

Fax : 011-23748024

E-mail : eic@eicindia.gov.in

Web.: www.eicindia.gov.in

ग्राम : निर्यातगुण

Games : SHIPMENTQUALITY

दूरभाष :

Phone : 23365540, 23341263, 23748189



भारतीय निर्यात निरीक्षण परिषद्

(आई एस ओ 9001:2008 प्रमाणित संस्थान)

(वाणिज्य एवं उद्योग मंत्रालय, भारत सरकार)

तीसरी मंजिल, एन.डी.वाई.एम.सी.ए. कल्चरल सेंटर बिल्डिंग)

1 जय सिंह रोड, नई दिल्ली-110 001

EXPORT INSPECTION COUNCIL OF INDIA

(An ISO 9001:2008 Certified Organisation)

(Ministry of Commerce & Industry, Govt. of India)

3rd Floor, NDYMCA Cultural Centre Building,

1 Jai Singh Road, New Delhi - 110001

सं.निनिष/डी (क्यू/सी)

No. EIC/D (Q/C)

T- 1 (Ex. Inst.) /2012/

To,

Joint Director (I/C)

EIA-Kochi / Chennai / Delhi

Deputy Director (I/C)

EIA-Mumbai / Kolkata

दिनांक :

Dated :

September 11, 2012

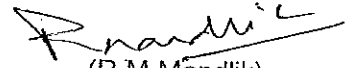
**Sub: Executive instructions For Approval and monitoring of Factory vessels / freezer vessels / Pre-processing centres / ice plants / establishments / cold stores / hatchery / aquaculture farms / feed mills / landing centers / fishing vessels, meant for Processing / handling / storing Fish & fishery products for export-
AMENDMENT NO. 3 reg.**

Sir,

In continuation of this office letter of even number dated 17th July 2012, please find enclosed herewith the Amendment number 3 to the Document Number EIC/F & FP/Ex. Inst./ March /2012/Issue 4.

This issues with the approval of Director, EIC.

Yours faithfully,


(R.M. Mandlik)
Deputy Director

Encl as stated above.

Copy to : (along with the copy of the enclosure)

1. EIA-Mumbai SO Goa
2. EIA Mumbai SO Ratnagiri
3. EIA-Mumbai SO Porbandar
4. EIA-Mumbai SO Veraval
5. EIA-Chennai SO Vizag
6. EIA Chennai SO Bhimavaram
7. EIA Chennai SO Tuticorin
8. EIA-Chennai SO Nagarcoil
9. EIA-Kochi SO Mangalore
10. EIA - Kochi SO Quilon
11. EIA-Kochi SO Bangalore
12. EIA Kolkata SO Bhubaneswar
13. Shri Kuldeep Singh. AD, EIC- with a request to update the website suitably.

**Amendment Number 3 to the Executive Instruction
Document Number EIC/F & FP/Ex. Inst./ March /2012/Issue 4**

Page no.	Clause no. / Annexure No.	Existing sentence	Amended sentence
14	2.3.10	<p>In the case of facility meant for export of F&FP to <u>non-EU countries other than the Russian Federation</u>, the In-charge of the Agency shall grant full approval of the facility for a period of two years from the date of the conditional approval, which shall be intimated to the unit in the format specified at Annexure 18 (Page No. 240-241) / Annexure 18A (Page No. 242-243) with a copy marked to the Director (I&Q/C) for information. The in-charge of the Agency shall also issue 'Certificate of Approval' to the facility as per the format specified at Annexure 19 (Page No. 244). The certificate of approval shall be issued only after granting full approval to the facility.</p> <p>However in the case of facilities meant for export of F&FP to the EU and / or Russian Federation, the in-charge of the Agency shall send his / her recommendation for approval to the Director (I&QC), along with the APE report as per Annexure – 16 (Page No. 236-237)</p>	<p>In the case of facility meant for export of F&FP to <u>non-EU countries other than the Russian Federation</u>, the In-charge of the Agency shall grant full approval of the facility for a period of two years from the date of the conditional approval, which shall be intimated to the unit in the format specified at Annexure 18 (Page No. 240-241) / Annexure 18A (Page No. 242-243) with a copy marked to the Director (I&Q/C) for information. The in-charge of the Agency shall also issue 'Certificate of Approval' to the facility as per the format specified at Annexure 19 (Page No. 244). The certificate of approval shall be issued only after granting full approval to the facility.</p> <p>However in the case of facilities (factory vessels, freezer vessels, pre-processing centers (independent / detached), ice plant (independent / detached), establishments, cold storages (independent / detached) meant for export of F&FP to the EU and / or Russian Federation, the in-charge of the Agency shall send his / her recommendation for approval to the Director (I&QC), along with the APE report as per Annexure – 16 (Page No. 236-237)</p> <p>The facilities such as feed mills, hatcheries, aquaculture farms, fishing harbours, landing / auction centers and fishing vessels, the approval shall be granted by In-charge of Agency.</p>

**Amendment Number 3 to the Executive Instruction
Document Number EIC/F & FP/Ex. Inst./ March /2012/Issue 4**

Page no.	Clause no. / Annexure No.	Existing sentence	Amended sentence
79	APPENDIX-A	Requirement for approval of feed mills	The modified APPENDIX- A (Amendment no. 3) is enclosed
81	APPENDIX-B	Requirements for approval of hatchery	The modified APPENDIX- B (Amendment no. 3) is enclosed
63	APPENDIX-C	Requirements for approval of aquaculture farms	The modified APPENDIX- C (Amendment no. 3) is enclosed
87	APPENDIX-D	Requirements for approval of the landing centers / fishing harbours / auction centers	The modified APPENDIX- D (Amendment no. 3) is enclosed
89	APPENDIX-E	Requirements for approval of fishing vessels	The modified APPENDIX- E (Amendment no. 3) is enclosed
123	APPENDIX-C-1	Application for approval / renewal of approval of aquaculture farm	The modified APPENDIX- C-1 (Amendment no. 3) is enclosed
127	APPENDIX-D-1	Application for approval / renewal of approval of landing centers / fishing harbours	The modified APPENDIX- D-1 (Amendment no. 3) is enclosed
131	APPENDIX-E-1	Application for approval / renewal of approval of fishing vessels	The modified APPENDIX- E-1 (Amendment no. 3) is enclosed
186	ANNEXURE 6	Assessment report of aquaculture farm	The modified ANNEXURE 6 (Amendment no. 3) is enclosed
189	ANNEXURE 7	Assessment report of landing centers / fishing harbours	The modified ANNEXURE 7 (Amendment no. 3) is enclosed
192	ANNEXURE 8	Assessment report of fishing vessels	The modified ANNEXURE 8 (Amendment no. 3) is enclosed
286	ANNEXURE 41	Monitoring report	The modified ANNEXURE 41 (Amendment no. 3) is enclosed
288	ANNEXURE 42	Monitoring report	The modified ANNEXURE 42 (Amendment no. 3) is enclosed
290	ANNEXURE 43	Monitoring report	The modified ANNEXURE 43 (Amendment no. 3) is enclosed
28	8.3c)	c) Preprocessing centres (independent / detached) / Establishments shall maintain PHT certificates and other traceability records pertaining to the	c) Preprocessing centres (independent / detached) / Establishments shall maintain copies of the PHT certificates and other traceability records pertaining to the aquaculture products

