

**Summary on Food Hygiene and Safety Conditions of the Food Business Operator  
(Fish and Fish Products)**

**1. Business name:**

*Please insert your business name.*

**2. Address:**

*Please insert your business address.*

**3. Products:**

*Please list all products that you manufacture for export to Vietnam.*

**4. Production conditions (production chain and export)**

**4.1. Farming and processing areas**

**4.1.1. National information**

Production, processing and storage of fishery products for export must meet requirements of the Australia New Zealand Food Standards Code (the Code) and, where relevant, additional requirements of importing countries.

Standard 4.2.1 of the Code sets out food safety and suitability requirements for seafood generally from pre-harvesting production of the seafood up to, but not including, manufacturing operation.

For food safety requirements that apply to seafood manufacturing and retail sale businesses, Standard 4.2.1 refers to Chapter 3 of the Code.

Standard 4.2.1 provides requirements that apply to all primary production seafood businesses producing fish and fish products for the domestic and export markets

State Regulatory Authorities audit primary production seafood businesses against the requirements of Standard 4.2.1 and associated guidelines.

- Standard 4.2.1 Primary Production and Processing Standard for Seafood (Australia only) can be found at:

[http://www.foodstandards.gov.au/srcfiles/Standard\\_4\\_2\\_1\\_Seafood\\_PPP\\_v1\\_01.pdf](http://www.foodstandards.gov.au/srcfiles/Standard_4_2_1_Seafood_PPP_v1_01.pdf)

- Guidelines associated with Standard 4.2.1 can be found at:  
<http://www.foodstandards.gov.au/srcfiles/Safe%20Seafood%202edn-WEBwc%20.pdf>
- Standard 3 of the Australia New Zealand Food Standards Code can be found at: [http://www.foodstandards.gov.au/foodstandards/foodstandardscode/#\\_three](http://www.foodstandards.gov.au/foodstandards/foodstandardscode/#_three)

## FARMING

All elements of Standard 4.2.1 apply equally to seafood harvested from farm and wild capture harvest areas.

Additionally, export registered processing establishments must comply with legislative requirements for sourcing, including sourcing of fish for export from aquaculture systems (Schedule 5, Part 1 of the *Export Control (Fish and Fish Products) Orders 2005*)).

Fish farming in Australia covers both land and river/sea based farming operations. These farming operations are regulated by the various state or territory government authorities. These authorities administer legislation which controls harvest areas, farming operations and animal husbandry.

## PROCESSING

All establishments that prepare or process fish and fish products for export must be registered in accordance with the *Export Control Act 1982* (the Act). Registration of establishments for export requires a series of independent assessments, including an assessment of the establishment for compliance with the requirements of the Act (and relevant subsidiary legislation).

The *Export Control (Fish and Fish Products) Orders 2005* contain requirements for the processing facility, such as structural requirements of processing areas, surrounds to processing areas and requirements for effective maintenance of all equipment used in production.

- The *Export Control Act 1982* can be found at:  
<http://www.comlaw.gov.au/ComLaw/Legislation/ActCompilation1.nsf/0/5BE EFA3FACAE13ECA2571FF000B6EFF?OpenDocument>
- The *Export Control (Fish and Fish Products) Orders 2005* can be found at:  
<http://www.comlaw.gov.au/comlaw/management.nsf/lookupindexpagesbyid/I P200510273?OpenDocument>

### **4.1.2. Company specific information**

#### FARMING

*Please insert information about the farming areas from which your product exported to Vietnam is derived.*

*Note: if you only export wild capture derived product, please insert the following statement:*

**'Not applicable. Fish and fish products manufactured at this establishment are harvested only from the wild.'**

## PROCESSING

*Please insert information about the processing areas used for product exported to Vietnam.*

## **4.2. Farming, harvesting, preparation and processing methods**

### **4.2.1. National information**

The Australian government does not mandate farming, harvesting, preparation and processing methods. For food for human consumption, the government requires that final products are safe for human consumption, wholesome, truthfully labelled and traceable, and meet relevant legislative requirements and requirements of importing countries.

The Australia New Zealand Food Standards Code sets food standards that apply to fish and fish products, whether these products are for domestic consumption or for the export market. The *Export Control (Fish and Fish Products) Orders 2005* (Schedule 6) details the product standards for fish and fish products for export. It is a requirement that export registered establishments' document how they will determine that the fish and fish products they produce are fit for human consumption and how they comply with these product standards. Government auditors verify compliance with these requirements during regular audits of the establishment.

### ***Approved Arrangements***

The *Export Control (Fish and Fish Products) Orders 2005* require the occupier of an establishment engaged in the preparation of fish and fish products for export to have entered into an 'Approved Arrangement' (AA) with AQIS. A key element of an AA is a documented food safety management system.

