fisheries (Amendment) Regulations, 2009  
 Regulation 77(15)

QA/RS29

Name of Establishment/Farm.....

Certificate Number: APP No.....

Current production capacity.....Name of owner.....

Address.....Telephone No.....

Date of Inspection.....

**Ref. Std: QA/RS/29 Routine monitoring of hatchery and grow-out farms**

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Infrastructure;</b>					
1.1	Is the road to the establishment in good condition for easy accessibility?					
1.2	Is the office site in good working condition?					
1.3	Is the laboratory in good operational condition to facilitate laboratory analyses?					
1.4	Do the storage room have pallets for hygienic feed storage?					
1.5	Do the chemical store room restricted from free entry					
1.6	Do the washroom meet hygienic requirements (such as having flowing water, detergents, disinfectants, soap) and is in good operational condition?					
1.7	Is the position of the septic and soak pit tanks of the washroom do not allowed seepage or spillage to the culture system?					
1.8	Whenever applicable, is the location of the garage or fuel tank does not encourage fuel seepage/contamination to the culture system?					
1.9	Does all necessary requirement for hatchery/grow-out farm structures/facilities in good working condition					
<b>2.0</b>	<b>Culture practice</b>					
2.1	Is culture setting (system) identified with unique name and size in surface area?					
2.2	Is there any record identifying gametes, eggs, species and number of fish stocked in the culture system?					
2.3	Does culture setting (system) such as open pond, raceways, tank or cage adhere to the culture system of the kind of species cultured and culture technology?					
2.4	Is there any possibility of the culture system to contain or capture wild fish?					
2.5	Is there any possibility of the culture system to contain or capture wild fish eggs or gametes as a result of facility, construction, impoundment of water catchments?					
2.6	Is there any possibility for the fish to escape into the surroundings water catchments?					
2.7	Is the feed and feeding practice adhered to?					
2.8						
2.9						
2.10						

2.11	<p>Is fish feed prepared or obtained from certified producer?</p> <p>Is the record for sources of fish, gamete, fingerlings or seedlings cultured in the hatchery or farm properly kept?</p> <p>Are records of monitoring activities in place?</p>					
<p><b>3.0</b></p> <p>3.1</p> <p>3.2</p> <p>3.3</p> <p>3.4</p> <p>3.5</p> <p>3.6</p> <p>3.7</p>	<p><b>Equipments and management practices</b></p> <p>Is fish handling equipments or harvesting gears not shared among culture systems within the farm?</p> <p>Is fish handling equipments or harvesting gears not shared among the farm?</p> <p>Are chemical, physical and microbiological analyses of water and sediment timely done?</p> <p>Is vehicle or any article used to transport fish, gametes or eggs placarded with signage indicating that the equipment is being used to transport the said items?</p> <p>Are chemicals in use still within expiry dates?</p> <p>Is a good laboratory manual and methods/standard operating procedures in place?</p>					
<p><b>4.0</b></p> <p>4.1</p> <p>4.2</p> <p>4.3</p> <p>4.5</p> <p>4.6</p> <p>4.7</p> <p>4.8</p> <p>4.9</p> <p>4.10</p>	<p><b>Fish Health management</b></p> <p>Is the hatchery/culture system surrounding kept in good state of cleanliness?</p> <p>Is the record of signs or epidemic diseases infection to fish kept?</p> <p>Are the emergence of fish infection reported to Competent Authority in time?</p> <p>Is the water inlet or outlet canal well maintained?</p> <p>Are grasses/shrubs well trimmed to prevent vermin, pests and fish enemies hideout?</p> <p>Is the bin for the dead fish and disposals available and operational?</p> <p>Is the storage bin for dead fish well secured from scavengers?</p> <p>Are the used needles and syringes for blood sampling, vaccination and artificial breeding sterilized and incinerated before disposal?</p> <p>Is the environmental conditions within the hatchery and farms maintained within the acceptable limits of the stock?</p>					
<p><b>5.0</b></p> <p>5.1</p> <p>5.2</p> <p>5.3</p> <p>5.4</p> <p>5.5</p> <p>5.6</p> <p>5.7</p> <p>5.8</p>	<p><b>Safety of produced aqua-farm products</b></p> <p>Are there a qualified staff to man the aqua-farm products?</p> <p>Is fish production procedure comply to the Good Manufacturing Practices, Sanitary Standard Operating Procedures and Hazard Analysis and Critical Control Points systems?</p> <p>For the harvested fish, hygiene instruction posted in place?</p> <p>Are there separate rooms/apartments for washing Trays and bins?</p> <p>Are there effective systems to control insects' ingress and dust?</p> <p>Are fresh fish storage facilities such as cold room, ice boxes in good working Condition?</p> <p>Are racks for drying seaweeds properly constructed and is in good hygienic Conditions?</p> <p>Are packaging of fish and fishery products in good hygienic conditions?</p>					