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Page no.	Clause no. / Annexure No.	Existing sentence	Amended sentence
		aquaculture products processed at least for two years for verification by EIA. The details of stock of raw material utilized against each health certificate and balance stock, if any, shall be recorded on the back of the PHTC, which shall be countersigned by the EIA official.	processed at least for two years for verification by EIA. The details of stock of raw material utilized against each health certificate and balance stock, if any, shall be recorded on the back of the PHTC, which shall be countersigned by the EIA official. Once fully utilized the original PHTR shall be surrendered to EIA.
33	8.5.9 g)	g) All consignments of aquaculture shrimps meant for export to Japan shall be got tested for banned antibiotics including nitrofurantoin metabolites and also the herbicide Pendimethalin at EIA Lab. In such cases, samples shall be drawn by EIA officers / persons authorised by in-charge of Agency.	g) All consignments of aquaculture shrimps meant for export to Japan shall be got tested for nitrofurantoin, its metabolites, and herbicide Pendimethalin at EIA Lab. In such cases, samples shall be drawn by EIA officers / persons authorised by in-charge of Agency.
62	15.2.2.3	The consignments of <u>aquaculture shrimps</u> meant for export to Japan shall be tested for antibiotics residues including nitrofurantoin metabolites and herbicide residue Pendimethalin, for which the samples shall be drawn by an EIA officer / person deputed by in-charge of Agency and tested at EIA laboratory. However, for the parameters, which cannot be tested in EIA	The consignments of <u>aquaculture shrimps</u> meant for export to Japan shall be tested for nitrofurantoin, its metabolites and herbicide i.e. Pendimethalin, for which the samples shall be drawn by an EIA officer / person deputed by in-charge of Agency and tested at EIA laboratory. However, for the parameters, which cannot be tested in EIA labs., these may be got tested (after the approval of EIC) at EIC approved labs. The testing fee on actual and deputation charge as per Annexure 1 (Page No.171-172) shall be born by the processor. The test reports shall be issued as per

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Page no.	Clause no. / Annexure No.	Existing sentence	Amended sentence
		labs., these may be got tested at EIC approved labs. The testing fee on actual and deputation charge as per Annexure 1 (Page No.171-172) shall be born by the processor. The test reports shall be issued as per the format enclosed at Annexure-64 (Page No. 333).	the format enclosed at Annexure-64 (Page No. 333).
63	15.2.4 (this new clause shall be added after clause 15.2.3.4)		Health certificate for consignments of fish & fishery products meant for P.R. China shall be issued in the prescribed format after meeting the requirements as stated in the Annexure 70 (page No. 343)
56	15.2.1.1 (5 shall be added)		<p>Health certificate shall be issued for frozen fish & fishery consignments meant for EU, by air, on submitting the declaration by the exporter, to EIA, stating that every care has been taken for maintaining the desired temperature during the transit, while sending the consignment.</p> <p>In addition to above, I.18 in the health certificate (EU format) shall be stated as below.</p> <p>"No commercial value and not for sale"</p> <p>Further, if the RASFF is generated, on account of temperature abuse or for not maintaining the cold chain or alerted organoleptic characters then NO health certificate for EU shall be issued for next SIX months from the date of generation of the said alert.</p>

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Page no.	Clause no. / Annexure No.	Existing sentence	Amended sentence
59	15.2.1.3 (1.2 certificate reference number)	KOC/1	EIA/KOC/(current financial year)/five digit unique no. e.g. EIA/KOC/2012-13/00001, EIA/KOC/2012-13/00002 etc.

**APPENDIX – A (Amendment No. 3)****REQUIREMENTS FOR APPROVAL OF FEED MILLS**

Feed mills are one of the important links in primary production chain where proper control systems shall be in place to establish the safety of aquaculture products produced. Therefore, feed mills shall implement HACCP based control systems, including Good Manufacturing Practices (GMP) and comply with the following basic requirements to produce safe and quality feeds consistently.	
1	Surroundings
1.1	The premises shall be kept clean and shall have defined curtilage. All the roads in the premises shall be concreted / tarred or turfed to prevent wind-blown dust.
1.2	There shall not be any swamps, stagnant water or signs of any rodent harbourage inside the premises.
2	Construction, layout and equipment.
2.1	The factory shall be housed in a building of permanent nature affording sufficient protection from the environment and shall be of sufficient size for the work to be carried out under hygienic conditions. The design and layout shall be such as to preclude contamination.
2.2	The layout of different sections shall be such as to facilitate smooth and orderly flow of work and to prevent possible cross contamination and backtracking.
2.3	There shall be adequate lighting and ventilation. Light fixtures shall be protected with proper covering.
2.4	The layout shall ensure sufficient space in different sections for machinery, equipment, personnel etc. without congestion.
2.5	The building shall provide sufficient protection against the entry and harbourage of rodent, insects, birds etc.
2.6	The establishment shall have the suitable facility prevent the entry of flies.
2.7	Suitable facilities for washing hands shall be provided for workers at entry points.
2.8	Change room(s) of adequate size shall be provided for workers.
2.7	Floor, walls and roof shall be smooth and easily cleanable.
2.8	Utensils, machineries, conveyors, mills, aspirators, screeners, mixers and other feed contact surfaces shall be smooth, clean and maintained in good hygienic condition to avoid contamination of products.
2.9	Sieves, screens, filters, separators and mixers shall be regularly checked for damages, cleanliness and their effective operation.
2.10	Metal detectors and / or magnets shall be installed in the processing line at suitable locations wherever necessary and regularly checked for their effective operation and records maintained.
3	Cleaning and sanitation
3.1	A well-documented effective cleaning and sanitation programme shall be developed and implemented as per the laid down frequency.
4	Waste management
4.1	Waste shall be collected promptly and / or stored in dedicated waste containers away from incoming raw material and finished product storage areas and shall be disposed of legally.



