

CHAPTER 211

BELIZE AGRICULTURAL HEALTH AUTHORITY
(FISH AND FISHERIES PRODUCTS INSPECTION)
REGULATIONS

173/2001.

ARRANGEMENT OF REGULATIONS

PART I

PRELIMINARY

1. Short title.
2. Interpretation.
3. Application.

PART II

IMPORT AND EXPORT

4. Inspection.
5. Cooperation with Inspector.
6. Prohibitions.
7. Self-investigation.
8. Fish Import Permit.
9. Suspension etc., of import permit, etc..
10. Inspection service fee.
11. Random inspection.
12. Recognition of laboratory.
13. Packing of fish, etc..
14. Attaching numbered tags.
15. Requests for inspection certificate.

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16. Appeal to Managing Director.
17. Fee for appeal.
18. Bars to re-inspection.
19. Re-inspection at Inspector's instance.
20. Removal of inspection marks, etc..
21. Processing, etc., of fish, etc., for export.
22. Registered establishments to comply with Regulations.
23. Persons to be qualified.
24. Vessels must comply with requirements.
25. Requirements for export of live finfish.
26. Application for certificate of registration.
27. Conditions for issue of licence to non-Operator.
28. Term of licence, etc..
29. Amendment of Certificate, etc..
30. Inactivated certificate, etc..
31. Invalidity of certificate, etc..
32. Temporary certificate.
33. Revocation of certificate.
34. Suspension, etc., of certificate, etc..
35. Other inspection.
36. Issuing of special permit.
37. Conditions attached to certificate, etc..
38. Requirements for unloading, etc..
39. Requirements for export, etc..
40. Protection, etc., of processed fish, etc..
41. Conditions for processing, etc., molluscs.
42. Exporting, etc., cans of fish, etc..
43. Records pertaining to exports of fish, etc..

PART III

LABELLING

- 44. Marking of can, etc., for canned fish.
- 45. Marking of container, etc., for fish, etc..
- 46. Misleading mark or label.
- 47. Marking, etc., without consent of Managing Director.
- 48. Conditions for marking, etc., with quality designation, etc..

PART IV

CODE MARKINGS

- 49. Marking of cartons and case.
- 50. Visible, etc., code markings.
- 51. Exemptions for permanently marked containers.

PART V

QUALITY REQUIREMENTS

- 52. Processing of lobster, etc..
- 53. Processing dressed fish.
- 54. Conditions for producing fillet, etc..
- 55. Conditions for producing conch, etc..
- 56. Conditions for producing frozen shrimp.
- 57. Conditions for producing lobster meat.
- 58. Conditions for producing oysters, etc..
- 59. Conditions for producing scallops, etc..
- 60. Conditions for producing shrimp cocktail.
- 61. Conditions for curing fish, etc., as pickled, etc..
- 62. Conditions for exporting pickled, etc., fish, etc..

SCHEDULE I

SCHEDULE II

SCHEDULE III

SCHEDULE IV

SCHEDULE V

SCHEDULE VI

CHAPTER 211

**BELIZE AGRICULTURAL HEALTH AUTHORITY
(FISH AND FISHERY PRODUCTS INSPECTION)
REGULATIONS**

173/2001.

[22nd December, 2001.]

**PART I
PRELIMINARY**

1. These Regulations may be cited as the Short title.

**BELIZE AGRICULTURAL HEALTH AUTHORITY (FISH
AND FISHERY PRODUCTS INSPECTION)
REGULATIONS.**

2. In these Regulations, unless the context otherwise requires- Interpretation.

“Act” means the Belize Agricultural Health Authority Act. CAP. 211.

“additive” means a food additive specified by the Codex Alimentarius Commission;

“aquaculture products” means all fishery products born and raised in controlled conditions until placed on the market as a foodstuff;

“Authority” means the Belize Agricultural Health Authority established under section 3 of the Act;

“brine” means a solution of common salt (sodium chloride) and fresh water, or seawater with or without the addition of salt;

“can” means any hermetically sealed container;

“canned” fish” means any fish or fishery product that is sealed in a can and is sterilized;

“certificate of registration” means a certificate issued in accordance with regulation 26 (6);

“conveyance” means any vessel, aircraft, motor vehicle, cargo container, trailer or other means of transportation of fish, fishery products or containers of fish or fishery products;

“corrective action” means the procedure that is to be followed whenever a deviation from a critical limit in a Hazard Analysis Critical Control Point Plan occurs or whenever the results of monitoring procedures in respect of a prerequisite program plan, or a food safety program for the importing or exporting of fish or fishery products show that there is non-compliance with these Regulations;

“critical control point” means a point in a process operation at which control is to be applied in order to prevent or eliminate a hazard or reduce it to an acceptable level;

“critical limit” means the maximum or minimum value to which a hazard must be controlled at a critical control point;

“crustaceans” means all species of the class Crustacea;

“decomposed”, with respect to fish or fishery products, means fish or fishery product that have an offensive or

objectionable odour, flavour, colour, texture or substance associated with spoilage;

“drained weight” means the weight of the edible contents of a container of fish or fishery products after the liquid has been drained by a method approved by the Managing Director, in consultation with the Minister;

“fillets” means-

- (a) slices of fish flesh of irregular size and shape that have been removed from the carcass of a fish by cuts made parallel to the backbone; or
- (b) slices of fish flesh described in paragraph (a) that have been cut into sections and from which all internal organs, head, fins, bones, except intramuscular or lateral bones, and all discoloured flesh have been removed,

“finfish” means all species of the class Osteichthyes;

“fish” includes all or any of the varieties of marine or fresh water animals, by whatever description called;

“fish export licence” means a certificate of registration issued under regulation 27 (1) that authorizes the holder to-

- (a) export live or processed species of the class Crustacea;
- (b) export live or processed finfish that have been raised in an aquaculture operation; and
- (c) export live or processed finfish that have been harvested from the wild;

“fish import permit” means a permit issued in accordance with regulation 8 (1);

“fishery products” means all seawater or freshwater animals or parts of such animals, including their roes, excluding aquatic mammals;

“food safety program” as it relates to fish or fishery product, means a fish inspection and control system, that includes procedures, inspections and records, for the purpose of verifying and documenting the processing of fish and the safety and quality of fish processed in, exported from or imported into Belize;

S.I. 25 of 2001.

“HACCP Plan” means a Hazard Analysis Critical Control Point Plan that is prepared in accordance with the principles of hazard analysis critical control point inspection as specified in the Third Schedule of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, to ensure control of hazards during the processing of fish;

“hazard” means a biological, chemical or physical agent or factor that has the potential to cause illness or injury to humans in the absence of its control;

“Inspector” means an official authorized by the Authority to perform the duties of inspection in order to ensure food safety;

“lot” with respect to fish and fishery products, means a shipment or part of a shipment of fish or fishery product that is of the same species, is processed in the same manner by the same producer, is packaged in the same size of container and bears the same label;

“Managing Director” means the Managing Director appointed pursuant to section 8 (1) of the Act;

“Minister” means the Minister responsible for Agriculture;

“net weight”, with respect to unfrozen or frozen lobster meat, means the weight of the edible contents of a container after the liquid has been drained from the container by a method approved by the Managing Director, in consultation with the Minister, and, with respect to any other fish or fishery products, means the total weight of the edible contents of a container;

“prerequisite program plan” means a series of steps, measures or procedures that are to be applied to ensure compliance with the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, including- S.I. 25 of 2001.

- (a) establishment, construction and equipment;
- (b) establishment operation and sanitation;
- (c) the cleaning, sanitizing, lubricating and maintenance of establishment equipment and facilities, and insect and animal pest control;
- (d) fish and fishery products packaging, labelling or ingredient storage rooms or areas in the establishment; and
- (e) the system for tracing fish to its first destination;

“processing area” means an area of a registered establishment that is used for the processing or storage of fish or fishery products and any other area designated as a processing area in a food safety program;

“producer” means the last person who processed fish prior to its importation into, or exportation out of, Belize;

“product description” means a form on which are recorded the characteristics

of a particular fish product, including-

- (a) the product name,
- (b) the source of the raw material used in producing the product,
- (c) those characteristics that affect safety and may influence the growth of disease-causing pathogens,
- (d) the ingredients that are added to the product,
- (e) the packaging of the product,
- (f) if applicable, directions to the consumer as to the preparation required for consumption or whether the product is ready-to-eat,
- (g) the product's shelf life,
- (h) where the product is intended to be sold, and
- (i) labeling instructions as may be applicable for safe product distribution and storage,

“ready-to-eat fish” means any fish, other than canned fish and live shellfish that does not require preparation except thawing or reheating before consumption;

“registered establishment” means a freezer-factory vessel, barge, onshore

plant, building or premise where fish or fishery product are processed or stored for export or local sale and that is registered pursuant to regulation 26 (6);

“registration certificate” means a certificate issued by the Authority to a facility that certifies that the establishment meets the conditions of registration;

“sanitation program” means a written program developed in respect of a registered establishment or in respect of the establishment, conveyance or equipment of a holder of a fish export licence, to ensure that the employees of the establishment or the users of the conveyance or equipment, as the case may be, use proper sanitation and hygiene practices, and that the establishment, grounds or conveyance under the control of the operator or the equipment and conveyances of the holder are maintained in a clean and sanitary condition and free from serious contamination and insect and animal pests;

“serious contamination” means any condition or deficiency that results, or is likely to result, in an unacceptable risk to the consumer or in tainted, decomposed or unwholesome fish or fishery products;

“shellfish” means all species of bivalve molluscs of the class Bivalvia and all marine, carnivorous species of the class Gastropoda, either shucked or in the shell, in whole or in part, excluding the adductor muscles of scallops and the meat of geoducks;

“shrimp cocktail” means shrimp meat packed with sauce, spices, seasonings or flavourings or any combination thereof;

“support area” means an area of a registered establishment that is not a processing area and any other area designated as a support area in a food safety program, or an area that is used for-

- (a) the storage of materials and ingredients used in fish processing;

(b) the maintenance of records for a food safety program;

(c) employee sanitation, personal hygiene or a change room;

“tainted”, with respect to fish or fishery product, means fish or fishery product that is rancid or has an abnormal odour or flavour;

“unwholesome”, with respect to fish or fishery product means fish or fishery product that has in or upon it bacteria of public health significance or substances toxic or aesthetically offensive to man.

Application.

3. (1) Subject to subregulation (2), these Regulations apply only in respect of fish, fishery products and containers intended for domestic consumption, export or import.

(2) Subject to regulation 6 (7), these Regulations do not apply to fish or fishery products that is imported or exported for personal consumption or use.

PART II IMPORT AND EXPORT

Inspection.

4. All fish and fishery products are subject to inspection and an Inspector may take samples of fish or fishery products free of charge for the purpose of inspection or laboratory analysis.

Cooperation
with Inspector.

5. The owner of fish, fishery products or a person acting on his behalf shall make readily accessible to an Inspector, any fish, fishery product, documents or containers for which inspection or re-inspection is required under these Regulations.

6. (1) No person shall import, export or process for export or domestic consumption or attempt to import, export or process for export or domestic consumption - Prohibitions.

- (a) any fish or fishery product that is tainted, decomposed or unwholesome or otherwise fails to meet the requirements of these Regulations; or
- (b) live oysters, clams, mussels or other molluscs or raw products derived from live oysters, clams, mussels or other molluscs or raw products, whether frozen or unfrozen, unless the Managing Director, in consultation with the Minister, is satisfied on the basis of information submitted to the Authority that the waters from which such shellfish are taken and the premises in which they are handled and processed are of such a nature as will ensure that the shellfish are wholesome.

(2) No person shall import into Belize or attempt to import into Belize any fish unless-

- (a) the identity of the establishment at which the fish or fishery product is packed and the day, month and year of packing are legibly marked on one end of the carton or case in which the containers of fish or fishery products are shipped;
- (b) in the case of high-risk products, a list indicating the establishment and the number

of containers for each production code is provided to an Inspector on request;

- (c) each container has a label on which the name of the country of origin is clearly identified; and
- (d) that person is the holder of a valid import permit; and
- (e) written notification of each shipment of fish or fishery product to be imported or that is imported is provided to an Inspector either prior to the importation or within 48 hours following the importation.

