

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

**DIRECTIVE No. (6/98)**

August 3, 1998

In exercise of the powers conferred by Section 23 of the Myanmar Marine Fisheries Law 1990, the Director General of the Department of Fisheries hereby issues the following Directive for inspection to detect parasites and instructed monitoring system for used in the processed Fish and Fishery Products

**Inspection to detect parasites and instructed monitoring system  
for used in the processed Fish and Fishery Products.**

- 1.1 This Directive applies to direct inspection and monitoring system for inspection of parasites in fish and fishery products before they are released for human consumption.
- 2.1 For the purpose of this Directive.
  - (a) '*visible parasite*' means a parasite or a group of parasites which has a dimension, colour or texture which is clearly distinguishable from fish tissues;
  - (b) '*visual inspection*' means a non-destructive examination of fish or fishery products without optical means of magnifying and under good light conditions for human vision, including, if necessary, candling.

**Conditions concerning parasites**

- 3.1 During production and before they are released for human consumption, fish and fishery products must be subject to a visual inspection for the purpose of detecting and removing any parasites that are visible.

Fish or parts of fish which are obviously infested with parasites, and which are removed, must not be placed on the market for human consumption.

- 3.2 The fish and fishery products referred to in sub-clause 3.3 which are to be consumed as they are must, in addition, be subjected to freezing at a temperature of not more than -20° C in all parts of the product for not less than 24 hours. Products subjected to this freezing process must be either raw or finished.
- 3.3 Fish and Fish products subject to the conditions in sub-clause 3.2:
- (a) fish to be consumed raw or almost raw,  
e.g. raw herring 'maatje';
  - (b) the following species, if they are to undergo a cold smoking process at which the internal temperature of the fish is not to exceed 60° C:
    - herring,
    - mackerel,
    - sprat,
    - salmon;
  - (c) marinated and/or salted herring where this process is insufficient to destroy the larvae of nematodes.
- 3.4 Manufacturers must ensure that fish and fish products listed in clause 3 or the raw materials for use in their manufacture are subjected to the treatment described in clause 2, prior to their release for human consumption.
- 3.5 The fishery products listed in clause 3 must, when they are placed on the market, be accompanied by a document from the manufacturer stating the type of process they have undergone.

### **Parasites Checks**

- 4.1 Fish and Fishery products, before they are released for human consumption, fish and fishery products must be subjected to a visual inspection, by way of sample, for the purpose of detecting any parasites that are visible.  
Fish or part of fish which are obviously infested with parasites, and which are removed, must not be placed on the market for human consumption.
- 4.2 Visual inspection shall be performed on a representative number of samples.
- 4.3 The persons in charge of on-shore establishments and qualified persons on board factory vessels shall determine the scale and frequency of the inspection referred to in clause 3.1 by reference to the nature of the fishery products, their geographical origin and their use.
- 5.1 During production the visual inspection of eviscerated fish must be carried out by qualified persons on the abdominal cavity and livers and roes intended for human consumption. According to the system of gutting used, the visual inspection must be carried out:
  - (a) in the case of manual evisceration, in a continuous manner by the operative at the time of evisceration and washing.
  - (b) in the case of mechanical evisceration, by sampling carried out on a representative number of samples being not less than 10 fish per batch.
- 5.2 The visual inspection of fish fillets or fish slices must be carried out by qualified persons during trimming after filleting or slicing. Where an individual examination is not possible, because of the size of the fillets or the filleting operators, a sampling plan must be drawn up and kept available for the MDFS inspection team.

### **Rejection of lot for export**

- 6.1 If an authorized officer inspects fish and fishery product that does not meet the requirements of this Directive and clause 16.1 of DOF Directive (9/96), officer shall reject the food for export.
- 7.1 Any licence-holder for the processing of fish and fishery products shall abide by this Directive as one of the conditions of the licence.
- 7.2 On violation of the any terms or conditions of the Directive, criminal action may be taken under Section 45 of the Myanmar Marine Fisheries Law 1990 and the licence-holder may also be liable to suspension, revocation, termination and cancellation of the licence under Section 24 of the said Law.

Sd xx Soe Win

Director General  
Department of Fisheries