5	Pest control.
5.1	Effective pest control system shall be adopted to avoid pests and documented.
6	Personal Hygiene
6.1	Employees shall adopt proper hygiene practices and wear clean protective clothes. There shall be adequate washing facilities.
7	Storage facilities
7.1	Separate storage facilities shall be provided for storing incoming materials, finished products and also packing materials hygienically. Storage areas shall be hygienically maintained and shall be free from moisture, dust, vermin and birds.
7.2	Medicated feeding stuff, premix and additives shall be stored in suitable separate and secured rooms or hermetic containers with proper labelling and traceability records on a first in first out basis. Only authorised person shall have access to these stores.
7.3	Proper records of storage, with details of incoming and outgoing materials shall be maintained.
8	Implementation of HACCP
8.1	Feed mill shall implement HACCP and prerequisite programme including GMP, SSOP etc. Critical Control Points shall be identified and Critical Limits shall be monitored; if applicable.
8.2	Internal audits shall be conducted at least once in a year to establish effectiveness of HACCP controls. HACCP has to be reviewed at least every year or whenever there is a change.
9	Technologists
9.1	Technologists having required qualification and experience (Amendment no. 3) shall be appointed to carry out sampling, inspection, testing and also to supervise production and to carry out HACCP controls and other activities. These technologists shall be approved by the concerned EIA
10	Inspection & Testing
10.1	Incoming materials, process materials and finished products shall be tested for microbiological and chemical parameters as specified in the HACCP Manual in the in-house laboratory or EIC approved labs. Effective quality control of all ingredients and final products shall be established to ensure the wholesomeness and safety of feed produced. The final product shall be tested for prohibited antibiotics like Chloramphenicol and metabolites of Nitrofurantoin and other prohibited pharmacologically active substances. The test results shall be made available to the approved farms / hatchery along with feed supplied.
10.2	Homogeneity tests shall be conducted at a laid down frequency to check the dispersion of permitted feed additives and veterinary medicinal products in feed.
11	Pelleting & cooling
11.1	A written procedure shall be developed to ensure regular cleaning of cooler. If air is used for conveying or cooling, it should be checked for microbial contamination.
11.2	Pelleting conditions must be assessed to ensure stability of the feed additives.
12	Dust control
12.1	The factory shall have a dust management plan to avoid accumulation of dust at all areas.
13	Maintenance



13.1	Proper maintenance schedule shall be developed and recorded to ensure proper functioning of all machineries, equipment etc.
14	Specifications
14.1	Specifications of incoming materials, feed additives, pre-mixtures, finished products shall be developed and strictly implemented.
15	Traceability and Recall procedures
15.1	Traceability of incoming materials and finished products shall be established from the source. Recall procedures shall be developed to address customer complaints.
15	Control of contaminants and carry-over
15.1	Controls to protect the incoming materials and finished feed shall be implemented and monitored. Control of carry-over shall be considered within the HACCP study. Carry-over must be measured with an appropriate method at least once in a year or after installation of facilities.
16	Training
16.1	Regular training shall be given to the workers / supervisors / technologists to up-date their knowledge and records of training to be maintained.
17	Water
17.1	Water used as ingredient in the manufacturing process and also for washing purpose shall be of potable quality, complying with the requirements of IS 4251.
17.2	Water shall be tested for all parameters (other than radiological factors) as per IS 4251 at EIA lab or EIC approved lab at least once in two years or whenever source of water is changed..

**APPENDIX – B (Amendment No. 3)****REQUIREMENTS FOR APPROVAL OF HATCHERY**

	Location of Hatchery
1.1	Hatchery shall be located in an area having good climatic condition and availability of clear, good quality of sea / fresh water (Amendment no. 3) throughout the year. Availability of fresh water, uninterrupted power supply, spawners etc. shall also be considered while selecting the site for hatchery.
2	Design ; Construction and Components of Hatchery
2.1	The hatchery shall be designed based on the target species and production target. Ample space shall be provided for breeding, hatching and rearing as applicable and for support facilities needed for operation.
2.2	The hatchery shall have the basic components like, maturation tanks, spawning tanks, larval rearing tanks, live food culture tanks, water storage and filtration tank etc. as applicable. The tanks shall be of suitable size, shape, depth, and made up of materials which will not cause harm or injury to the animal reared. Newly constructed tanks shall be used only after conditioning and disinfecting it with suitable methods depending upon the material of the tank so that pH of water in the tank is stabilized before stocking. The tanks which are in operation must be cleaned regularly with clean fresh water, dried in sun and disinfected, preferably with 12% sodium hypo-chlorite solution at 200 ppm level for 24 hrs.
2.3	Aeration shall be provided in the tanks in large volume at low pressure to maintain sufficient dissolved oxygen level in water, through suitable mechanism such as roots blower, rotary blower, air compressor etc. The pressure of aeration shall be adjusted depending upon the requirement. It shall be ensured that air from the blower is free from oil. Generator may be provided for alternate power supply to ensure continuous aeration, in case of power failure.
2.4	In case of hatchery for salt water animals, continuous supply of clear, good quality seawater shall be ensured in sufficient quantity, either pumping directly from the sea or from sump pit into the overhead filter tank. As far as possible, sea water shall be drawn directly from tube well. Water shall be filtered through suitable filter bed before use.
2.5	Sufficient quantity of freshwater shall also be available for salinity adjustment.
2.6	Quality of water shall be monitored for physico-chemical parameters such as salinity, pH, nitrogenous compound concentration, temperature, dissolved oxygen etc. at regular intervals. Seawater and freshwater shall be tested for microbial and chemical contaminants on a laid down frequency.
3	Induced maturation and spawning
3.1	Availability of sufficient quantity of healthy spawners or brood stock, caught during spawning season shall be ensured. In the case of shrimps, it is also to be ensured that only those brood stocks having complete appendages and attaining a size of at least 100 gm. shall be used for eyestalk ablation. For females, presence of spermatophore in the thelycum shall also be ensured.
3.2	If the healthy spawners with stage IV ovary are to be transported to the hatchery for spawning, it should be done hygienically in controlled conditions to avoid injury or stress to the spawner.
3.3	Sampling for checking gonadal development of ablated female shall be done