(3) The notification referred to in subregulation (2)(e) shall set out, in respect of each shipment of fish or fishery product imported or to be imported into Belize and each type of fish or fishery product contained in that shipment-

- (a) the quantity;
- (b) the producer;
- (c) the country of origin;
- (d) the place where the fish or fishery product shall be held or stored on its entry into Belize; and
- (e) the name, address and telephone number of the importer importing the fish or fishery

product into Belize as declared to Belize Customs, the import permit number of the importer and if applicable, of the agent providing the notification.

(4) Subject to subregulation (5), no person shall move or attempt to move fish or fishery product that has been imported into Belize from the place indicated in the notification referred to in subregulation (2)(e) unless -

- (a) unless an Inspector determines the fish or fishery product meets the requirements of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, and these Regulations; or
- (b) the person is notified by an Inspector that the fish or fishery product does not need to be inspected.

S.I. 25 of 2001.

(5) A person may, with the permission of an Inspector, move fish or fishery product that has been imported into Belize from the place indicated in the notification referred to in sub-regulation (2)(e) to a place specified by the Inspector.

(6) No person shall import into Belize or attempt to import into Belize any canned fish unless the cans are embossed or otherwise permanently marked in a code that identifies the name of the establishment and day, month and year of processing.

(7) No person shall import, process or export from Belize any of the following species-

- (a) poisonous fish of the following families-

- (i) Tetraodontidae;
- (ii) Molidae;
- (iii) Diodontidae;
- (iv) Canthigasteridae; and

- (b) fishery products containing biotoxins such as ciguatera toxins or muscle-paralysing toxins.

Self-investigation. 7. (1) A person who has imported, exported or processed fish or fishery product for export or domestic consumption and who receives information that questions the safety of fish or fishery product shall investigate the information.

(2) If the results of the investigation indicate that the fish or fishery product constitutes a hazard to the public, the person shall notify the Authority within 24 hours.

(3) The Authority shall then cross-check such information and where it confirms such information shall apply the appropriate regulatory action with the aim of preventing the placing on the market of fish or fishery products considered as being a hazard to human health.

Fish Import Permit.

8. (1) The Managing Director, in consultation with the Minister, shall issue a fish import permit on receiving an application and the applicant paying a fee of \$10.00, or \$500.00 if a risk analysis and the elaboration of the specific conditions under which the importation is allowed is needed, unless the Managing Director, in consultation with the Minister, has reasonable grounds to believe that the applicant will not comply with the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations.

S.I. 25 of 2001.

(2) An import permit is not assignable and unless otherwise noted, expires 90 days after the date of issue indicated on the permit.

(3) An importer of fish or fishery product shall maintain, at an address in Belize and for not less than three years, a record in English of-

- (a) the name and address of the person to whom each shipment of fish or fishery product was shipped from the importer and the date on which the fish or fishery product was shipped;
- (b) the date and time of all information received that questions the safety of fish or fishery product imported by the holder of the permit;
- (c) if the information is validated on investigation-
 - (i) a description of the information;
 - (ii) the date and time it was received;
 - (iii) the name, address and telephone number of the informant;
 - (iv) the method of investigation and the results obtained;
 - (v) the corrective actions taken; and
 - (vi) the date and time the Authority was notified in accordance with regulation 7 (2);

- (d) with respect to canned fish or fishery product-
 - (i) the name, address and telephone number of the process authority that developed the thermal process used;
 - (ii) the container type, size and specifications, style of pack, species packed and if the thermal process utilized has not been published or described in scientific literature recognized by the Authority, the sterilizing value (F0) of the thermal process;
 - (iii) a statement in writing signed by the representative of the process authority that attests that the thermal process results in the production of commercially sterile and safe fish products;
- (e) with respect to ready-to-eat fish or fishery product-
 - (i) for a period of one year after the day of the coming into force of these Regulations, evidence of adequate processing; and
 - (ii) after the end of the period referred to in subparagraph(i)-

- (A) the name, address and telephone number of the person who developed the process used;
- (B) the container type and size, style of pack, the species packed, the type of process, the description of the process;
- (C) a statement in writing signed by the person who developed the process or that person's re-presentative that attests that the process results in the production of safe fish products; and
- (D) if the importer has instituted a food safety program recognized by the Authority-
 - (I) the name, business address, business telephone number and title of the person responsible for the food safety program for that importer;
 - (II) the location of all files and records for the

food safety program;

(III) a description of the standards, monitoring and inspection procedures, analyses and tests that are used in product evaluations, and the evidence acceptable to an Inspector that they meet or are equivalent to those in place in the Authority;

(IV) the frequency of monitoring importations of fish or fishery product and evidence that they meet or are equivalent to those in place in the Authority;

(V) samples of the forms that are used during evaluations

and of the forms that are used to record corrective actions;

(VI) a description of the corrective action plans developed;

(VII) for each importation of fish or fishery product –

(a) a description of the fish or fishery product by species, form of processing, producer, size and type of container and the label;

(b) all the evaluations conducted and whether or not the product was acceptable; and

(c) any corrective actions taken in respect of product rejections;

(VIII) in respect of ingredients and additives-

- (a) all the ingredients and additives that are added to the fish or fishery product; and
- (b) the results of any tests done by or for the importer that verify that the ingredient or additive complies with those requirements;
- (IX) in respect of packaging materials-
 - (a) all the packaging materials used; and
 - (b) documentation that clearly establishes that the packaging materials meet all applicable requirements of any law or standard of Belize;
- (X) in respect of labels used on packaged fish, all the labels from products that

are imported, the means by which the importer reviews labels to ensure their compliance, and documentation that clearly establishes that the labels meet all applicable requirements of Belize national standard for labelling;

(XI) in respect of fish or fishery product shipped by an importer, a description of the system used to trace fish or fishery product to its first destination; and

(XII) in respect of any person responsible for any aspect of the food safety program for the importer, evidence of their training or qualifications in fish or food processing or quality control.

(4) Subregulation (3) (d) and (e) do not apply to fish imported from a country with which Belize has entered into an agreement regarding the import and export of fish or fishery product if the agreement contains provisions by which Belize-

- (a) recognizes that the fish or fishery product inspection and control systems in place in that country are equivalent to those required by these Regulations in respect of canned and ready to eat fish or fishery product; and
- (b) has access to all information and records that are equivalent to those required by subregulation (3) (d) and (e) and that are held by the fish or fishery product inspection authority in that country.

Suspension
etc., of import
permit, etc..

9. (1) The Managing Director, in consultation with the Minister, may suspend, revoke or refuse to issue an import permit or export licence where the Managing Director, in consultation with the Minister, believes on reasonable grounds that the holder of, or the applicant for the permit -

- (a) has provided false information to the Managing Director for the purpose of obtaining an import permit or export licence;
- (b) has failed to provide a written notification required pursuant to regulation 6 (2) (e);
- (c) has provided false information to an Inspector in a written notification required

pursuant to regulation 6 (2) (e);

- (d) has failed to maintain a record in accordance with regulation 8 (3);
- (e) has outstanding fees payable under these Regulations;
- (f) has failed to comply with the requirements of regulation 7;
- (g) is not operating a food safety system in accordance with the applicable requirements of the Belize Agricultural Health Authority (Food Safety) Regulations 2001; or S.I. 25 of 2001.
- (h) has otherwise failed to meet the applicable requirements of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations. S.I. 25 of 2001.

(2) Where the Managing Director has suspended or revoked an import permit or export licence pursuant to subregulation (1), the importer or exporter may, within 60 days after that suspension or revocation, request in writing the Managing Director to determine whether the permit or export licence should be reinstated.

(3) The fee payable for each inspection that is carried out in the course of a determination pursuant to subregulation (2) is \$400.

(4) The determination referred to in sub-regulation (2) is final.

Inspection
service fee.

10. (1) Subject to subregulation (2), a licensed importer who imports fish or fishery product into Belize shall pay in respect of the type of product set out in Column I of an item of the table to this regulation, an inspection service fee, per kilogram of declared weight of fish or fishery product imported, in the amount applicable to the level of permit held by the importer that is set out in Column II, of that item.

(2) The fee payable for an inspection service is \$50 for each shipment of fish-

- (a) if the fish being imported is intended for further processing that will result in a substantial transformation of the fish; and
- (b) the fish is being delivered to a registered establishment.

TABLE I

FEE PER KILOGRAM (BASED ON WEIGHT
DECLARED TO BELIZE CUSTOMS)

Column I		Column II
Item	Type of Product	Fish Import Fee
1.	Ready-to-eat	0.15
2.	Canned	0.05
3.	Fresh	0.10
4.	Raw molluscan shellfish	0.10
5.	Other	0.10

11. (1) Subject to subregulations (2) to (4), any fish or fishery product imported by the holder of a fish import permit into Belize may be subjected on a random basis to an inspection, by an Inspector, of a type set out in Column I of an item of the table to this regulation.

Random
inspection.

(2) Where a type of fish or fishery product produced by a producer fails to pass a type of inspection set out in the table to this regulation,

- (a) the type of fish or fishery product, the name of the producer and the type of inspection shall be-
 - (i) recorded by the Inspector on a mandatory import alert list maintained by the Authority; or
 - (ii) reported within 5 days by the importer to an Inspector for the purpose of inclusion on a mandatory import alert list; and
- (b) shipments or lots of that type of fish or fishery product that are produced by that producer and subsequently imported into Belize shall undergo the same type of inspection until four consecutive shipments or lots have passed that type of inspection.

(3) Where a type of fish or fishery product that is produced by a producer fails to pass a label evaluation inspection, lots of that type of fish or fishery product that are produced by that producer and subsequently imported or exported from Belize shall undergo a label evaluation inspection until one lot passes the inspection.

(4) Where a type of fish or fishery product that is produced by a producer is imported into Belize, and that type of fish produced by that producer has not been imported into Belize within the previous two years, that importation shall undergo every type of inspection applicable to that type of fish.

(5) A person who requests that the Authority carry out a type of inspection or testing set out in Column I of an item of the table to this regulation shall pay the applicable fee set out in Column III of that item.

TABLE II

Column I Item	Column II Type of Inspection*	Column III Fee (\$)
1.	Sensory evaluation	25.00
2.	Net content determination	10.00
3.	Label evaluation	10.00
	(1) Inner container	
	(2) Outer container	
	(3) Can coding	
4.	Container integrity evaluation**	
	(1) Cans	
	(2) Other container	
5.	Histamine	120.00
6.	E. coli	60.00
7.	Faecal coliforms	60.00

Column I Item	Column II Type of Inspection*	Column III Fee (\$)
8.	Listeria monocytogenes	120.00
9.	Salmonella species	80.00
10.	Standard plate count	45.00
11.	Staph. Aureus	80.00
12.	Vibrio species	120.00
13.	Electrophoresis species identification**	
14.	Food additives**	
15.	Sodium and potassium**	
16.	Heavy metals, other than mercury**	
17.	Mercury**	
18.	Moisture content**	
19.	Pesticides and PCBs**	
20.	Salt content**	
21.	Marine toxins**	
22.	Drug residues**	

23.	Ph	10.00
24.	Water activity**	
25.	Sterility	45.00
26.	Quality indices	25.00

*Sample size to be determined in accordance with Sampling Plan I in Sampling Plans for Prepackaged Foods (1969) issued by the Secretariat of the Joint FAO/WHO Food Standards Program, FAO, Rome.

**Prices to be determined by the respective official laboratory designated by the Authority.

Recognition of laboratory.

12. No person who is the holder of a HACCP certificate for an establishment shall use a laboratory for the purpose of implementing and complying with their HACCP program unless it has been recognized by the Managing Director as being competent to conduct those services or has been accredited by the Belize Bureau of Standards.

Packing of fish, etc..

13. Unless otherwise permitted by the Managing Director, fish or fishery products shall be packed in new, clean, sound containers.

Attaching numbered tags.

14. (1) For the purpose of preserving the identity of any fish or fishery products, an Inspector may detain the fish or fishery products by attaching to any of the fish or fishery products or any container thereof a numbered tag upon which shall be clearly written -

(a) the word "held";

(b) an identification number;

- (c) a brief description of the lot detained;
- (d) the date; and
- (e) the signature of the Inspector.

(2) Where any fish or fishery products are detained pursuant to subregulation (1), the Inspector shall deliver or mail to the owner or his agent a duly completed notice of detention.

(3) Where any fish is detained pursuant to subregulation (1) on premises owned by a person who is not the owner of the fish or fishery products, a copy of the notice of detention shall be delivered or mailed to that person.