5.9	Are pallets available?					
5.10	Are they made of non wooden and non-corrosive materials?					
5.11	Are there adequate vermin proofing and appropriate protection facilities?					
5.12	Is fumigation conducted by an approved organization? Is certificate in place?					
5.13	Are the by-products bins equipped with adequate lids?					
5.14	Is ice produced from potable water?					
5.15	Are ice stored in a containers designed for this purpose?					
5.16	In case clean water has to be transported to the processing plant, is track or					
5.17	containers used to carry water from sea, lake or municipal approved?					
5.18	Whenever applicable, is there water filtration/purification system?					

OVERALL RATING

A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical

**Comments/Recommendations**.....

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**(NB: in case of limited space, please write REMARKS on the back page)**

Hatchery or Farm inspector:

Name..... Designation.....

Signature..... Date.....

Official rubber stamp

**THE UNITED REPUBLIC OF TANZANIA**

**THE FISHERIES ACT, 2003**

(The Fisheries (Amendment) Regulations, 2009)  
Regulation 56(6)

**Port State inspection procedures**

The inspector(s) shall:

- a) verify, to the extent possible, that the vessel identification documentation onboard and information relating to the vessel owner is true, complete and correct, including through appropriate contacts with the flag State or international records of vessels if necessary;
- b) verify that the vessel's flag and markings (e.g. name, external registration number, International Maritime Organization ship identification number, international radio call sign and other markings, main dimensions) are consistent with information contained in the documentation;
- c) verify, to the extent possible, that the authorization(s) for fishing and fishing related activities is/are true, complete and correct and consistent with the information provided in accordance with Form 26;
- d) review all other relevant documentation and records held onboard, including, to the extent possible, those in electronic format and VMS data from the flag State or relevant regional fisheries management organizations (RFMOs). Relevant documentation may include logbooks, catch, transshipment and trade documents, crew lists, stowage plans and drawings, descriptions of fish holds, and documents required pursuant to the Convention on International Trade in Endangered Species of Wild Fauna and Flora;
- e) examine, to the extent possible, all relevant fishing gear onboard, including any gear stowed out of sight as well as related devices, and to the extent possible, verify that they are in conformity with the conditions of the authorization(s). The fishing gear shall, to the extent possible, also be checked to ensure that features such as the mesh and twine size(s), devices and attachments, dimensions and configuration of nets, pots, dredges, hook sizes and numbers are in conformity with applicable regulations and that the markings correspond to those authorized for the vessel;
- f) determine, to the extent possible, whether the fish on board was harvested in accordance with the applicable authorization(s);
- g) examine the fish to determine its quantity and composition, including by sampling. In doing so, the inspector(s) may open containers where the fish has been pre-packed and move the catch or containers to ascertain the integrity of fish holds. Such examination may include inspections of product type and determination of nominal weight;
- h) evaluate whether there is clear evidence for believing that a vessel has engaged in illegal, unreported and unregulated fishing or fishing related activities;
- i) provide the report containing the result of the inspection to the master of the vessel including possible measures that could be taken, to be signed by the inspector and the master. The master's signature of the report shall serve only as acknowledgment of the receipt of a copy of the report. The master shall be given the opportunity to add any comments or objection to the report, and, as appropriate, to contact the relevant authorities of the flag State in particular where the Master has serious difficulties in understanding the content of the report. A copy of the report shall be provided to the Master.
- j) arrange, where necessary and possible, for a translation of relevant documentation.