	at least 3-4 days after ablation, whereas gravid females shall be checked every alternate day.
3.4	After spawning, the eggs shall be cleaned and disinfected, if required. Eggs shall be hatched in controlled condition of temperature and salinity. Maximum care shall be taken to avoid contamination of hatched nauplii.
4	Larval rearing
4.1	Maximum care shall be taken while rearing the larvae at different stages of development. Optimum temperature, salinity, pH, dissolved oxygen etc. shall be maintained as per the requirement of species concerned and stage of development.
4.2	Density of stocking of larvae in each tank shall be pre-determined to avoid overcrowding.
4.3	Biological filter may be provided, wherever applicable.
4.4	Adequate quantity of good quality feed of the required type shall be given at the appropriate stage. Even though, feed is not required during Nauplii stage of shrimps, diatom shall be inoculated immediately after stocking the larvae to ensure availability of feed when nauplii molt into protozoa
5	Larval feed
5.1	Hatchery shall use required type of good quality feed as per the requirement of the species / stage concerned. The feed may be constituted of diatom, phytoplankton, zooplankton, polychaetes, chopped mussels, cockle meat, soybean curd, soybean cake, etc. depending upon the larval stage and targeted species. It shall be ensured that the quantity of feed given at each stage shall be optimum for that particular species. The feed shall not contaminate the media or the larvae. Banned chemicals shall not be used.
6	Good Hatchery Management
6.1	Continuous monitoring of physico-chemical parameters such as salinity, pH, nitrogenous compound concentration, temperature, dissolved oxygen level etc. at regular intervals shall be ensured for optimal environmental conditions in the hatchery so as to achieve maximum growth and survival.
6.2	As far as possible, water temperature, salinity and pH shall be checked twice daily. The movements, eating habits and other health aspects of the larvae at different stages shall be closely monitored. Moreover, the number of larvae at each stage shall be calculated and recorded. All records of monitoring shall be maintained.
6.3	It shall be ensured that banned chemicals or pharmacologically active substances shall not be used at any stage during hatchery operation.
6.4	Feed shall be checked for its quality and for contaminants at regular intervals.
6.5	Good hygienic practices shall be followed at all stages of hatchery operation to avoid microbial contamination. Records of cleaning and sanitation shall be maintained.
6.6	Pest control and personal hygiene shall be followed strictly to avoid contamination.
6.7	Proper training shall be imparted to the employees for cleaning and sanitation, hygienic handling, and also for good hatchery practices.
6.8	Water management system shall be adequate to control contamination.
6.9	Withdrawal period for the authorised VMPs used in the facility shall be followed. In case withdrawal period of particular VMP is not prescribed, by the VMP manufacturer, then the default withdrawal period of 500 degree days shall be followed. Degree days are calculated by adding the mean daily



	water temperature (measured in °C), for the total number of days measured. This means, if the daily mean water temperature was 20°C, after stopping the drug treatment, then the withdrawal period shall be 25 days.). This aspect shall be addressed in the HACCP manual.
7	Nursery
7.1	In shrimp hatcheries, PL5 – PL6 are not stocked directly in grow-out ponds. Therefore, they are reared in suitable nurseries till attaining a marketable size (PL 21- PL 25). In carp hatchery, rearing of post larvae to fry is usually done in nursery, where as rearing of fry to fingerlings is done in rearing ponds.
7.2	Nurseries and rearing ponds shall be of suitable size and type depending upon species/ stage and it shall be maintained hygienically to avoid contamination/ mortality
8	Harvest & transportation of Post larvae / fingerlings / Brood fish
8.1	In case of shrimps, PL21- PL25 is suitable for harvesting. maximum care shall be taken to ensure that no damage or stress happens to post larvae / fingerling during harvest or transportation.
8.2	Transportation may be done in plastic, fibreglass or canvas tanks with adequate aeration and reduced temperature. Transportation may also be done in plastic bags of suitable size provided with oxygen.
8.3	It is essential that larger fish / brood fish shall be anesthetized during transportation to avoid stress, which is usually done by using chill water of 5°C - 10 °C.
8.4	250 gm. sample of post larvae / fingerlings concerned shall be tested for Chloramphenicol and metabolites of Nitrofurantoin at EIC approved laboratory prior to harvest and the test results shall be made available to the approved aquaculture farms during the supply of larvae / fingerlings.
9	Technologists
9.1	Technologist(s) having required qualification and experience as per GOI Notification S.O 730 (E) dated 21.8.1995 shall be appointed to carry out sampling, inspection, and also to supervise good hatchery practices. The technologist(s) shall be approved by EIA concerned.
10	Waste water disposal
10.1	Waste water shall be properly treated before discharge to avoid environmental contamination.

**APPENDIX – C (Amendment No. 3)****REQUIREMENTS FOR APPROVAL OF AQUACULTURE FARM**

1	Site selection
1.1	Aquaculture farms shall be located in an area having good climatic condition and availability of uninterrupted power supply and supply of clear, (Amendment No. 3) quality sea/ fresh water throughout the year. While selecting site for aqua farming it shall be ensured that the construction of the farm shall not disturb the ecosystem and natural habitats of that locality and undesirable pollutants / chemicals from nearby areas do not contaminate the farm. There shall not be high predator prevalence in the locality. The percolation rate / porosity of soil of the pond shall be low enough to hold the pond water satisfactorily. The ponds should be free from harmful chemical and natural pollutants.(e.g. :- pyrite)
2	Farm input management
2.1	The farm shall receive inputs based on the legal requirements and maintain proper stock / utilization register of all inputs received. The quality of inputs must be known.
2.2	The responsibility of receiving, storing and utilizing the inputs shall be entrusted to a suitable experienced person. The quality of inputs shall be checked while receiving.
2.3	Banned chemicals / pharmacologically active substances shall not be received or stored or used.
2.4	Only products approved for use by the farm shall be stored and used. The chemicals shall always be stored and used according to the instructions given in the label. The storage area shall be clean and neat and maintained properly to avoid contamination.
2.5	Only post larvae / fingerlings supplied by EIA approved hatcheries accompanied by (Amendment No. 3) shall be accepted.
3	Water management
3.1	Continuous supply of good quality water in sufficient quantity shall be available.,((Amendment No. 3)
3.2	Suitable filtration of water shall be done to avoid organic impurities.
3.3	Water shall be tested for microbiological and chemical contaminants as and when required. (Amendment No. 3)
3.4	Aeration shall be provided in the ponds in large volume at low pressure to maintain sufficient dissolved oxygen level in water, through suitable mechanism. The pressure of aeration shall be adjusted depending upon the requirement. It shall be ensured that air from the blower is free from oil.
3.5	Generators shall be provided based on the need. (Amendment No. 3)
4	Feed Management
4.1	Feed shall be obtained only from EIA approved Feed Mills, which shall be stored in well ventilated, dry store, preferably for not more than 30 days to avoid vitamin reduction and mold infestation.
4.2	It shall be ensured that banned chemicals / pharmacologically active substance are not used in the feed.
4.3	It shall be ensured that pellet feed has minimum amount of "fines" or feed dust.
4.4	Feeding of appropriate quantity of right type of feed shall be done at appropriate time. Smaller pellets shall be fed to fry/juvenile. Where feasible, floating or extruded feed pellets may be used. Feed shall be spread as evenly