(4) No person shall alter, deface or remove a tag attached to any fish or fishery products or container thereof pursuant to subregulation (1) or move, export, sell or dispose of any such fish or fishery products or container thereof unless he has obtained a release from an Inspector.

(5) Notwithstanding subregulation (4), where it is necessary for any fish or fishery products or container thereof referred to in that subregulation to be moved from one warehouse to another, or the owner of the fish or fishery products or container or his agent has made a reasonable request for the fish or fishery products or container to be moved under detention, an Inspector may permit such fish or fishery products or container thereof to be moved accordingly.

(6) Where an Inspector is satisfied that any fish or fishery products detained pursuant to subregulation (1) meets the requirements of these Regulations, he shall prepare a notice of release and deliver or mail one copy thereof to the owner of the fish or his agent and one copy to the person, if any, on whose premises the fish or fishery products were found.

Requests for
inspection
certificate.

15. (1) Where a person requests an inspection certificate for fish or fishery products, a duly authorized Inspector of the Authority shall-

- (a) where the person operates the establishment in which the fish or fishery products was processed, inspect the processing record of the establishment to determine whether an inspection of the fish or fishery products is required and, if it is required, inspect the fish or fishery products, and
- (b) in any other case, inspect the fish or fishery products.

(2) An Inspector shall issue an inspection certificate for fish or fishery products where-

- (a) the Inspector determines that an inspection of the fish or fishery products is not required;
- (b) the Inspector determines, following an inspection of the fish or fishery products, that the fish or fishery products meet the requirements of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, and these Regulations; or
- (c) each consignment of fish or fishery products destined for export must meet the Belize Agricultural Health Authority (Food Safety)

S.I. 25 of 2001.

S.I. 25 of 2001.

Regulations, 2001, and these Regulations. Such fish or fishery products must come from approved establishments, factory vessels or cold stores of the Authority's registered freezer vessels and be accompanied by a numbered original health certificate, duly completed, signed, dated and comprising a single sheet in accordance with the model in the Fourth Schedule (Regulation 10) of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or in the case of consignments destined for the European Union, the model specified in Schedule VI.

S.I. 25 of 2001.

Schedule VI.

(3) A person who requests an inspection certificate for fish or fishery products shall pay an inspection service fee of-

- (a) \$100, where an inspection of the fish is performed; and
- (b) \$25, where an inspection of the fish is not performed.

16. (1) Where a person interested in a decision of an Inspector in respect of any inspection, grading, marking or other matter under these Regulations is not satisfied with that decision, the person may, within 30 days after such decision, by notice in writing, appeal the decision to the Managing Director, who may, subject to regulation 18, order a re-inspection.

Appeal to
Managing
Director.

(2) Where a re-inspection is made pursuant to subregulation (1) and the Managing Director makes a decision as a result thereof, that decision shall be final.

- | | |
|--|--|
| Fee for appeal. | 17. A person who appeals a decision under regulation 16 (1) shall pay the applicable fee for any type of re-inspection that is ordered under that subregulation. |
| Bars to re-inspection. | 18. A re-inspection shall not be ordered pursuant to regulation 16 (1) where- <ul style="list-style-type: none"> (a) the identity of the fish or fishery products or containers of fish or fishery products in dispute has not been preserved; (b) the request for re-inspection was not made within 30 days after the disputed inspection; (c) the fish or fishery products or containers of fish or fishery products have in or upon them any poisonous or harmful substance; or (d) the fish or fishery products or containers of fish or fishery products have been previously re-inspected. |
| Re-inspection at Inspector's instance. | 19. Where an Inspector has reasonable grounds to believe that fish or fishery products has deteriorated after the date on which it was inspected or that it otherwise fails to meet the requirements of these Regulations, he may again inspect such fish or fishery products. |
| Removal of inspection marks, etc.. | 20. (1) Where an inspection is made under regulation 19 and the fish or fishery products is found not to be of the grade marked on the container, any inspection marks and quality designations on the container shall be removed or obliterated and any inspection certificate that may have been issued for the fish or fishery products is void. |

(2) No person shall use an inspection certificate if he knows that the certificate is void.

21. (1) No person shall export fish or fishery products, process fish or fishery products for export or store fish or fishery products for export unless the processing or storing of that fish or fishery products is carried out in a registered establishment.

Processing, etc.,
of fish, etc., for
export.

(2) Subregulation (1) does not apply in respect of-

- (a) fish or fishery products imported into Belize by a holder of an import permit and that are intended for direct sale to consumers without further processing; or
- (b) final products produced in a registered establishment that, before being marketed, exported or made available to consumers, are temporarily stored in a cold-storage warehouse or other location that is not a registered establishment.

(3) For the purpose of subregulation (1), “processing” does not include any of the following:

- (a) the washing, icing or boxing of live, whole or dressed unfrozen fish other than-
 - (i) shellfish and echinoderms;
 - (ii) fish raised in an aquaculture operation;or

- (iii) crustaceans, excluding live lobster or live crab;
- (b) the freezing on board a vessel of whole or dressed fish that are destined for further processing in a registered establishment, other than shellfish, echinoderms or crustaceans excluding shrimp;
- (c) the shucking of scallops to remove adductor muscles with or without roe attached, if carried out on board a vessel;
- (d) the processing of whole or dressed unfrozen fish, or the salting or pickling of whole, split or dressed unfrozen fish by fisher packers other than shellfish, echinoderms or crustaceans;
- (e) actions taken by fishers or processors at the time or point of catching, unloading, handling, holding or transporting fish to preserve its quality and safety before delivery to a registered establishment for the purpose of processing, storage or inspection before export, if such actions are done in accordance with these Regulations.

(4) If the Managing Director, in writing, informs a fisher-packer who carries out an activity described in subregulation (3) (d) that there is serious contamination on board the vessel or onshore in the establishment where that activity is conducted:

- (a) no person shall process any fish on board that vessel or onshore in that establishment; and
- (b) no person shall export or attempt to export any fish that has been processed in that vessel or establishment.
22. No person shall operate a registered establishment unless it meets the requirements of these Regulations. Registered establishments to comply with Regulations.
23. No person shall, unless they have job experience or qualifications that meets the applicable requirements set out by the appropriate competent body- Persons to be qualified.
- (a) perform or supervise a product preservation process; or
- (b) supervise the development or implementation of a HACCP Program.
24. No person shall use a vessel for fishing or for transporting fish or fishery products unless the vessel meets the applicable requirements of Schedule III. Vessels must comply with requirements. Schedule III.
25. No person shall export live finfish raised in an aquaculture operation unless all preparation of the finfish is carried out in a registered establishment or by the holder of a fish export licence. Requirements for export of live finfish.
26. (1) An application for a certificate of registration for an establishment shall be made to the Managing Director, be accompanied by the applicable fees referred to in subregulations (3) and (4) and, subject to subregulation (2), shall contain- Application for certificate of registration.

- (a) the full business name, business address and business telephone number of the applicant and, if applicable, the full names of partners or Officers of the company;
- (b) a description of the types of process operations intended to be conducted;
- (c) the types of fish intended to be produced, stored or exported;
- (d) a product description of each type of fishery product intended to be produced, stored or exported;
- (e) a process flow diagram that identifies each step in the process operation for each type of fishery product; and
- (f) a detailed diagram of the establishment.

(2) The Managing Director may not require an applicant to provide the information referred to in subregulation (1)(c) to (f), if it has been previously submitted to the Authority and there has been no change to the information.

(3) The fee that is payable for the registration of an establishment with processing areas of a total size set out in column 1 of an item of Table III to this regulation is the amount set out in Column 2 of that item.

(4) In addition to the fee referred to in subregulation (3), the fee that is payable for the registration of an establishment with processing areas of a total size greater than 300 m² is the amount set out in Column 2 of an item

of Table III to this regulation for each process operation set out in Column I of that item that is intended to be conducted.

(5) Fees and charges referred to in subregulations (3) and (4) shall be paid in accordance with the process outlined in Part 3 of Schedule V.

(6) The Managing Director shall, in consultation with the Minister, issue a certificate of registration to an establishment if-

- (a) the establishment and its processing and support areas meet the requirements set out in Schedules I and II; Schedule I.
Schedule II.
- (b) the establishment is free from serious contamination;
- (c) the applicant has a food safety program that consists of prerequisite Good Manufacturing Practices (GMPs), Sanitation Standard Operation Procedures Program (SSOP) and a HACCP Program that meets the requirements of subregulation (8) in respect of the processing, storing or exporting of fish or fishery products; and
- (d) the Managing Director has no reasonable grounds to believe that the applicant will not comply with the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations. S.I. 25 of 2001.

(7) Notwithstanding subregulation (6), the Managing Director shall, in consultation with the Minister, issue a certificate of registration to an

establishment that is a food processing facility if all of the following conditions are met:

- (a) it is registered in accordance with any Act in Belize;
- (b) the establishment has a food inspection and control program that is equivalent to a HACCP Program;
- (c) the requirements set out in subregulation (1) and subregulation (6)(a), (b) and (d) are met.

(8) A food safety program referred to in subregulation (6) (c) for use in an establishment shall-

- (a) comprise-
 - (i) a prerequisite program plan (GMPs, SSOPs);
 - (ii) a hazard analysis that identifies each hazard that is likely to occur for each type of fish or fishery product intended to be produced in each process operation;
 - (iii) if the hazard analysis has identified hazards, a HACCP Plan in which all critical control points, critical limits, monitoring procedures used at critical control points, frequencies of

monitoring procedures and corrective actions are specified; and

- (iv) a sanitation program that includes requirements regarding the protective clothing to be worn by employees for the tasks they perform;

- (b) meet the applicable requirements set out by the Fisheries Department.

(9) An operator of a registered establishment shall-

- (a) comply with all the applicable provisions of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, and these Regulations;
- (b) implement and comply with the food safety program;
- (c) adhere to all the conditions of the certificate of registration;
- (d) ensure that the establishment's food safety program meets the applicable requirements;
- (e) on request of an Inspector, make available in a readily accessible location a copy of the food safety program and all records of, and amendments to, the food safety program; and

S.I. 25 of 2001.

S.I. 25 of 2001.

- (f) conduct a review of the food safety program each time it is found to be not in compliance with sub-regulation (8) and, in any case, at least once per year or as outlined in the First Schedule (Regulations 2 and 4) of the Belize Agricultural Health Authority (Food Safety) Regulations 2001.

(10) An operator of a registered establishment shall maintain, at an address in Belize and for not less than three years, a record in English comprising-

- (a) the name, business address, business telephone number and title of the person responsible for the food safety program at the establishment;
- (b) the location of all files and records in respect of the food safety program;
- (c) in respect of each critical control point specified in the HACCP Plan-
 - (i) a description of the critical limits, monitoring procedures and verification procedures that are used;
 - (ii) the frequency of the monitoring and verification procedures, samples of the forms that are used during inspections and of the forms that are used to record corrective actions;

- (iii) the corrective actions;
 - (v) the results of every inspection conducted in accordance with monitoring and verification procedures and any corrective actions taken;
 - (vi) the product preservation processes to be used and, for each process the expected results as specified in the food safety program; and
 - (vii) the results obtained by each product preservation process;
- (d) in respect of shellfish-
- (i) the common name of the shellfish;
 - (ii) the quantity by weight of the shellfish delivered to the establishment;
 - (iii) the location where the shellfish was harvested;
 - (iv) the date on which the shellfish was harvested;
 - (v) the name, address and telephone number of the person who harvested the shellfish;

- (vi) the method of transport and the date on which the shellfish was delivered to the establishment, including details of the method and conditions of storage before and after delivery;
 - (vii) the manner in which, and the date on which, the shellfish was processed in the establishment; and
 - (viii) the date on which the shellfish was shipped from the establishment and the name and address of the person to whom it was shipped;
- (e) in respect of every prerequisite program plan-
 - (i) a description of the plans and monitoring procedures that are used;
 - (ii) the frequency of the monitoring procedures; and
 - (iii) the corrective actions taken;
- (f) a description of the system used to trace fish to their first shipping destination;
- (g) in respect of each shipment of fish or fishery product-
 - (i) the name and address of the person

to whom each shipment was sent:

- (ii) the type of fish or fishery products:
- (iii) the quantity of fish or fishery products-
- (iv) the method of transportation, including manifest and container numbers or other information that is sufficient to identify or trace the location of the fish or fishery products;
- (v) the date on which the fish or fishery products was shipped. and
- (vi) the date on which the fish or fishery products was processed;
- (h) the date and time when the operator of the registered establishment received information questioning the safety of fish or fishery products processed or exported by the operator,
- (i) if the information referred to in paragraph (h) is validated on investigation, a description of the information, the date and time when it was received, the date and time the information was validated, the name, address and telephone number of the informant, the method of investigation and the results obtained, the corrective actions taken, and

the date and time when the Authority was notified under regulation 7 (2);

- (j) in respect of every person responsible for supervising the development or implementation of the food safety program or performing or supervising a product preservation process, documentary evidence of their training, qualifications or job experience in fish or food processing or quality control; and
- (k) a list of all amendments made to the food safety program.