**THE UNITED REPUBLIC OF TANZANIA**

**THE FISHERIES ACT, 2003**  
(The Fisheries (Amendment) Regulations, 2009)  
Regulation 56(6)

INSPECTION REPORT FOR A FISHING VESSEL CALLING AT PORT

- |  |  |
|--|--|
| <p><b>1.</b> Inspection report No.</p> <p><b>2.</b> Inspection authority</p> <p><b>3.</b> Name of Inspector</p> <p><b>3.</b> Name of Inspector</p> <p><b>4.</b> Place of inspection</p> <p><b>5.</b> Commencement of inspection</p> <p><b>5.</b> Completion of inspection</p> <p><b>6.</b> Advanced notification received</p> <p><b>7.</b> Purpose(s)</p> <p><b>8.</b> Port, state and date of last port call</p> <p><b>9.</b> Port, state and date of next port call</p> <p><b>10.</b> Name of the vessel</p> <p><b>11.</b> Flag State</p> <p><b>13.</b> Certificate of registry ID</p> <p><b>15.</b> External ID</p> <p><b>17.</b> MMSI ID</p> <p><b>21.</b> LOA</p> <p><b>23.</b> GT</p> <hr style="border: 0.5px solid black;"/> <p><b>25.</b> Draft</p> <hr style="border: 0.5px solid black;"/> <p><b>26.</b> Engine(s) power (HP)</p> <p><b>28.</b> Construction place</p> <p><b>29.</b> Vessel owner(s)</p><br><p><b>30.</b> IMO company ID(s)</p> <p><b>31.</b> Vessel beneficial owner(s), if different from vessel owner</p><br><p><b>32.</b> Vessel operator(s)</p><br><p><b>33.</b> Vessel Master name and nationality</p> <p><b>34.</b> Fishing master name and nationality</p> <p><b>35.</b> Vessel agent</p> | <p><b>2.</b> Port state</p><br><p>ID</p> <p>ID</p><br><p>YYYY MM DD HH MM</p> <p>YYYY MM DD HH MM</p> <p>Yes No</p><br><p>YYYY MM DD</p> <p>YYYY MM DD</p><br><p><b>11.</b> Type of vessel</p> <p><b>12.</b> IRCS</p><br><p><b>14.</b> IMO ship ID</p> <p><b>16.</b> Other ID</p> <p><b>18.</b> Port of registry</p> <p><b>22.</b> Moulded depth</p> <p><b>24.</b> Beam</p><br><p><b>27.</b> Construction year</p> <p>YYYY</p> |
|--|--|