	as possible throughout the pond for better accessibility. Feeding may be done several times a day, especially for juveniles to avoid wastage. Feeding shall be stopped before harvest. Feeding shall always be done according to the feeding plan and monitored for excess feed. The feeding plan shall be revised, where necessary, based on monitoring observations.
5	Usage of fertilizers or other chemicals
5.1	The rate and mode of application of fertilizers shall be planned to maximize utilization and prevent over application. The efficiency of application and dispersion shall be increased through dilution of liquid fertilizers, placement of powdered fertilizer bags in shallow water etc.
5.2	The farm shall consider usage of time-released fertilizer in resin coated granules. The usage of fertilizer containing ammonia or ammonium in water with pH of 8 or above shall be avoided.
5.3	The pond depth shall be so designed to reduce the use of chemicals to control aquatic weeds. Antifoulants shall not be used to treat cages or pens.
6	Waste and Effluent Management
6.1	Waste shall be disposed of actively in a suitable manner to avoid cross contamination. Chemical wastes and non- biodegradable wastes shall be disposed of as per legal requirement.
6.2	(deleted as per Amendment No., 3)
7	Pond preparation and stocking
7.1	(Amendment No. 3) Proper sediment management and monitoring shall be implemented to avoid contamination.
7.2	The pond shall be allowed to fully dry and disinfect at least once in a year. Stone meals / lime may be used to control pH, depending upon the condition of soil. Probiotics may be applied, if required.
7.3	Water pH and algal bloom shall be allowed to stabilize before stocking. Over stocking shall not be done.
8	Monitoring
8.1	Continuous monitoring of physico-chemical parameters of water such as salinity, pH, nitrogenous compound concentration, temperature, dissolved oxygen level, suspended solids etc. at regular intervals shall be done to ensure optimal environmental conditions for maximum growth and survival. Monitoring records shall be maintained. (shall be optional) (Amendment No. 3)
8.2	The feeding habits, change of colour of water, health condition and size of animal, signs of stress etc. shall be monitored at regular intervals. If water quality seems to be bad, feeding may be reduced, aeration increased, water exchanged and or approved inputs (probiotics / lime) added. (shall be optional) (Amendment No. 3)
8.3	Pond mud shall be monitored for pH regularly. Primary productivity shall also be monitored on a laid down frequency. Monitoring of weather such as wind speed, rain fall, temperature etc. shall also be done. (shall be optional) (Amendment No. 3)



8.4	Optimum values for major water-quality paramentes (shall be optional) (Amendment No. 4)		
	Para meter	Optimum level	Ideal frequency of monitoring
	Dissolved oxygen	> 4.0 mg / l	Twice daily in ponds
	pH	6.5-8.5	Twice daily in ponds
	Alkalinity	Minimum of 50 mg / l; 100-400 mg / l preferred	Several times a year in ponds
	Hardness	Same as alkalinity	Same as alkalinity
	Ammonia (NH ₃)	< 0.15 mg / l	Twice weekly in ponds
	Nitrate (NO ₃)	< 50 mg / l	Once daily
	Nitrite (NO ₂)	< 0.5 mg / l in low-chloride water	Weekly in ponds
	Hydrogen sulfide	< 0.15 mg / l	Upon initial use and periodically throughout season
9	Cleaning & Sanitation and personal hygiene		
9.1	Adequate cleaning & sanitation shall be maintained at all areas of the farm, including machineries / equipment to avoid microbial contamination. Employees shall strictly adhere to good personal hygiene practices.		
10	Medication		
10.1	Only permitted chemicals / pharmacologically active substance shall be used.. (Amendment No. 3)		
10.2	Proper withdrawal period shall be followed for the authorised Veterinary Medicinal Products (VMPs) used in the facility. In case withdrawal period of particular VMP is not prescribed, by the VMP manufacturer, then the default withdrawal period of 500 degree days shall be followed.		
11	Pest control		
11.1	Suitable pest control measures shall be adopted to prevent entry pests into the farm.		
12	Harvest and transportation.		
12.1	Proper care shall be taken while harvesting to avoid damage to the animals.		
	The harvested animals shall be hygienically handled and properly iced before dispatch to approved establishments to avoid deterioration and microbial contamination.		
12.2	250 gm. sample of aquatic animals shall be tested for Chloramphenicol and metabolites of Nitrofurantoin at designated lab prior to harvest and the test results shall be made available to the approved establishment(s) during the supply of aquatic animals.		



13	Record keeping
13.1	<p>The farm shall maintain all records as required to establish traceability of animals reared, input & output records, monitoring records, test reports, cleaning records etc.</p> <p>The traceability record as given below shall be maintained by the farm for verification by the Competent Authority.</p>

Guidelines for maintaining the traceability Record (Amendment No. 3)

1 General information	
Name of the aquaculture farm & location	
Approval Number	
Pond Number	
Pond area	
Production capacity of pond	
2. Post Larvae/ fry/fingerlings stocked in the pond	
Hatchery name & approval number	
Stocking date & quantity	
Type of stocking	
Pre-harvest Test Report from hatchery	
3.Details of feed used in the pond	
Name of Feed Mill & approval number	
Type, quantity & lot no of feed utilized	
Test report of banned chemicals from Mill	
4. Therapeutic drugs used	
a) Drug - 1	
Details of drug	
Disease treated	
Date of application with quantity	
Withdrawal period applied	
b) Drug - 2	
Details of drug	
Disease treated	
Date of application with quantity	
Withdrawal period applied	
5. Pesticide used in the pond	
a) Compound - 1	
Details of compound	
Condition treated	
Date of application with quantity	
Application period	
b) Compound - 2	
Details of compound	
Condition treated	
Date of application with quantity	
Application period	
6. Details of Harvest from the pond	
Date of Harvest	
Quantity harvested	
Sodium meta-bisulphite treated or not	



7. Details of supply materials harvested from the pond	
Name and approval no of establishment(s)	
Quantity supplied to each establishment	
Mode of transportation	
Pre-harvest Test Report(s) pertaining to the supply	

**APPENDIX D (Amendment No. 3)****REQUIREMENTS FOR APPROVAL OF THE LANDING CENTERS / FISHING HARBOURS. / AUCTION CENTERS**