TABLE III

FEES FOR REGISTRATION OF ESTABLISHMENTS

Column I		Column 2
Item	Total Size of Processing Areas in Establishment	Fee (\$)
1.	300 m ² or less	750.00
2.	More than 300 m ²	1,000.00
Conditions for issue of licence to non-operator.	27. (1) The Managing Director, at a fee of \$500, shall, in consultation with the Minister, issue a fish or fishery products export license to any person who is not an operator of a registered establishment if-	

- (a) an application is received that contains -
 - (i) the full business name, business address and business telephone number of the applicant and, if applicable, the full names of the partners or officers of the company;
 - (ii) a description of the operations that the applicant intends to conduct;
 - (iii) a product description for each product intended to be exported; and
 - (iv) if applicable, a detailed diagram of the establishment;
- (b) the applicant demonstrates that they are able to meet the applicable requirements set out by the Fisheries Department; and
- (c) the Managing Director has no reasonable grounds to believe that the applicant will not comply with the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations.

S.I. 25 of 2001.

(2) The Managing Director may not require an applicant to provide the information referred to in subregulation (1)(a) if it has been previously submitted to the Authority and there has been no change to the information.

(3) A holder of a fish or fishery products export licence shall-

- (a) meet the applicable requirements set out by the Fisheries Department;
- (b) adhere to any conditions attached to the license, and
- (c) make available to an Inspector in a readily available location the records set out in subregulation (4).

(4) A holder of a fish export license shall maintain, at an address in Belize and for not less than three years, a record in English of-

- (a) the name, business address, business telephone number and title of the person responsible for ensuring that all operations and fish or fishery products exported meet the applicable requirements of these Regulations;
- (b) a description of the system used to trace fish or fishery products to their first shipping destination;
- (c) in respect of each shipment of fish or fishery products-
 - (i) the name and address of the person to whom each shipment was sent;
 - (ii) the type of fish or fishery products;
 - (iii) the quantity of fish or fishery

- products;
- (iv) the method of transportation including, manifest and container numbers or other information that is sufficient to identify or trace the location of the fish or fishery products;
 - (v) the date on which the fish was shipped; and
 - (vi) the date on which the fish or fishery products were removed from the aquaculture site;
- (d) the date and time when the holder of the fish or fishery products export licence received information that questions the safety of fish or fishery products stored or exported by the holder;
- (e) if the information referred to in paragraph (d) is validated on investigation, a description of the information, the date and time when it was received, the time and date the information is validated, the name, address and telephone number of the informant, the method of investigation and the results obtained, the corrective actions taken and the time and date on which the Authority was notified under regulation 7(2), and if applicable, in respect of every person responsible for supervising the development

or implementation of the food safety program or performing or supervising a product preservation process, documentary evidence of their training or qualifications in fish, fishery products or food processing or quality control.

Term of licence,
etc..

28. A certificate of registration or a fish or fishery products export licence is not assignable and expires one year after the date of issuance indicated on it.

Amendment of
Certificate, etc..

29. (1) The Managing Director may, on application by an operator of a registered establishment or the holder of a fish or fishery products export licence, amend a certificate of registration or a fish or fishery products export licence if every applicable requirement of these Regulations is met, including the payment of the applicable fees.

(2) The expiry date of an amended certificate of registration or fish or fishery products export licence is the date indicated on the original certificate or licence.

Inactivated
certificate, etc..

30. (1) The Managing Director may, on application by an operator of a registered establishment, inactivate the certificate of registration, if all applicable fees have been paid in respect of it.

(2) The operator of a registered establishment in respect of which a certificate of registration has been inactivated shall not process any fish or fishery products for export.

S.I. 25 of 2001.

(3) The Managing Director may, on application by the operator of a registered establishment, reactivate the certificate of registration if an Inspector has determined that the establishment meets the conditions of the certificate, the applicable requirements of the Belize Agricultural Health

Authority (Food Safety) Regulations, 2001, and these Regulations.

31. A certificate of registration or a fish or fishery products export licence is void on the day that any of the following occur:

Invalidity of
certificate, etc..

- (a) effective control or effective direction of the registered establishment or of the business of the holder of the fish or fishery products export licence is transferred to the control or direction of any other person, body corporate, partnership, cooperative, association, trustee, executor or legal representative;
- (b) the registered establishment or the establishment, equipment or conveyance of the holder of a fish or fishery products export licence is destroyed or damaged to an extent that the processing or the conduct of operations without a risk of serious contamination is determined by an Inspector not to be possible;
- (c) the operator of the registered establishment or the holder of a fish or fishery products export licence is subject to a receivership or makes an assignment in bankruptcy, or
- (d) the operator of the registered establishment or the holder of a fish or fishery products export licence ceases to operate the registered establishment of its business or surrenders the certificate of registration or

fish or fishery products export licence.

Temporary
certificate.

32. (1) The Managing Director may, on application, issue a temporary certificate of registration in respect of an establishment the operator of which is subject to a receivership or has made an assignment in bankruptcy if all of the following conditions are met:

- (a) the applicant for the certificate is the authorized receiver or trustee in bankruptcy of the operator of the establishment;
- (b) the application contains the information required by regulation 26(1); and
- (c) the establishment meets the requirements of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, and these Regulations.

S.I. 25 of 2001.

(2) A temporary certificate of registration expires on the earlier of-

- (a) 240 days from its date of issue; or
- (b) the day stated on the temporary certificate or on any amendments made thereto.

Revocation of
certificate.

33. The Managing Director may, in consultation with the Minister, revoke a certificate of registration or a fish or fishery products export licence if an Inspector, using all reasonable means, cannot contact the operator of the registered establishment or the holder of the licence for a period of 90 days.

Suspension, etc.,
of certificate, etc..

34. (1) The Managing Director may, in consultation of with the

Minister, suspend, revoke or refuse to issue a certificate of registration or a fish or fishery products export licence if-

- (a) the Managing Director has reasonable grounds to believe that the operator of a registered establishment, the holder of the licence or the applicant has provided false information to the Managing Director for the purpose of obtaining a certificate or licence;
- (b) the registered establishment or the establishment, equipment or conveyances of the holder of the licence are not free from serious contamination;
- (c) the establishment is not operated in accordance with the food safety program;
- (d) the operator of the registered establishment or the holder of the licence has failed to comply with the requirements of regulation 7;
- (e) the operator of the registered establishment, the holder of the licence or the applicant otherwise fails to comply with these Regulations or a condition of the certificate or licence.

(2) If a certificate of registration has been suspended or revoked, the operator of the registered establishment may, within 30 days after the suspension or revocation, request in writing that the Managing Director determines whether the certificate should be reinstated.

(3) The fee payable for each inspection that is carried out for the purpose of determining whether a certificate of registration may be reinstated is \$1,000.

(4) A determination referred to in subregulation (2) is final.

Other
inspection.

Schedule I.

35. Any person who requests an inspection, other than an inspection referred to in regulation 34 (3), to determine whether his or her establishment meets the applicable requirements of Schedule I or a food safety program, shall pay a fee of \$400.

Issuing of special
permit.

36. (1) Notwithstanding these Regulations and subject to subregulation (2), the Managing Director may, in consultation with the Minister, on receiving an application, issue a permit to allow, during the period stated in the permit -

(a) the production or marketing of experimental or test products;

(b) the reworking, reconditioning, processing, culling or salvaging of fish or fishery products at a registered establishment to enable the fish or fishery products to meet the applicable requirements of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations;

S.I. 25 of 2001

(c) the construction or utilization of areas that do not comply with the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations;

S.I. 25 of 2001.

(d) equipment that is used in a vessel or an

establishment constructed before the coming into force of these Regulations that does not comply with the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations to continue to be used or to operate;

S.I. 25 of 2001.

- (e) the marketing, possession, use or disposal of tainted, decomposed or unwholesome fish or fishery products not intended for human consumption;
- (f) the re-use of containers or the use of labels that do not meet the applicable requirements of these Regulations;
- (g) the labelling of products to accommodate particular cultural communities in Belize or export markets;
- (h) the importing, exporting or marketing of fish or fishery products for charitable purposes, international events or national festivities, if the lot size is less than 1000 kg;
- (i) the production and supply of food in a national emergency or for international aid; or
- (j) the exporting to another country of fish or fishery products or containers that do not meet the applicable requirements of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these

S.I. 25 of 2001.

Regulations.

(2) The Managing Director may, in consultation with the Minister, on reasonable grounds refuse to issue a permit if, in the Managing Director's opinion, the issuance of the permit-

- (a) would result in a risk to public health or safety or otherwise diminish consumer protection;
- (b) may result in the marketing to consumers of fish or fishery products that does not comply with regulation 6(1) or the requirements of other countries; or
- (c) may damage the reputation of Belize's fish or fishery products processing industry.

(3) The Managing Director may, in consultation with the Minister, revoke or refuse to issue a permit if -

- (a) the Managing Director has reasonable grounds to believe that the holder of the permit or the applicant has provided false information to the Managing Director for the purpose of obtaining the permit; or
- (b) the holder of the permit or the applicant has contravened a condition of the permit or a provision, of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, or these Regulations.

S.I. 25 of 2001.

37. The Managing Director may, from time to time, attach any conditions to a registration certificate, licence or permit issued under these Regulations if the Managing Director is satisfied that those conditions are necessary to ensure that the import or export of fish complies with these Regulations. Conditions attached to certificate, etc..
38. No person shall unload, handle, hold or transport for fresh fish or fishery products for processing unless the unloading, handling, holding or transportation meets the requirements of Schedule IV. Requirements for unloading, etc.. Schedule IV.
39. (1) No person shall export, process for export or attempt to process for export any fresh fish or fishery products unless the unloading, handling, holding and transportation has been conducted in accordance with Schedule IV. Requirements for export, etc.. Schedule IV.
- (2) No person shall export, process for export or attempt to process for export any fresh fish or fishery products unless the fish or fishery products have undergone a health check where necessary in accordance with Schedule V. Schedule V.
40. (1) Processed fish and fishery products shall be protected from contamination and the weather during loading, unloading and transportation. Protection, etc., of processed, fish etc..
- (2) Fresh fish, fishery products and semi-preserves, while under the control of a carrier, shall be kept properly chilled.
- (3) Frozen fish or fishery products, while under the control of a carrier, shall be kept refrigerated in such a manner that, when it is delivered to its destination, the temperature of such fish or fishery products will not have increased more than 5.5°C from the temperature at the time it was loaded.
41. No person shall - Conditions for processing, etc., molluscs.
- (a) process crabs, lobsters, clams, oysters,

mussels or whelks that are not alive; or

- (b) pack, sell, export or import clams, oysters, mussels or whelks in any form, unless such molluscs are free from shellfish toxin when tested by a method approved by the Authority.

Exporting, etc.,
cans of fish, etc..

42. No person shall export or import or attempt to export or import cans of fish or fishery products

- (a) that have not been properly sealed;
- (b) the tops or bottoms of which have been distorted outwards; or
- (c) that is otherwise defective.

Records
pertaining to
exports of fish,
etc..

43. Every person who exports fish or fishery products from an establishment shall keep a record of the name and address of the person to whom, and the date on which, the fish or fishery products are shipped from the establishment.

PART III

LABELLING

Marking of can,
etc., for canned
fish.

44. (1) In the case of canned fish, every can of fish or fishery products or the wrapper or label thereon shall be correctly and legibly marked in English, in addition to any other language, to indicate-

- (a) the common name of the fish or fishery products;

- (b) in the case of fish or fishery products other than shellfish and crustaceans, the net weight of the contents;
- (c) in the case of shellfish and crustaceans, the drained weight of the contents;
- (d) the name and address of the person by whom or for whom the fish or fishery products processed or by whom it is distributed; and
- (e) the ingredients in each can, where there is more than one ingredient therein-
 - (i) by listing them in descending order of their proportion in the can; or
 - (ii) by stating the proportion of each ingredient in the can.