The purpose of an AA is to clearly describe those processes and practices which, when correctly applied by the occupier, will underpin certification of exports. An AA is a documented program that includes a mandatory Hazard Analysis Critical Control Point (HACCP) program and series of procedures. It describes how occupiers will meet legislative requirements and includes the following elements:

- the application of HACCP for food safety, including detailed descriptions of establishment compliance with the principals of HACCP and verification and validation within HACCP,
- a system of management review and internal audit,
- training and competency,
- systems of inspection, inspection frequency, documentation requirements,
- sampling and analysis,
- examination of the results of the verification systems operated by the establishment,

- examination of written and other records,
- product standards - microbiological, physical and chemical,
- trade descriptions, weight declarations, labelling requirements,
- product integrity through the application of product identification, segregation, and traceability practices ensuring that product is accurately described and maintains relevant importing country identification,
- demonstration of compliance with importing country requirements,
- a 'Declaration of Compliance' with legislative and importing country requirements for all products to be exported, and
- animal welfare requirements where relevant.

Before an export establishment may begin production for export, they must:

- develop a documented food safety management system which is then assessed by AQIS; and
- be inspected by AQIS to ensure the legislated structural requirements for processing facilities are complied with.

An export establishment's documented food safety management system is then regularly audited by government auditors against requirements of the export legislation, including importing country requirements.

#### **4.2.2. Company specific information**

*Please insert, where applicable, information about your farming, harvesting, preparation and processing methods.*

### **4.3. Feed handling and control measures applied in farming process**

#### **4.3.1. National information**

Risks from contaminated animal feed, veterinary medicinal products or other treatments are managed through the requirements that are mandatory under Australian legislation and standards. Standard 4.2.1 requires that:

*'a seafood business must take all reasonable measures to ensure inputs do not adversely affect the safety or suitability of the seafood.'*

The Australia government will regulate where there is a need to do so. The Australian animal feed industry has demonstrated that it controls risks associated with animal feed effectively. Australia monitors industry use of treatments in animal feed through the National Residue Survey, which samples farmed fish and analyses for the presence of specific chemical residues.

- Standard 4.2.1 Primary Production and Processing Standard for Seafood (Australia only) can be found at: [http://www.foodstandards.gov.au/\\_srcfiles/Standard\\_4\\_2\\_1\\_Seafood\\_PPP\\_v1\\_01.pdf](http://www.foodstandards.gov.au/_srcfiles/Standard_4_2_1_Seafood_PPP_v1_01.pdf)

- Guidelines associated with Standard 4.2.1 can be found at:  
<http://www.foodstandards.gov.au/srcfiles/Safe%20Seafood%20edn-WEBwc%20.pdf>
- Information regarding the National Residue Survey can be found at:  
<http://www.daff.gov.au/agriculture-food/nrs>

#### **4.3.2. Company specific information**

*Please insert information about your feed handling and control measures in farming process.*

*Note: if you only process wild capture product, please insert the following statement:*

*'Not applicable. Fish and fish products manufactured at this establishment are harvested from the wild.'*

### **4.4. Packing (labeling), transport and distribution methods**

#### **4.4.1. National information**

Packing (labelling), transport and distribution requirements for export fish and fish products are provided in Schedule 5 - Preparation and transport, Schedule 7 - Trade description and Schedule 8 - Identification, tracing systems, integrity and transfer of the *Export Control (Fish and Fish Products) Orders 2005*. Export establishments must document relevant procedures in their documented food safety management systems and government auditors audit their compliance with these requirements.

- The *Export Control Act 1982* can be found at:  
<http://www.comlaw.gov.au/ComLaw/Legislation/ActCompilation1.nsf/0/5BEF3FACAE13ECA2571FF000B6EFF?OpenDocument>
- The *Export Control (Fish and Fish Products) Orders 2005* can be found at:  
<http://www.comlaw.gov.au/comlaw/management.nsf/lookupindexpagesbyid/P200510273?OpenDocument>

#### **4.4.2. Company specific information**

*Please insert information about your packing (labeling), transport and distribution methods.*

## **5. Quality management**

### **5.1. National information**

Section 4.2.1 above, summarises the requirements for documented food safety programs at export seafood establishments. Establishments that prepare and process fish and fish

products for export must have in place an ‘Approved Arrangement’ which includes a documented food safety management system of which a HACCP plan is a key element.

Government auditors regularly audit the establishment for compliance with legislative requirements. The frequency of audit is increased where the establishment has been found to not satisfactorily comply with legislative requirements, including where the documented food safety management system does not satisfactorily address the legislative requirements. AQIS has the ability to suspend an establishment’s export operations where food safety issues have been identified. In such cases, the establishment must implement satisfactory corrective action to address the food safety issue and bring it under control before export operations may resume.

## **5.2. Company specific information**

*Please insert information about your quality management system.*

AQIS USE ONLY:

Signature: .....

Name of officer:..... Date:.....

Australian Quarantine and Inspection Service  
Biosecurity Services Group  
Department of Agriculture, Fisheries and Forestry

AQIS stamp