1	Premises & Infrastructural facilities.
1.1	The Landing Site / Fishing Harbour of fish and fishery products shall be located at a site ideal for the purpose and shall be free from undesirable smoke, dust, other pollutants and stagnant water. The premises shall be kept clean.
1.2	The layout and design of landing site / fishing harbour shall be such as to preclude contamination. Adequate working space shall be provided for hygienic handling of fishery products.
1.3	Suitable covering shall be given at the landing site / fishing harbour to protect fishery products from environmental hazards such as sun light, rain, wind blown dust etc.
1.4	Floor and walls shall be smooth and easy to clean and disinfect. The floor shall have sufficient slope for proper drainage and to avoid stagnation of water.
1.5	Drainage lines of adequate size and slope shall be provided to remove waste water, the outlet of which shall not open to the sea near the landing berth.
1.6	Provision of adequate quantity of potable water or clean sea water shall be available in the landing sites for cleaning and sanitation.
1.7	There shall be provision for hygienic handling and storing of sufficient quantity of good quality ice.
1.8	Provision for crushing the ice hygienically shall be provided, as applicable.
1.9	Sufficient artificial lighting shall be provided and the lights shall be protected with suitable covering.
1.10	There shall be sanitary facilities at appropriate places for hand washing with sufficient number of washbasins, soap, and disinfectants. (Amendment No. 3)
1.11	Appropriate number of flush lavatories shall also be provided outside the landing sites / auction centers.
1.12	The utensils and equipment used to handle fish and fishery products shall be smooth and made of corrosion free material, which is easy to clean and disinfect and kept in a good state of repair and cleanliness.
1.13	Landing site shall be constructed in such a way to avoid entry of exhaust fumes from vehicles.
1.14	Suitable mechanism shall be adopted to prevent entry of birds / other pests inside the landing platform, auction areas and other storage areas.
1.15	There shall be a provision for lockable refrigerated storages for product declared unfit for human consumption and separate lockable refrigerated storage for detained fishery products.
2.	Auction hall
2.1	Preferably, separate auction hall(s) may be provided, which is well protected from the entry of pests/insects, for display and sale of fishery products.
2.2	Since, fishery products shall not be kept directly on floor, as far as possible, provision may be given for raised platforms for display of fishery products, which are smooth, easy to clean and disinfect. However, instead of raised platforms, any other suitable provision can be made so as to ensure that fishery products will not come in contact with the floor directly.
3	Good Hygiene Practices
3.1	Landing sites / fishing harbours shall be maintained hygienically. Cleaning and



	sanitation shall be implemented at all areas of the landing site on a laid down frequency to avoid cross contamination.
3.2	Landing site / fishing harbour / auction center shall depute a responsible, experienced person, as hygiene inspector, to ensure the implementation of cleaning and sanitation effectively and good hygienic practices. Hygiene inspector shall ensure the quality of fishery products meant for export and also adequate icing of fishery products.
3.3	Floors, walls, partitions, ceilings, utensils, instruments and other food contact surfaces shall be kept in a satisfactory state of cleanliness and repair.
3.4	The premises and all the surfaces that come in contact with fishery products shall be cleaned before and after each sale. The crates / utensils shall also be cleaned and rinsed inside and outside with potable water or clean sea water and disinfected before use.
3.5	Detergents / disinfectants used shall not have adverse effect on the machinery, equipment and products. They shall be stored in a suitable place away from fish landing area.
3.6	Sign boards prohibiting smoking, spitting, eating, drinking etc. inside the landing sites shall be exhibited at prominent positions.
3.7	Fishery products shall be properly iced using good quality ice made up of potable water so as to maintain the core temperature of fishery products below 4°C. Refrigerated room of adequate size for storing fishery products may be provided, if required.
3.8	Fishery products, ice, utensils etc. shall not be kept on the floor directly.
3.9	Proper waste management shall be adopted to remove solid and liquid wastes immediately after its formation so as to avoid cross contamination.
3.10	Adequate pest management system shall be developed to avoid entry of insects, rodents and other pests into the landing, auction and storage areas. Insecticides and other toxic chemicals shall be stored in lockable cupboards.
3.11	Deleted as per (Amendment No. 3)
3.12	Workers engaged in handling fishery products shall maintain highest degree of cleanliness. They shall wash their hands properly before and after handling fishery products, ice and food contact surfaces.
3.13	Workers shall adopt good personal hygiene practices to avoid contamination of fishery products.
3.14	Person responsible for hygiene shall ensure that employees are following personal hygiene practices strictly.
3.15	Deleted as per (Amendment No. 3)
4	Inspection and testing
4.1	Person responsible for hygiene shall conduct random checking of fishery products meant for export for organoleptic / freshness factors, including the core temperature to ensure chilling of fishery products below 4°C and maintain records.
5	Monitoring and Record keeping
5.1	Hygiene inspector shall maintain records of fishing vessels landed and variety-wise details of fishery products supplied by each vessel to the approved establishments.
5.2	He / she shall monitor the fishing vessels during berthing on a laid down frequency to assess the hygienic condition/ infrastructure of the vessel, quality/ quantity of ice used etc. and maintain records.

**APPENDIX E (Amendment No. 3)****REQUIREMENTS FOR APPROVAL OF FISHING VESSELS**

1	Design and facilities.
1.1	Vessels must be designed and constructed so as to avoid contamination of fishery products with bilge water, sewage, smoke, fuel, oil, grease or other objectionable substances
1.2	Surfaces with which fishery products come in contact must be of suitable corrosion-resistant material that is (Amendment No. 3) non-toxic and easy to clean.
1.3	Vessels designed and equipped to preserve fresh fishery products for more than 24 hours shall be equipped with holds, tanks or containers for the storage of fishery products at a temperature approaching that of melting ice. These holds shall be separated from the machinery space and the crew quarters by partitions which are sufficient to prevent any contamination of the stored fishery products.
1.4	The holds shall be designed to ensure that melt water cannot remain in contact with fishery products. Holds has to be properly separated from engine room
1.5	Containers used for the storage of products shall be such as to ensure their preservation under satisfactory conditions of hygiene and in particular, allow drainage of melt water.
1.6	Equipment and material used for working fishery products shall be made of corrosion-resistant material that is easy to clean and disinfect.
1.7	Deleted as per (Amendment No. 3)
1.8	Fish receiving deck shall be smooth, clean and free from engine oil, grease, etc.
1.9	The artificial lights provided on the deck and in the hold shall have protective covers.
2	Good hygienic practices
2.1	Utmost care shall be taken while catching / storing / handling of fish to avoid injury / damage to the animal. Even if spiked instruments are used for the moving of large fish or fish which might injure the handler, flesh of the fish shall not be damaged.
2.2	The fishery products should not be dumped directly on the deck. Clean food grade polythene sheet may be used for receiving the fish.
2.3	As soon as the fishery products are taken on board, they must be protected from contamination and from the effects of sun or any other source of heat.
2.4	When the fishery products are washed, the water used must be either potable water or clean seawater, so as not to impair their quality and wholesomeness.
2.5	It shall be ensured that equipment; containers and all the fish contact surfaces shall be periodically cleaned with potable water or clean seawater and disinfected.
2.6	Fishery products other than those kept alive must undergo cold treatment as soon as possible after procurement, especially in case where the fishery products are to be stored for more than 8 hours on board.
2.7	Ice used for chilling of products must be procured from EIA approved ice plants / establishments and shall be handled / stored hygienically to avoid contamination.
2.8	Staff assigned for handling of fishery products shall be required to maintain a high standard of cleanliness for themselves and their clothes. Persons liable to contaminate fishery products shall not be permitted to handle the products.



2.9	Fishery products shall be handled / stored in hygienic manner to avoid contamination.
2.10	Cleaning products, toxic substances shall be stored in locked premises or cupboards.
2.11	Details of fishery products caught by the vessel and supplied to approved establishment(s) shall be given to hygiene inspector of landing site.