(2) The information required pursuant to subregulation (1) shall be shown in such a manner that

- (a) the common name of the fish or fishery products and the stated weight thereof appear on the main body or face of the can or on the main panel of the label thereon;
- (b) the common name of the fish or fishery products is shown in letters of equal height and prominence and indicates whether the product has been prepared-

- (i) by mincing, flaking or other special process;
 - (ii) from selected parts of fish; or
 - (iii) for dietetic use; and
- (c) the printing used to indicate the weight of fish or fishery products is not less than 3.2 mm. in height.

(3) Where descriptive terms are used in addition to the wording required by subregulation (1), such terms shall be printed in letters not less than one-half the height of the letters used for the common name of the fish or fishery products.

Marking of
container, etc.,
for fish, etc..

45. (1) In the case of fish or fishery products, other than canned, every container or the label thereon shall be correctly and legibly marked in English, in addition to any other language, to indicate-

- (a) the common name of the fish or fishery products;
- (b) the net weight of the fish or fishery products unless-
 - (i) in the case of oyster and clam meats that are not frozen, the container or label is marked with a statement of net contents in terms of fluid measure or by count;
 - (ii) in the case of oysters that are

marketed in the shell, the container or label is marked with a statement of the contents in terms of bushels or pecks or by count; or

(iii) in any case not referred to in subparagraph (i) or (ii), the container or label states that the contents are to be weighed at the time of retail sale;

(c) the grade, size, class, count and moisture content as follows:

(i) in the case of pickled fish or fishery products, with the grade, class and size of the fish or fishery products;

(ii) in the case of boneless or semi-boneless salted fish, with the grade of the fish;

(iii) in the case of salted fish, other than boneless or semi-boneless salted fish, with the grade and class of the fish, the size or count of the fish and the designation for moisture content;

(iv) in the case of Atlantic oysters in the shell, with the shape designation; and

(v) in the case of dried squid, with the grade designation;

- (d) the name and address of the person by whom or for whom the fish or fishery products is processed or by whom it is distributed;
- (e) the ingredients in each container, where there is more than one ingredient therein-
 - (i) by listing them in descending order of their proportion in the container; or
 - (ii) by stating the proportion of each ingredient in the container; and
- (f) in the case of bivalve molluscs in the shell, the date of processing and the location from which the bivalve molluscs were harvested.

(2) The markings referred to in subregulation (1)(a) to (c) shall be shown on the main panel of every container containing 900 g or less of fish and shall be not less than 3.2 mm in height.

(3) Cartons and cases are exempt from subregulation (1)(b) to (e) where they contain containers of fish or fishery products in accordance with subregulations (1) and (2).

Misleading mark or label.

46. No person shall package any fish or fishery products or mark or label any container of fish or fishery products in a manner that is false, misleading or deceptive.

Marking, etc., without consent of Managing Director.

47. No person shall mark or label any fish or fishery products or container of fish or fishery products with the designation "Processed under Government

Supervision” or “Belize Agricultural Health Authority Inspected” or “Approved for further processing” without the consent of the Managing Director.

48. No person shall mark or label a container of fish or fishery products with a quality designation or sell a container of fish or fishery products that is so marked or labelled unless-

Conditions for marking, etc., with quality designation, etc..

(a) a standard for that quality has been specified in these Regulations; and

(b) the fish in that container meets that standard.

PART IV

CODE MARKINGS

49. (1) Every carton and case in which containers of fish or fishery products are packed at an establishment shall be legibly marked on one end in such a manner that the name of the establishment and the day month and year of processing can be determined by an Inspector.

Marking of cartons and case.

(2) Every container in which pickled, spiced or marinated fish or fishery products are packed at an establishment shall be legibly marked in such a manner that the name of the establishment and the day, month and year of processing can be determined by an Inspector.

50. Every can of fish or fishery products that is packed in a registered establishment shall be embossed or otherwise marked in a manner that is visible, permanent and legible with code markings that-

Visible, etc., code markings.

(a) identify the establishment;

(b) indicate the day, month and year of

processing; and

(c) identify the product contained therein.

Exemptions for
permanently
marked
containers.

51. Notwithstanding regulation 50, any hermetically sealed glass container containing fish or fishery products is exempt from the embossing requirement referred to in that regulation, if such container or the label affixed thereto is otherwise permanently marked with the code markings required by that regulation.

PART V

QUALITY REQUIREMENTS PRODUCTION OF LOBSTER:

Processing of
lobster, etc..

52. Any person who processes lobster or lobster products shall for that purpose:

(a) use lobster that are:

- (i) legal size;
- (ii) free of “black spots”;
- (iii) free of broken or soft-shell;
- (iv) free of missing swimmerets or telson;
- (v) free of excess levels of sodium Bi-sulfite (< 100ppm);
- (vi) free of bad odor (decomposition);

- (b) wash the lobster immediately after receiving with clean potable water and place in ice slush. If the product enters as tail, all intestines material shall be removed and the tail shall be flushed out;
- (c) after removing from ice slush, keep (before, during and after processing) at a temperature between 3°C - 7°C;
- (d) wrap each tail in cellophane, plastic bag or other acceptable material approved by the Authority and place tails in blast freezer within one hour after tails have been packed;
- (e) freeze every tail not lower than - 40°C but not higher than - 29°C;
- (f) store and maintain every frozen lobster tail at a temperature not lower than - 23°C but not higher than 18°C.

Production of Dressed Fish

53. Any person who processes dressed fish shall for that purpose:

Processing
dressed fish.

- (a) use fish having no detectable spoilage, the flesh of which shall be firm, free of puncture marks and foreign materials;
- (b) use fish which is free of any abnormal conditions, is not diseased and free of parasitoid tissue;

- (c) slit the abdomen and gut and place every dressed fish in potable running water;
- (d) keep every dressed fish at a temperature not exceeding 7°C;
- (e) wrap in cellophane or suitable material and place every dressed fish in the blast freezer within one hour after such fish has been processed;
- (f) freeze every fish at a temperature not higher than - 29°C;
- (g) store and maintain every dressed fish at a temperature not higher than - 23°C.

Production of Fish Fillet or Fish Steaks

Conditions for
producing fillet,
etc..

54. Any person who produces fillet or fish steaks shall for that purpose:

- (a) use fish which satisfies the requirements set forth by the regulations governing production of dressed fish;
- (b) ensure that the fillet shall not contain blemishes such as visible blood clots or pieces of skin or bone (except for skin-on fillet);
- (c) wash every fillet or fish steak in clean potable running water;

- (d) ensure that the fillet or fish steaks shall be free of napes or belly flaps and properly scaled;
- (e) keep every fillet or fish steaks at a temperature not exceeding 7°C during processing;
- (f) wrap in cellophane, plastic bags or other suitable material and freeze in blast freezer within one hour after such fillet or fish steak has been processed;
- (g) freeze every fillet or fish steak at a temperature not higher than - 29°C;
- (h) store and maintain every frozen fillet of fish steak at a temperature not higher than - 23°C.

Production of “Market Clean” Conch

55. Any person who produces conch or conch meat shall for that purpose:
- (a) use conch meat having no detectable spoilage, the flesh of which shall be free of disease or parasitoid tissue, be firm to the touch, free of gut lining and excessive slime and must be of legal size and weight;
 - (b) wash every “market clean” conch in potable running water;
- Conditions for producing conch, etc..

- (c) keep every “market clean” conch at a temperature not exceeding 7°C;
- (d) wrap in cellophane or other suitable material and place in blast freezer within one hour after such “market clean” conch has been processed;
- (e) freeze every “market clean” conch at a temperature not higher than - 29°C;
- (f) store and maintain every frozen “market clean” conch at a temperature not higher than - 23°C.

Production of Whole or Headless Frozen Shrimp

Conditions for
producing
frozen shrimp.

56. Any person who produces whole or headless frozen shrimp shall for the purpose:

- (a) use only healthy shrimps showing no detectable spoilage;
- (b) wash every whole or headless shrimp in potable running water;
- (c) keep every whole or headless shrimp at a temperature not exceeding 7°C;
- (d) wrap in plastic bags or other suitable material every whole or headless shrimp and place in blast freezer within one hour after

such whole or headless shrimp has been processed;

- (e) freeze every whole or headless shrimp at a temperature not higher than - 29°C; and
- (f) store and maintain every whole or headless shrimp at a temperature not higher than - 23°C.

Production of Lobster Meat, Oysters, etc.

57. Any person who produces lobster meat shall for that purpose:

Conditions for
producing
lobster meat.

- (a) use unfrozen lobster meat and frozen lobster meat that is free from the stomach, intestinal tract, gills, cartilage, shell particles, liver, roe and any other part that is not lobster flesh;
- (b) use containers, in which unfrozen lobster meat has been packed without the addition of pickle or brine, that are marked or labelled with the words “dry pack”;
- (c) use containers for frozen lobster meat that are marked or labelled with the words “Frozen Lobster Meat”;
- (d) where cooked lobster meat is processed for sale as unfrozen lobster meat, chill immediately, after being packed, to, and maintain at, a temperature between 0°C and 2°C;

- (e) where cooked lobster meat is processed for sale as frozen lobster meat, freeze immediately after it has been packed and store at a temperature of -26°C or lower.

Conditions for
producing
oysters, etc..

58. Any person who produces oysters or oyster meat shall for that purpose:

- (a) use oysters in the shell that are live, individual, undamaged and free from mussels, limpets, stones, mud and other extraneous material;
- (b) use containers, in which Atlantic oysters in the shell have been packed, that are legibly marked in such a manner that the area from which the oysters were harvested can be determined to the satisfaction of an Inspector.

Containers for
producing
scallops, etc..

59. (1) Any person who produces scallops or scallop meat shall for that purpose:

- (a) where scallops are shucked on a fishing vessel, wash and pack the scallop meat in containers of a kind approved by the Managing Director;
- (b) pack, sell, export or import unfrozen scallop meat in containers of a kind approved by the Managing Director;
- (c) only pack, sell, export or import-

- (i) unfrozen scallop meat that is free from organoleptically detectable spoilage;
- (ii) frozen or breaded scallop meat that meets the requirements of these Regulations; or
- (iii) unfrozen, frozen or breaded scallop meat that is free from pieces of roe, gut, shell particles, sand or other extraneous material.

(2) Notwithstanding sub-regulation (1)(c), scallops taken from an area approved by the Managing Director may be packed, sold, exported or imported whole in the shell or with roe attached.

60. Any person who produces shrimp cocktail shall for that purpose:

Conditions for
producing
shrimp cocktail.

- (a) prepare the shrimp cocktail from sound, cooked, peeled shrimp meat.
- (b) only export or import a container of shrimp cocktail containing shrimp whose weight, either expressed as a percentage of the net weight of edible contents in the container or as a declaration of the total weight of shrimp in the container, is declared on the label.

PART VI

PICKLED, SPICED AND MARINATED FISH

61. No person shall cure fish or fishery products for export as pickled,

Conditions for
curing fish, etc.,
as pickled, etc..

spiced or marinated fish or fishery products unless the fish or fishery products prior to curing-

- (a) are free from organoleptically detectable spoilage, bruises and other discolorations;
- (b) are clean, firm and properly prepared for the particular style of pack; and
- (c) are free from all damaging feed or stomach contents.

Conditions for
exporting
pickled, etc., fish,
etc..

62. No person shall export pickled, spiced or marinated fish or fishery products unless

- (a) the containers in which they are packed do not leak;
- (b) the fish or fishery products are completely covered with the curing solution;
- (c) the fish or fishery products are properly cured;
- (d) the fish or fishery products contain a reasonable amount of fat;
- (e) the fish or fishery products are free from organoleptically detectable spoilage, bruises and other discolorations;
- (f) the fish or fishery products are properly headed, where required, and,

- (g) the ingredients used in the curing mixtures are of a type acceptable to the Managing Director.

MADE by the Minister of Agriculture, Fisheries and Cooperatives this 14th day of December, 2001.