- |     |   |                     |                          |   |   |                 |
|-----|---|---------------------|--------------------------|---|---|-----------------|
| 35. | <i>VMS</i>  | <i>No</i>           | <i>Yes: National</i>     | <i>Yes: RFMOs</i>                       | <i>Type:</i>  |                 |
| 36. | Previous names(s)   |                     |                          | <i>Date(s)</i>                          |   |                 |
|     |   |                     |                          | <i>YYYY</i>                             | <i>MM DD</i>  |                 |
| 37. | Previous flag(s)  |                     |                          | <i>Date(s)</i>                          |   |                 |
|     |   |                     |                          | <i>YYYY</i>                             | <i>MM DD</i>  |                 |
| 38. | Status in RFMO areas where fishing or fishing related activities have been undertaken, including any IUU vessel listing |                     |                          |   |   |                 |
|     | <i>Vessel identifier</i>  | <i>RFMO</i>         | <i>Flag state status</i> | <i>Vessel on authorised vessel list</i> | <i>Vessel on authorised vessel list</i>                                     |                 |
| 39. | Relevant Fishing authorisation(s)   |                     |                          |   |   |                 |
|     | <i>Identifier</i>   | <i>Issued by</i>    | <i>Validity</i>          | <i>Fishing areas(s)</i>                 | <i>Species Gear</i>   |                 |
| 40. | Relevant Transshipment authorisation(s)   |                     |                          |   |   |                 |
|     | <i>Identifier</i>   |                     | <i>Issued by</i>         | <i>Validity</i>                         |   |                 |
| 41. | Transshipment information concerning donor vessels  |                     |                          |   |   |                 |
|     | <i>Name</i>   | <i>Flag state</i>   | <i>ID no.</i>            | <i>Species</i>                          | <i>Product form Catch area(s) Quantity</i>                                  |                 |
| 42. | Evaluation of offloaded catch (quantity)  |                     |                          |   |   |                 |
|     | <i>Species</i>  | <i>Product form</i> | <i>Catch area(s)</i>     | <i>Quantity declared</i>                | <i>Quantity offloaded</i>   |                 |
|     |   |                     |                          |   | <i>Difference between quantity declared and quantity determined, if any</i> |                 |
| 43. | Catch retained onboard (quantity)   |                     |                          |   |   |                 |
|     | <i>Species</i>  | <i>Product form</i> | <i>Catch area(s)</i>     | <i>Quantity declared</i>                | <i>Quantity offloaded</i>   |                 |
|     |   |                     |                          |   | <i>Difference between quantity declared and quantity determined, if any</i> |                 |
| 44. | Examination of logbook(s) and other documentation   |                     |                          | <i>Yes</i>                              | <i>No</i>   | <i>Comments</i> |
| 45. | Compliance with applicable catch documentation scheme(s)  |                     |                          | <i>Yes</i>                              | <i>No</i>   | <i>Comments</i> |
| 46. | Compliance with applicable trade information scheme(s)  |                     |                          | <i>Yes</i>                              | <i>No</i>   | <i>Comments</i> |
| 47. | Type of gear used   |                     |                          |   |   |                 |
| 48. | Gear examined in accordance with paragraph (e) of procedures QA/RS/30(a)  |                     |                          | <i>Yes</i>                              | <i>No</i>   | <i>Comments</i> |
| 49. | Findings by inspector(s)  |                     |                          |   |   |                 |
| 50. | Apparent infringement(s) noted including reference to relevant legal instrument(s)                                      |                     |                          |   |   |                 |
| 51. | Comments by the master  |                     |                          |   |   |                 |
| 52. | Action taken  |                     |                          |   |   |                 |
| 53. | Master name and signature   |                     |                          |   |   |                 |
| 54. | Inspector name and signature  |                     |                          |   |   |                 |

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**SEVENTH SCHEDULE**

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**Provisions for:**

(A) List of offences to be compounded

(B) Zonal and stations of enforcement Units – Surveillance and Quality Control

**(A) LIST OF OFFENCES TO BE COMPOUNDED**

1. Artisanal fishers fishing without licence.
2. Collecting or trading fish or fishery products without valid licence
3. Artisanal fishers fishing using unregistered vessel.
4. Permitting others to use unregistered vessel for fishing.
5. Possession of immature fish, sea shells, shell products, aquarium fish for trade or for public display and commercial purposes without valid document.
6. Exporting of fish or fishery products without export licence or paying export royalty provided the value of fish or fishery products shall not exceed TSh. 100,000.00.
7. Placing of fish or fishery products on the ground, sand, floor for handling, processing or marketing purposes provided the value of fish or fishery products shall not exceed TSh. 100,000.00.

**(B) ZONAL AND REGIONAL ENFORCEMENT UNITS**

Zonal and stations of enforcement Units – Surveillance and Quality Control

1. Lake Victoria Zone
  2. Western Zone
  3. Southern Highlands Zone
  4. South Eastern Coastal Zone
  5. North Eastern Coastal Zone
- 
1. Lake Victoria Zone
    - (a) Bukoba
    - (b) Kanyigo
    - (c) Kabanga
    - (d) Rusumo
    - (e) Mwanza
    - (f) Ukerewe
    - (g) Musoma
    - (h) Sota
    - (i) Sirari
  2. Western Zone
    - (a) Kigoma
    - (b) Kipili
    - (c) Kasanga
  3. Southern Highlands Zone
    - (a) Mbamba Bay
    - (b) Kasumulo
    - (c) Tinduma
  4. South Eastern Zone
    - (a) Kilwa
    - (b) Mafia
    - (c) Mtwara
  5. North East Coastal Zone
    - (a) Dar es Salaam
    - (b) Horohoro
    - (c) Tanga
    - (d) Namanga

Dar es Salaam  
10<sup>th</sup> August, 2009

JOHN POMBE MAGUFULI  
*Minister for Livestock Development and Fisheries*