APPENDIX C-1 (Amendment No. 3)

**APPLICATION FOR APPROVAL / RENEWAL OF APPROVAL OF
AQUACULTURE FARM**

From

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To,
Officer In-charge
Export Inspection Agency-.....

Sir,

Please carry out the assessment of our aquaculture farm as required under the Export of Fresh, Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995 for approval / renewal of approval to supply the aquaculture products to the approved establishment(s) meant for export.

We furnish below the information regarding the facilities existing in our farm

We undertake that our facility meets all the requirements stipulated in Export of Fresh, Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995 and also the other requirements specified by EIC from time to time.

Please find enclosed herewith a Pay Order / Demand Draft bearing No.
Dated for Rs. 100 per pond /- towards the application fee

1.	General Information	
1.1.	Name and address of the aquaculture farm seeking approval with phone number, fax no & e-mail address	
1.2.	Name and address of the registered office with phone number, fax no & e-mail address	
1.3.	Name of the Chief Executive (MD/Mg. Partner / Proprietor) with phone no., fax no. & e-mail address	
1.4.	Is the aquaculture farm owned or leased by the applicant	Owned / leased
1.5.	If leased, give the name of the farm owner, with name of the organization and address. (attach the attested copy of agreement)	



1.6.	Year of Construction	
1.7.	Year of last major alteration	
1.8.	Scope of approval applied for For rearing of juveniles of finfish / shellfish for supply to the approved establishment meant for export	
1.9	Water used for farming	Freshwater / brackish water / seawater
1.10	Give details of targeted species:	
1.11.	Whether intensive farming or semi intensive farming?	
1.12.	Whether all year / seasonal production?	
1.13	If seasonal, specify the periods of operation of farm:	
1.14	Production capacity of the farm per year:	
1.15	Number of crops per year:	
1.16	Number of ponds with area and stocking capacity:	
1.17	Does the farm have vehicles for transportation of aquatic animals / feed etc.? If so. give details.	
2.	Information on locality	
2.1.	Whether the farm is situated in an ideal location away from polluted environment?	
2.2	Are climatic conditions ideal for farming operation?	
2.3	Whether the construction of the farm will disturb the ecosystem and natural habitats of that locality?	
2.4	Whether undesirable pollutants / chemicals from nearby areas contaminate the farm?	
2.5	Whether the percolation rate or porosity of soil of the pond is low enough to hold the pond water satisfactorily?	
3	Farm input management	
3.1.	Whether the farm receives inputs based on the legal requirements and maintain proper stock /utilization register for all inputs received?	
3.2	Whether a suitable person is entrusted to receive, check the quality, store and distribute the inputs?	
3.3	Is it mandatory that quality requirement of inputs is known before receiving?	
3.4	Are the inputs stored in an orderly manner, hygienically and properly labelled?	
3.5	Whether the condition of storage area satisfactory?	
3.6	Is it mandatory that only the post larvae / fingerlings supplied by EIA approved hatcheries accompanied by Pre Harvest Test Report to be accepted?	



3.7	Is it mandatory not to receive and use banned chemicals/ pharmacologically active substance in the farm?	
3.8	Whether withdrawal period is followed for the authorised VMPs used in the facility?	
4	Water management	
4.1.	Whether continuous supply of clean, good quality water in sufficient quantity is ensured?	
4.2.	Specify the type, source and method of collection of water:	
4.3.	Is the water filtered through suitable filter bed before use?	
4.4	Give details of purification system	
4.5	(deleted as per Amendment no. 3)	
4.6	Is the quality of water monitored for physico-chemical parameters such as salinity, pH, nitrogenous compound concentration, temperature, dissolved oxygen etc. at regular intervals? (optional requirement) (Amendment No. 3)	
4.7	If so, what is the frequency of monitoring of quality of water for above parameters? (Amendment No. 3)	
4.8	Whether water is tested for microbial and chemical contaminants on a laid down frequency? (attach test reports) optional requirement (Amendment No. 3)	
4.9	Whether aeration is provided in the ponds in large volume at low pressure to maintain sufficient dissolved oxygen level in water, through suitable mechanism? (optional requirement) (Amendment No. 3)	
4.10	Whether It is ensured that air from the blower is free from oil? (optional requirement) (Amendment No. 3)	
4.11	Deleted as per (Amendment No. 3)	
5	Information about personnel	
5.1.	Name and designation of qualified person(s) responsible for farming operation?	
5.2	Name and designation of qualified person(s) responsible for input management	
5.4	No. of male workers	
5.5.	No. of female workers	
6	Feed management	
6.1	Is it mandatory that feed shall be obtained only from EIA approved Feed Mills and stored in well ventilated, dry store, preferably for not more than 30 days to avoid vitamin reduction and mould infestation?	
6.2	Give name and approval number of feed mill(s) from where feed is obtained with test reports of antibiotic residue and also the type and quantity of feed used	
6.3	Whether it is ensured that pellet feed has minimum amount of "fines" or feed dust?	
6.4	Whether feeding of appropriate quantity of right type of feed is done at appropriate time?	



6.5	Specify the method of feeding and frequency of feeding.	
6.6	Whether feeding is monitored regularly to check the wastage, feeding habits etc.?	
7	Usage of fertilizers and other chemicals	
7.1	Specify the type of fertilizers and other chemicals used indicating the purpose of use and quantity:	
7.2.	Whether the rate and mode of application of fertilizers is planned to maximize utilization and prevent over application?	
7.3.	Is it ensured that usage of fertilizers or chemicals will not contaminate the aquaculture animals?	
8	Pond preparation and stocking	
8.1.	Whether proper sediment management is done to avoid contamination?	
8.2	Are the sediments removed before pond preparation?	
8.3	Are the ponds fully dried and disinfected at least once in a year before preparation.	
8.4	Are stone meals, probiotics used?	
8.3.	Whether proper slope is given to the ponds for drainage?	
8.4	Specify the length and breadth of the pond with depth difference.	
8.4.	Is the density of fry/ fingerlings stocked optimum in each pond?	
8.5	Specify the method of stocking	
9	Monitoring	
9.1.	Provide the brief information on monitoring Deleted as per (Amendment No. 3)	
9.2.	Deleted as per (Amendment No. 3)	
9.3.	Deleted as per (Amendment No. 3)	
9.4	Deleted as per (Amendment No. 3)	
10	Personal hygiene	
10.1	Do the employees adhere to good hygienic practices and wear clean working dress?	
11	Cleaning & sanitation	
11.1	Whether cleaning & sanitation is done as per the laid down procedure at all areas, including machineries / equipment to avoid contamination?	
12	Pest control	
12.1	Whether pest control adequate?	
13	Waste and effluent management	
13.1	Pl provide the details, (Amendment No. 4)	
13.2	Deleted as per (Amendment No. 3)	
13.3	Deleted as per (Amendment No. 3)	
13.4	Deleted as per (Amendment No. 3)	
14	Usage of drug for therapeutic purpose	
14.1	Whether it is mandatory that only permitted chemicals / pharmacologically active substance are used? deleted as per (Amendment No. 3)	