(HON. DANIEL SILVA)
Minister of Agriculture, Fisheries
and Cooperatives

SCHEDULE I
(Regulations 26 (6) (a) and 35)

**ESTABLISHMENT CONSTRUCTION AND
EQUIPMENT REQUIREMENTS**

1. (1) The definitions in this paragraph apply to this Schedule.

(2) In this Schedule, unless the context otherwise requires-

“cleaning” means the removal of soil, food, fish residues, blood, wastewater or any other dirt or debris from a processing area and processing equipment;

“disinfection” means the reduction of the amount of microorganisms to a level that will not cause serious contamination-,

“durable”, in respect of construction material, means resistant to decay, breakdown or other physical damage;

“impervious”, in respect of any material, means an inert material such as concrete through which water or any other substance will not pass;

“non-absorbent”, in respect of any material, means a material that is highly resistant to the passage, absorption or incorporation of water or any other substance;

“non-corrodible” means any metal or other material that does not readily rust, corrode or otherwise decay;

“non-toxic” means not injurious to health;

“refrigeration facilities” means freezers, cold storages, coolers, cool rooms and any other room inside an establishment where the ambient air temperature

is reduced by mechanical means in order to preserve the quality and safety of fish or fishery products;

“smooth” means a fairly regular or even surface without projections, indentations or roughness and that can be easily cleaned and disinfected;

“sound” means being in good repair or maintenance;

“washable” means being capable of being cleaned and disinfected with water, cleansers, disinfectants or liquids.

2. (1) The layout, design, construction and size of every establishment shall-

- (a) permit adequate cleaning and disinfection of all areas;
- (b) prevent the accumulation of dirt, fish or fishery products being in contact with toxic materials and floor surfaces, the shedding of foreign particles into fish or fishery products and the formation of condensation or mould on surfaces;
- (c) permit good production practices, including protection against contamination and cross-contamination by fish, equipment, water, air or personnel and any other sources of contamination, including insect and animal pests;
- (d) provide, if necessary, suitable temperature conditions that permit sanitary processing

and storage of fish or fishery products, and

- (e) provide for the orderly and rapid movement of raw material and finished product into and out of the establishment.

(2) Construction and packaging materials and non-food chemical products used in the construction and operation of establishments or in their equipment shall be those that are approved by the Authority for that purpose.

(3) Salt fish, squid, stockfish and other fishery products commonly dried, may be dried outside an establishment if it is dried in a location away from traffic on grounds under the control of the operator of the establishment, on dryer flakes or other equipment that is raised at least 1 metre above the ground or water and if the fish or fishery products is handled to prevent the risk of contamination.

3. Floors shall be constructed of smooth, impervious, non-absorbent and non-toxic materials, be sloped for drainage and be maintained in a sound condition for ease of cleaning and disinfection.

4. (1) Drains shall be of a type and size sufficient to carry off any process effluent and water from processing and cleaning operations, be equipped with non-corrodible covers or grates and be constructed in a manner that prevents the entry of insect and animal pests, sewer gases or any other deleterious substance.

(2) All drainage from an establishment shall be disposed of in a manner acceptable to the Managing Director or in accordance with relevant legislation.

5. Wall surfaces shall be constructed of smooth, non-absorbent, durable and non-toxic materials that are light-coloured and thoroughly washable, in

such a manner that all joints are sealed and floor and wall junctions are coved or rounded, and shall be maintained in a sound condition for ease of cleaning and disinfection.

6. Ceilings shall be constructed of smooth, non-absorbent, durable and non-toxic materials that are light-coloured, washable, of a height acceptable to the Managing Director and maintained in a sound condition for ease of cleaning and disinfection.

7. Heating units, water feed lines, piping, lighting, public address or radio systems or other overhead fixtures shall be designed, constructed, installed and finished to prevent the accumulation of dirt and to reduce condensation, the growth of moulds and the shedding of foreign particles into fish or fishery products being processed beneath and, if the purpose of each is not readily evident, shall be labelled in such a manner that this purpose is readily discernable by an Inspector.

8. Windows that are capable of being opened, and any other openings to the outside shall be constructed so as to prevent the accumulation of dirt and be fitted with non-corrodible insect-proof and animal-proof screens or other similar devices.

9. (1) Doors into and out of processing and support areas shall be constructed of smooth, non-absorbent and non-toxic materials that are washable, be properly fitted and hung and be maintained in a sound condition for ease of cleaning and disinfection.

(2) Doors in an establishment that is constructed after the coming into force of this Schedule-

(a) shall be located so that persons may not enter directly into a processing area, with the exception of holding rooms, from outside the

establishment; and

- (b) if the doors are emergency exits from a processing area, shall be clearly marked “Emergency Use Only” or with other similar wording and be equipped with emergency door opening devices, panic bars or similar devices that prevent entry from the exterior of the establishment.

10. Fish processing equipment and ice handling or conveying equipment, including all surfaces, frames and legs shall be constructed of smooth, non-corrodible, non-absorbent and non-toxic materials that are washable, and shall be maintained in a sound condition for ease of cleaning and disinfection.

11. Cooler or cold storage racking systems on which pallets of fish are stored shall be constructed of metal or other material acceptable to the Managing Director and shall be maintained in a sound condition for ease of cleaning and disinfection.

12. (1) Packaging and labelling materials shall be stored in dry and sanitary storage rooms that are intended for that purpose away from the production area, that are constructed to provide protection from weather, dust, contamination and the entry of insect and animal pests and that, if appropriate, are equipped with adequate temperature-control devices.

(2) Packaging materials and products liable to come in contact with fish or fishery products-

- (a) must not be such as to impair the organoleptic characteristics of the fish or fishery products;

- (b) must not be capable of transmitting to the fish or fishery products substances harmful to human health;
- (c) must be strong enough to protect the fish or fishery products adequately; and
- (d) must not be reused, except containers made of impervious, smooth and corrosion-resistant material which are easy to clean and disinfect, which may be re-used after cleaning and disinfection;

13. (1) Ingredients and additives such as salt and vinegar used in the processing of fish shall be stored in sanitary storage rooms that are intended for that purpose, that are constructed to provide protection from weather, contamination and the entry of insect and animal pests and that, if appropriate, are equipped with adequate temperature control devices.

(2) Notwithstanding subparagraph (1), bulk storage of ingredients and additives in an enclosed area is permitted if the area meets the requirements of paragraphs 3 to 8 of this Schedule.

(3) Doors to areas referred to in subparagraph (2) shall be constructed of smooth, non-absorbent and nontoxic materials that are washable, properly fitted and hung, maintained in a sound condition for ease of cleaning and disinfection, and so located that ingredients or additives may be unloaded and delivered or conveyed to a processing area in a sanitary manner.

(4) Notwithstanding subparagraph (1), salt may be stored in bags outside of an establishment if the bags are sound, kept off the ground and are covered with clean, waterproof coverings that protect the salt from contamination, weather and insect and animal pests.

14. (1) Adequate supplies of water that meet one of the following requirements shall be provided in every establishment under a suitable operating pressure for fish or fishery products processing, establishment cleaning and disinfection, ice making, employee sanitation and personal hygiene and the operation of toilets:

- (a) the water meets the requirements of Belize Agricultural Health Authority (Food Processing Plants) (Potable Water) (Minimum Standards) Regulations, 2001. (S.I. No. 24 of 2001); or
- (b) the water is derived from a source approved by the Managing Director.

(2) For the purpose of providing a safe and sanitary supply of water to an establishment, an Inspector may require that water supply sources be chlorinated or otherwise treated.

(3) Notwithstanding subparagraph (2), the Managing Director may allow live shellfish to be held in an establishment in untreated water derived from a source approved by the Managing Director provided that -

- (a) the median or the geometric mean of the faecal coliform most probable number in the water does not exceed 10 per 100 milliliters and not more than 10% of the water samples exceed a faecal coliform most probable number of 50 per 100 milliliters, as determined by a method acceptable to the Managing Director; and
- (b) the use of the water poses no threat of

cross-contamination in the establishment.

(4) Steam-

(a) directly in contact with fish or fishery products shall not contain any substance that is a hazard; and

(b) shall be supplied in adequate quantities for retorting and any other purpose as specified in the establishment's food safety program.

(5) Ice making or ice storage facilities shall-

(a) be operated in a manner that minimizes frost build-up;

(b) be maintained in a sound condition for ease of cleaning and disinfection; and

(c) if constructed after the coming into force of this Schedule, be built in accordance with paragraphs 3 to 8 of this Schedule.

(6) No ice making facility or ice storage facility constructed after the coming into force of this Schedule shall use wood on any surface that makes contact with ice.

(7) Ice that is for use in an establishment shall be handled and transported in a manner that prevents its contamination.

(8) No ice shall be used in an establishment unless it has been made from water that meets the requirements of this Schedule and is stored in a manner that prevents its contamination.

(9) An establishment may use water that does not meet the requirements of subparagraphs (1) to (3) for fire protection, boilers or auxiliary services if there is no connection between the other water systems providing water to the establishment and all feed lines and pipes are clearly labelled or coloured so that the purpose of each is readily discernable by an Inspector.

(10) Adequate supplies of hot water at a temperature of at least 43°C may be provided throughout processing areas for cleaning and disinfection and at all hand wash stations.

(11) Hoses and other water delivery devices in ready-to-eat fish and shellfish processing operations shall be equipped with backflow preventers or vacuum breakers.

(12) Each operator of an establishment constructed after the coming into force of this Schedule shall keep and make available to an Inspector, blueprints or other suitable drawings or sketches that show all water supply and water waste disposal systems, including sources of supply, intake locations, piping runs, treatment systems employed, location of water sampling valves for the taking of water samples before and after its treatment and the outfall or sewage hook-up locations.

15. (1) Receptacles for the effective disposal of fish or fishery products offal shall be provided, be clearly marked "For Offal Only" or with other similar wording or be colour coded, and be-

- (a) equipped with tight-fitting covers as applicable;
- (b) constructed of non-absorbent and non-corrodible materials and kept in a sound condition for ease of cleaning and disinfection; and

- (c) if stored outside the establishment, placed on a concrete pad sloped to a drain.

(2) Continuous offal handling systems that carry offal on conveyors or flumes to offal bins shall be constructed so that they pose no threat of contamination to the processing areas or to fish or fishery products being processed and must-

- (a) be equipped with tight-fitting covers;
- (b) If located inside the processing areas, be constructed of nonabsorbent and non-corrodible materials and kept in a sound condition for ease of cleaning and disinfection.
- (c) if located outside the processing areas, be kept in a sound condition for ease of cleaning and disinfection and may be Constructed of mild steel or other suitable non-absorbent metal; and
- (d) if delivering offal to the interior of the offal bin, be located over or surrounded by a concrete pad of suitable size sloped to a drain.

(3) Vessels, barges or conveyances may be used to store or transport offal to designated disposal grounds or fishmeal plants if they are operated in a clean and sanitary manner.

16. Natural or artificial lighting shall be provided at intensities adequate to ensure the effective delivery to the processing operation being conducted, and the light fixtures shall have appropriate covers and be installed for ease of

cleaning and disinfection.

17. Natural and mechanical ventilation systems shall provide clean air, inhibit condensation and maintain conditions that are free from smoke, steam or foul odours, and any openings for the ventilation of the processing or support areas shall be fitted with non-corrodible insect-proof and animal-proof screens or other similar devices.

18. (1) Refrigeration facilities shall be built in accordance with good engineering practices and with respect to freezing equipment shall-

(a) contact freeze a 25 mm-thick block of unpackaged fillets to -18°C in two hours or less; or

(b) air blast freeze fish or fishery products at a rate that prevents deterioration of the fish or fishery products, until the thickest section of the fish or fishery products is at a temperature of -18°C .

(2) Refrigeration facilities shall be operated in a manner that minimizes frost build-up.

(3) Cold storages shall be equipped with automatic temperature recording devices capable of recording the temperature at least once every 24 hours.

(4) In refrigeration facilities that are not equipped with automatic temperature recording devices, accurate thermometers must be installed and the temperature read and recorded at least once every 24 hours.

(5) An operator of a registered establishment shall keep a record

of each temperature recorded there for a period of three years.

19. All facilities and equipment shall be maintained in a sound condition so as to minimize the risk of contamination to fish or fishery products and facilitate cleaning and disinfection, and shall be installed in such a manner as to allow adequate cleaning of the surrounding area.

20. Flush toilets shall be-

- (a) present in adequate numbers for both sexes;
- (b) conveniently located adjacent to processing areas;
- (c) designed so that toilet areas do not lead directly into processing areas; and
- (d) equipped with floor drains that will prevent any overflow of water or sewage from entering or contaminating a processing area.

21. (1) Washbasins shall be equipped with non-hand-operated taps.

(2) Washbasins and other facilities or materials necessary for employee hygiene shall be-

- (a) provided in adequate quantities; and
- (b) conveniently located in or visible from processing areas.

22. Changing facilities for personnel and visitors shall be provided in every establishment that is constructed after this Schedule comes into force.

23. Utensils and cutting surfaces shall be constructed of non-corrodible, non-absorbent, smooth, impervious and washable material that is maintained in a sound condition for ease of cleaning and disinfection.

24. (1) Conveyors in contact with fish or fishery products shall be maintained in a sound condition for ease of cleaning and disinfection, be constructed of non-corrodible, non-absorbent, smooth, impervious, light coloured and non-toxic materials or non-corrodible, non-absorbent, impervious and non-toxic wire mesh or chain link and, if necessary, be equipped with effective spray washers and scrapers.

(2) Conveyors that are used for loading finished and packaged products into conveyances may be made of mild steel or other similar material and shall be maintained in a sound condition for ease of cleaning and disinfection.

25. Pallets used as equipment in a processing area, such as foot stands, stands for vats and pan racks, shall be constructed of non-corrodible, non-absorbent, smooth, non-toxic and washable materials, and be maintained in a sound condition for ease of cleaning and disinfection.

26. Vessels with enclosed processing areas shall have, in addition to meeting other applicable requirements of this Schedule-

- (a) a clean and sanitary system for conveying fish or fishery products from the reception area to the processing area;
- (b) storage areas for finished products that are large enough and designed so that they are easy to clean and, if a fishmeal plant operates onboard, a separate hold must be designated for the storage of fishmeal and other by-products;

- (c) adequate equipment for pumping or disposing of processing effluent, cleanup water, waste or fish or fishery products that are unfit for human consumption directly into the sea, or in accordance with any laws regarding sea dumping into a watertight tank reserved for that purpose;
- (d) adequate equipment for delivering pressurized clean and sanitary seawater for processing, the intake for which must be situated in a position where it is not possible for the water being taken in to become contaminated or affected by discharges into the sea of wastewater, waste and engine coolant;
- (e) walls, ceilings and non-slip floors that are easy to clean, in particular if there are pipes, chains or electrical conduits;
- (f) hydraulic systems arranged or protected in such a way as to ensure that any leakage that could contaminate fish is minimized; and
- (g) marine type toilet facilities or other sanitary facilities acceptable to an Inspector.

SCHEDULE II
(Regulation 26 (6 (a)))

ESTABLISHMENT SANITATION REQUIREMENTS

1. Every establishment shall implement and comply with its sanitation program.

2. (1) Equipment and material used to clean and disinfect an establishment and processing equipment shall be provided in adequate quantities and be conveniently located in the establishment.

(2) Any product used for the lubrication of fish or fishery products processing equipment or machinery and any product used for cleaning and disinfection shall be clearly labelled as to its use, stored in an appropriate location and only used by a person trained to use or apply it in a manner that prevents contamination of fish, fishery products or contact surfaces.

3. (1) Employees shall wear protective clothing such as coveralls, aprons, sleeves, smocks, hand coverings, hair nets or beard nets that are in a clean and sound condition and suitable for the tasks employees are charged to perform.

(2) No person shall enter a processing area unless that person-

(a) wears the protective clothing designated in the food safety program and appropriate to the tasks they will perform;

(b) ensures that their footwear is clean and sanitary and, if appropriate, uses a foot dip to do so; and

- (c) wears a hair net and, if appropriate, a beard net.

(3) No person shall:

- (a) handle or process fish or fishery products unless they first wash their hands with single-service soap, wash or rinse their waterproof protective clothing, and disinfect their hands or hand coverings if either will come into direct contact with fish or fishery products; or
- (b) after leaving a production line, return to it unless they first wash their hands with single-service soap, wash or rinse their waterproof protective clothing, and disinfect their hands or hand coverings if either will come into direct contact with fish or fishery products.

(4) Immediately on leaving a processing area a person shall remove any protective clothing and store it in a manner that prevents contamination.

4. Pesticides or any other animal control products shall be applied in a manner that prevents the contamination of fish, fishery products, packaging, labelling materials and ingredients.

5. Animals are not permitted inside an establishment.

6. Fish or fishery products offal shall be-

- (a) collected in handling systems, receptacles or

conveyances that are not used for the holding or transport of fish or fishery products intended for processing;

- (b) disposed of or stored, before disposal, in a manner that will not attract insect and animal pests, allow the build-up of offensive odours or contaminate the area surrounding the establishment; and
- (c) removed from the establishment or grounds under the control of the operator of the establishment as frequently as necessary to maintain the sanitation of the establishment, and as specified in the food safety program of the establishment.

7. Equipment and material provided to clean and disinfect protective clothing and footwear such as hand dips and foot dips shall be provided in adequate quantities and be conveniently located in processing areas.

8. Doors into and out of an establishment shall be kept closed and may be opened only when necessary to allow personnel, fish, fishery products, equipment and other materials to enter or leave the establishment unless air curtains or other devices as specified in the establishment's food safety program that prevent the entry of insect and animal pests are in operation.

9. No person who is a known carrier of a disease that is likely to be transmitted through food or who is afflicted with an infected wound, skin infection, sore, diarrhoea or any communicable disease, shall work in a registered establishment if there is a possibility of contaminating fish or fishery products with pathogenic organisms.

10. A person engaged in the handling or processing of fish or fishery products shall not wear any jewellery, fingernail polish or personal adornments that could contaminate or become incorporated into fish being processed.

11. (1) No person shall smoke, spit, talk excessively, eat, chew gum or store food or other personal items not used in fish processing in processing areas.

(2) Unnecessary material or equipment shall not be stored in a processing area.

12. Handwash and toilet facilities shall be maintained in good operating order and be properly equipped with single-service towels and toilet tissue, and all effluent and sewage shall be disposed of in accordance with the relevant legislation or, if none exists, in a manner satisfactory to an Inspector.

13. (1) The grounds under the control of an operator of an establishment in proximity to the establishment shall be kept clean, free from debris and unnecessary material and be maintained to minimize harbourages for insect and animal pests.

(2) Areas where fish or fishery products are loaded, unloaded or handled and other high traffic areas shall be paved with asphalt, covered with concrete or other impervious material or with material acceptable by an Inspector and equipped with appropriate drains.

14. Forklifts and other devices used for moving fish or fishery products and materials inside an establishment shall be clean and maintained in a sound condition.

15. (1) Subject to subparagraph (2), no person shall use wooden pallets in an establishment for any purpose other than-

- (a) to handle or transport boxed or otherwise containerized raw material in a holding room; or
- (b) to transport ingredients, additives, packaging material, raw material, labels, semi-processed salt fish, or packaged, boxed or otherwise containerized finished products into or out of a processing area.

(2) Every pallet shall be clean and maintained in a sound condition.

16. (1) Fish or fishery products shall be kept iced or chilled and protected from contamination before processing in the establishment and, if the type of process operation conducted so requires, shall be washed before processing.

(2) Cold storages shall maintain the temperature of fish or fishery products at -18°C or colder.

(3) Coolers shall maintain fish or fishery products at a temperature from 4°C to -1°C .

17. (1) Processed fish or fishery products shall be stored in locations designated in the food safety program in order to preserve its quality and safety.

(2) No odiferous or toxic substance shall be stored in a processing area.

18. Frozen fish or fishery products shall be handled and protected in an establishment to ensure that the temperature of the fish or fishery products does not increase more than 5.5°C during the time the fish is removed from cold storage and returned to it unless the frozen fish or fishery products is thawed for further processing; or is placed on a conveyance equipped with cold-storage capability.

**SCHEDULE III
(Regulation 24)**

**REQUIREMENTS FOR VESSELS USED FOR FISHING OR
TRANSPORTING FISH OR FISHERY PRODUCTS**

1. Areas where fish, fishery products and ice are stored shall-
 - (a) have covers to protect the fish, fishery products and be from the sun and weather;
 - (b) be provided with drainage to effectively remove ice melt water and ensure that fish or fishery products and ice do not come into contact with bilge water or other contamination; and
 - (c) where it is necessary to prevent physical damage to the fish or fishery products, be divided into pens or other suitable means as appropriate.
2. Subject to paragraph 3, fish or fishery products and ice storage areas shall be of non-absorbent, non-corrodible materials, other than wood, and so constructed as to preclude physical damage to the fish or fishery products and facilitate cleaning and any surfaces that contact fish or fishery products shall be smooth and free from cracks and crevices.
3. In the case of vessels built prior to February 12th, 2001, and vessels having no below deck storage areas, built-in fish and ice storage areas shall be so constructed as to preclude physical damage to the fish or fishery products and may be of wood, if the surfaces are smooth, free from cracks and crevices and coated with a durable, light coloured paint or coating of a type approved

by the Managing Director.

4. Boxes for fish or fishery products other than live shellfish shall be of smooth, non-absorbent, non-corrodible material, other than wood, free from cracks and crevices, and so constructed as to provide drainage and protect the fish or fishery products from damage by crushing when the boxes are stacked.

5. Fresh fish or fishery products storage areas shall be separated from engine compartments and other heated areas of a vessel by watertight, insulated bulkheads and wall surfaces; bulkheads and deck heads in frozen storage areas of a vessel shall be well insulated.

6. Fish and fishery products handling equipment, such as chutes, conveyors, fish washers, tables and utensils, shall be of smooth, non-absorbent, non-corrodible material, other than wood, free from cracks and crevices and so constructed as to facilitate cleaning.

7. Forks, pumps, tools or other equipment and practices that pierce, tear, or otherwise damage or contaminate the edible portion of fish or fishery products shall not be used.

8. Fish or fishery products, while on board a vessel used for fishing or transporting fish or fishery products, shall be-

- (a) preserved by the use of finely divided ice sufficient to reduce and hold the temperature at 4°C or lower, and such ice shall be made from water from a source approved by the Authority's water quality laboratory; or
- (b) preserved by such other methods as the Managing Director may approve.

9. Where chilled water systems are installed on a vessel, such systems shall be of materials approved by the Managing Director, constructed to facilitate proper cleaning and be capable of holding fish or fishery products at -1°C .

10. Freezing facilities on a vessel shall be capable of freezing the daily catch of fish or fishery products at a rate equivalent to at least the freezing rate of a 25 mm thick block of fish when the temperature of the thermal centre is reduced from 0°C to -20°C in two hours or less.

11. (1) Fish or fishery products on board a vessel shall be frozen at a freezing rate not less than the rate prescribed by paragraph 10.

(2) In the case of a packaged fish product on board a vessel, the time required to reduce the thermal centre of the packaged product to -20°C shall not exceed 36 hours.

12. (1) Except for brine frozen fish, the thermal centre of the fish on board a vessel shall be reduced to a temperature of -20°C or lower before the fish can be removed from the freezer to the cold storage area.

(2) In the case of brine frozen fish on board a vessel, the thermal centre of the fish shall be reduced to -12°C before the fish can be removed from the freezer to the cold storage area.

13. After freezing, fish on board a vessel shall be glazed or packaged to protect it against dehydration and oxidation.

14. Storage areas in which frozen fish or fishery products are held on board a vessel shall be maintained at a temperature of -26°C or lower.

15. At least once daily, fish receiving areas and all equipment, containers and utensils used in the handling of fish on board a vessel shall be thoroughly

cleaned with water from a source approved by the Authority's water quality laboratory and disinfected.

16. Following the discharge of fish from a vessel, all equipment and utensils used in the handling of fish and the storage areas, chilled water system, fish containers, pen boards and shelf boards shall be forthwith thoroughly cleaned with water from a source approved by the Authority's water quality laboratory and disinfected.

17. A storage record of the fish or fishery products catch shall be kept on all fishing vessels and the identity of each day's catch shall be maintained.

18. Hand washing and marine type toilet facilities shall be provided on vessels 13.7 metres or more in overall length that has sleeping accommodation and shall be maintained in a clean and sanitary condition.

SCHEDULE IV
(Regulations 38 and 39 (1))

**REQUIREMENTS FOR CONVEYANCES AND EQUIPMENT
USED FOR UNLOADING, HANDLING, HOLDING AND
TRANSPORTING FRESH FISH AND FISHERY PRODUCTS**

1. Forks, pumps, tools or other equipment and practices that pierce, tear or otherwise damage or contaminate the edible portion of fish or fishery products shall not be used.
2. Fish handling equipment, such as chutes, conveyors, fish washers, tables and utensils, shall be of smooth, non-absorbent, non-corrodible material, other than wood, free from cracks and crevices and so constructed as to facilitate cleaning.
3. (1) Fish shall be transported in covered containers approved by the Managing Director or enclosed vehicle bodies.

(2) The contact surfaces of fish or fishery products storage areas in vehicles and of containers used for transporting fish or fishery products shall be smooth, free from cracks and crevices and made of non-corrodible material.
4. (1) The containers and vehicle bodies used to hold or transport fish or fishery products shall be filled to a level no higher than 90 cm of its depth.

(2) The body of a vehicle used for transporting fish or fishery products in bulk shall be divided at intervals of 1 metre along its length.
5. (1) Fish or fishery products held prior to being transported shall be iced or chilled after unloading from a vessel and be protected from the sun

and weather and from contamination.

(2) Fish shall be iced or chilled while being transported.

6. Water used for unloading, washing or transporting fish or fishery products shall be clean and obtained from a source approved by the Authority's water quality laboratory.

7. Offal and other refuse shall be disposed of in a manner satisfactory to an Inspector.

8. Areas where fish or fishery products is landed or handled and all surfaces that come into contact with fish or fishery products during unloading, handling, holding and transportation shall be maintained in a clean and sanitary condition.

SCHEDULE V
(Regulation 39 (2))

**REQUIREMENTS FOR HEALTH CONTROL AND THE
MONITORING OF PRODUCTION CONDITIONS FOR THE
PLACING ON THE MARKET OF FISH AND FISHERY
PRODUCTS**

1. General monitoring

(1) In accordance with regulation 4 (3) of the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, (S.I. 25 of 2001), and in order to establish whether the requirements of this Regulation are complied with, an Inspector may at any time-

- (a) perform a check on the fishing vessels, on the understanding that such a check may be carried out during the stay in port;
- (b) perform a check on the conditions of landing and first sale;
- (c) perform an inspection at regular intervals of establishments to check, in particular:
 - (i) whether the conditions for approval are still fulfilled;
 - (ii) whether the fish or fishery products are handled correctly;
 - (iii) the cleanliness of the premises, facilities and instruments and staff

hygiene;

(iv) whether identification marks are put on correctly;

(d) perform an inspection of wholesale markets;

(e) perform a check on storage and transport conditions.

(2) In order to discharge his or her duties under the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, (S.I. 25 of 2001), and these Regulations, an Inspector may at any time-

(a) enter any establishment, vessel or vehicle used for the storage or carriage of fish or fishery products and open any container that he or she has reason to believe contains fish or fishery products;

(b) require to be produced for inspection or for the purpose of obtaining copies thereof, or extracts therefrom, any books, shipping bills, bills of lading or other documents or papers relating to the processing, transporting or marketing of fish or fishery products, and

(c) take samples of fish or fishery products for inspection and laboratory analysis.

(3) No person shall obstruct or impede an Inspector in the discharge of his or her duties under the Belize Agricultural Health Authority (Food Safety) Regulations, 2001, (S.I. 25 of 2001), and these Regulations.

(4) No Inspector shall inspect any processed product in which he is directly or indirectly financially interested.

2. Special checks

(1) Organoleptic checks -

- (a) Each batch of fish or fishery products must be submitted for inspection by the Authority at the time of landing, exportation or before first sale to check whether they are fit for human consumption. This inspection comprises an organoleptic check, carried out by sampling.
- (b) Fishery products complying, as far as the freshness criteria are concerned, with the quality requirements or marketing standards already laid down pursuant to Part V (Quality Requirements) of these Regulations are considered to fulfill the organoleptic requirements necessary for compliance with the provisions of this Schedule.
- (c) If the organoleptic examination reveals that the fishery products are not fit for human consumption, measures shall be taken to withdraw them from the market and denature in such a way that they cannot be re-used for human consumption.
- (d) If the organoleptic examination reveals any doubt as to the freshness of the fishery

products, use may be made of chemical checks or microbiological analyses.

- (e) Importers or establishments HACCP certified by the Authority with good compliance records (acceptable results for all analyses conducted on 10 consecutive inspections of the selected products exported or imported) may be considered for reduced inspection frequencies provided that they comply with the provisions of these Regulations.

(2) Parasite checks -

- (a) Before they are released for human consumption, fish and fish products shall be subject to a visual inspection, by way of sample, for the purpose of detecting any parasites that are visible.
- (b) Fish or parts of fish which are obviously infested with parasites, and which are removed, shall not be placed on the market for human consumption.

(3) Chemicals checks -

(1) Where necessary, samples shall be taken and subjected to laboratory analysis for the control of the following parameters:

- (a) TVB-N (Total Volatile Basic Nitrogen) and TMA-N (Trimethylamine -

N i t r o g e n) . The levels of these parameters will be specified for each category of species.

(b) Histamine.

Nine samples shall be taken from each batch. These must fulfill the following requirements:

- the mean value must not exceed 100 ppm;
- two samples may have a value of more than 100 ppm but less than 200 ppm;
- no sample may have a value exceeding 200 ppm.

These limits apply only to fish species of the following families: Scombridae and Clupeidae. However, fish belonging to these families, which have undergone enzyme-ripening treatment in brine, may have higher histamine levels but not more than twice the above values. Examinations shall be carried out in accordance with reliable, scientifically recognized methods.

(2) Contaminants present in the aquatic environment -

(a) Without prejudice to the provisions of the Pesticide Control Act, (CAP. 216), the Belize Environmental Protection Act (CAP. 328), the Coastal Zone Management Act (CAP. 329), concerning water protection and management-

(i) fishery products must not contain in their edible parts contaminants present in the aquatic environment such as veterinary drug residues,

heavy metals and organochlorinated substances at such a level that the calculated dietary intake exceeds the acceptable daily or weekly intake for humans; and

(ii) the monitoring system as established by the Belize Agricultural Health Authority (Biological Residues) (Control) Regulations, 2001, (26 of 2001), shall be implemented to check the level of contamination of fish and fishery products;

(b) the methods of analysis to be used to check the chemical parameters, as well as the sampling plans and the established acceptable levels for the chemical parameters shall be determined by the Authority and carried out in accordance with reliable, scientifically recognized methods.

4. Microbiological Analyses -

(1) The Authority shall perform microbiological analyses on samples of fish and fishery products from importers and fish processing establishments on a regular basis as part of its procedures in monitoring compliance in its food safety program.

(2) Microbiological criteria, including sampling plans and methods of analysis, must meet the Belizean guidelines for microorganisms in fish and fishery products as established by the Authority (Table 1) before it is placed for sale on the market.

(3) Samples failing to meet microbiological criteria shall be subject to regulatory action as outlined by the Food Safety Services of the Authority. (Table 1).

(4) Any sample of a processed product that has been used for inspection or testing may be returned to the applicant, at his request and expense; otherwise it shall be destroyed, or disposed of to a charitable institution.

TABLE 1

BACTERIOLOGICAL GUIDELINES FOR FISH AND FISH PRODUCTS

Test Organism*	Product Type **	No. of sample units	Acceptance number(c)	m/g	M/g	Criteria for action
<i>Escherichia coli</i>	Cooked or ready-to-eat products	5	1	4	40	Reject if c=2 or more, or if any one sample exceeds M
	Raw molluscan shellfish	5	1	230/100g	330/100g	Reject if c=2 or more or if any one sample exceeds M

	All other types	5	2	4	40	Reject if c=3 or more, or if any one sample exceeds M
Most Probable Number (MPN)	All types	5	2	100/100g	330/100g	Reject if c=3 or more, or if any one sample exceeds M
Standard Plate Count	All types	5	2	100000	500000	Reject if c=3 or more, or if any one sample exceeds M
<i>Coagulase-Positive Staphylococci</i>	All types	5	1	100	1000	Reject if c=2 or more, or if any one sample exceeds M
<i>Salmonella</i>	All types	5	Absent in each 25 g sample or in pooled samples of 125 g.			Reject if Salmonella is detected.
<i>Vibrio cholerae</i>	Cooked or ready to eat products	5	Absent in each 25 g sample or in pooled samples of 125 g.			Reject if <i>Vibrio cholerae</i> is detected.
<i>Listeria monocytogenes</i>	(See attached)					

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* The analysis of all fish or fishery products shall be conducted in accordance with approved methods.

** Raw shucked or in the shell oysters, clams, mussels or other molluscs and whole scallops which comply with regulation 6 (1) (b) of these Regulations are considered satisfactory when *Escherichia coli* MPN per 100 g of shellfish meat does not exceed a MPN of 230 or if one of the five samples exceeds a MPN of 230 but is less than or equal to a MPN of 330, based on a 5-tube decimal dilution test.

*** Foods not supporting growth of *L.monocytogenes* include the following:

- a. pH 5.0 - 5.5 and $A_w < 0.95$
- b. pH < 5.0 regardless of A_w
- c. $A_w \leq 0.92$ regardless of pH
- d. frozen foods

The pH and A_w determination should be done on 3 of 5 analytical units. None of the analysed units can fall into the range of pH and A_w supporting the growth of *L.monocytogenes*.

The designated analytical unit is taken from each sample unit.

Processed products which require cooking and which are clearly labelled with adequate cooking instructions are excluded from testing for *L.monocytogenes*.

**** The method used for detecting *Listeria* depends on GMP status of a plant and the type of food.

NOTE: m - no. of bacteria per gram separating acceptable from marginally acceptable samples.

c - no. of samples that may exceed this number of bacteria per gram

M - no sample can exceed this number of bacteria per gram

3. Payment fees and charges.

- (a)** Fees and charges for any inspection or laboratory service shall be paid by the interested party making the application for such service, or the establishment or importer undergoing such inspection in accordance with the applicable provisions of this Part.
- (b)** All fees and charges for any inspection or laboratory service, performed pursuant to this Part shall be paid by check, draft, or money order made payable to the Belize Agricultural Health Authority (BAHA).
- (c)** Such check, draft, or money order shall be remitted to the appropriate regional or area office serving the geographical area in which the services are performed, within thirty (30) days from the date of billing, unless otherwise specified in a contract between the applicant and the Managing Director, in which latter event the contract provisions shall apply.

**SCHEDULE VI
(Regulation 15 (2) (c))****MODEL CERTIFICATE (E.U.)****HEALTH CERTIFICATE**

**For fishery and aquaculture products intended for export to the
European Community**

Reference No:

Country of dispatch:	
Competent Authority:	

I. Details identifying the fishery products

Description of fishery/aquaculture products: _____

-species (scientific name): _____

-presentation of product and type of treatment: _____

Code number (where available): _____

Type of packaging: _____

Number of packages: _____

Net weight: _____

Requisite storage and transport temperature: _____

II. Origin of products

Name(s) and official approval/registration number(s) of establishment(s), factory vessel(s), or cold store(s) approved or freezer vessel(s) registered by the Competent Authority for export to the EC:

III. Destination of products

The products are dispatched

from: _____

to: _____

by the following means of transport: _____

Name and address of dispatcher: _____

Name of consignee and address at place of destination: _____

IV. Health attestation

The Official Inspector hereby certifies that the fishery or aquaculture products specified above:

1.- have been caught, landed, where appropriate packaged, handled, marked, prepared, processed, frozen, thawed, stored and transported under conditions at least equivalent to those laid down in Council Directive 91/493/EEC of 22 July 1991 laying down the health conditions for the production and the placing on the market of fishery products;

- have undergone health controls at least equivalent to those laid down in Directive 91/493/EEC and in the implementing decisions thereto;

- do not come from toxic species or species containing biotoxins;

2.- in addition in the case of frozen or processed bivalve molluscs, that have been gathered in production areas subject to conditions at least equivalent to those laid down in Council Directive 91/492/EEC of 15 July, 1991, laying down the health conditions for the production and the placing on the market of live bivalve molluscs.

The undersigned Official Inspector hereby declares that he is aware of the provisions of Directives 91/492/EEC, 91/493/EEC and Decision 97/296/EC.

Done at

.....

on

.....
Signature of Official Inspector

Official
Stamp