14.2	Are records of treatment maintained?	
15	Harvest and transportation	
15.1	Whether proper care is taken while harvesting to avoid damage to the aquatic animals?	
15.2	Are harvested animals hygienically handled and properly iced before dispatch to approved establishment(s) to avoid deterioration and microbial contamination?	
15.3	Whether sample(s) of 250 gm. of aquatic animals are tested for Chloramphenicol and metabolites of Nitrofurans at designated lab prior to harvest and the test results are made available to the approved establishment(s) during the supply of aquatic animals?	
15.4	Whether the traceability record is maintained?	
16	Any other relevant information	
17	Declaration	
	We hereby declare that we have read all the instructions issued by Export Inspection Council (EIC) and Export Inspection Agency (EIA) and guarantee that once approved by EIA; our aquaculture farm shall strictly comply with all instructions issued by EIC/EIA in this regard. We will provide to the Competent Authority and its representatives free access, at all times, to all parts of the farm and to our records.	

Yours faithfully,

Signature :

Name :

Designation :

Company Seal :

Place :

Date:

Check list of enclosures

- (1) Demand Draft / Pay order for Rs.100/- per pond drawn in favor of concerned EIA
- (2) Up-to-date site plan and layout plan of farm(preferably in A-4 size)
- (3) Attested / Certified copy of the Registration Certificate of the farm
- (4) Attested / Certified copy of Lease Deed or the copy of the legal identity if applicable
- (5) Attested / Certified copy of the test report of water pertaining to the analysis of microbiological and chemical contaminants.
- (6) List of feed, feed additives and any other chemicals used in farm with test report(s) as applicable.
- (7) Manual pertaining to good aquaculture practices adopted by the farm

**APPENDIX D-1 (Amendment No. 3)****APPLICATION FOR APPROVAL / RENEWAL OF APPROVAL OF LANDING CENTERS / FISHING HARBOUR**

From

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To,

Officer In-charge

Export Inspection Agency-.....

Sir,

Please carry out the assessment of our Landing Site / Fishing Harbour as required under the Export of Fresh, Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995 for approval / renewal of approval to handle, display and / or auction wild caught fishery products meant for export. We furnish below the information regarding the facilities existing in our landing site / fishing harbour.

We undertake that our facility meets all the requirements stipulated in Export of Fresh, Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995 and also the other requirements specified by EIC from time to time.

1.	General Information	
1.1.	Name and address of the landing site / fishing harbour seeking approval with phone number, fax no. & e-mail address:	
1.2.	deleted as per (Amendment No. 3)	
1.3.	Name of the most responsible person, with designation, telephone, fax & e-mail	
1.4.	Is the landing centre / fishing harbour owned or leased by the applicant	Owned / leased
1.5.	If leased, give the name of the landing Centre / fishing harbor owner, with name of the organization and address. (attach the attested copy of agreement)	
1.6.	Year of Commissioning:	
1.7.	Year of last major alteration:	
1.8.	Scope of approval applied for:	To handle, display and / or auction wild caught fishery products



		meant for export
1.9	Type of landing site / fishing harbour (Major = landing facilities for more than 500 fishing vessels, Medium= landing facilities for 100- 500 fishing vessels , Minor= landing facilities for less than 100 fishing vessels)	Major/ Medium/ Minor
1.10	Capacity (number of boats) and total area of landing site:	
1.11.	Types of boats landed (trawlers / gill netters / small size mechanized boats)	
1.12.	Number of boats landed during peak season:	
1.13	Number of fishing days:	
1.14	Major types of fishery products and average quantity landed per day:	
1.15	Provide annual landing details in tons(Amendment No. 4)	
1.16	Name and qualification of Hygiene Inspector(s) / responsible person appointed to supervise hygiene and sanitation:	
1.17	Number of workers	
2.	Premises	
2.1.	Whether the landing centre / fishing harbour is located away from polluted environment and is free from undesirable smoke, dust, other pollutants and stagnant water?	
2.2.	Are the premises kept clean?	
2.3.	Deleted as per (Amendment No. 3)	
3	Infrastructure facilities	
3.1.	Whether adequate working space is provided for hygienic handling of fishery products?	
3.2	Whether suitable covering is provided for the landing site / fishing harbour to protect fishery products from environmental hazards such as sun light, rain, etc.? (Amendment no. 3)	
3.3	Are the floor and walls smooth and easy to clean and disinfect?	
3.4	Whether the floor has sufficient slope for proper drainage and to avoid stagnation of water?	
3.5	Whether drainage lines of adequate size and slope are provided to remove waste water, the outlet of which is not open to the sea near the landing berth?	
3.6	Are sufficient artificial lights provided with suitable protective coverings?	
3.7	Whether sanitary facilities are provided at appropriate places for hand washing?	
3.8	Whether appropriate number of flush lavatories provided outside the landing sites / auction centers?	
3.9	Are the utensils and equipment used to handle fish and fishery products smooth and made of corrosion free material, which are easy to clean and disinfect and are kept in a good state of repair and cleanliness?	
3.10	deleted as per (Amendment No. 3)	
3.11	Whether suitable mechanism adopted to prevent entry of	



	birds / other pests inside the landing platform, auction areas and other storage areas?	
4	Water and Ice management	
4.1.	What is the source of water used for washing fishery products and fish contact surfaces?	
4.2.	Whether adequate quantity of potable water or clean sea water is available in the landing sites for cleaning and sanitation?	
4.3.	What is the source of ice used for chilling fishery products meant for export?	
4.4	Is there ice plant(s) attached to the fishing harbour? If so, is it approved by EIA?	
4.5.	Whether provision for hygienic handling and storing of sufficient quantity of good quality ice is available?	
4.6	Whether ice crusher is available?	
4.7	If so, whether the crusher is maintained hygienically and is free from corrosion?	
5	Auction Hall	
5.1.	Whether separate auction hall(s) is provided for display and sale of fishery products?	
5.2	If so, whether it is well protected from entry of pests? (Amendment no. 3)	
5.3	Whether the auction hall has adequate light and ventilation?	
5.4	Whether raised platforms, which are smooth, easy to clean and disinfect, are provided for display of fishery products?	
5.5	If not, specify the provision given to ensure that fishery products will not come in contact with the floor directly?	
6	Good hygienic practices	
6.1	Is the landing site / fishing harbour maintained hygienically?	
6.2	Whether cleaning and sanitation is implemented at all areas of the landing site on a laid down frequency to avoid cross contamination?	
6.3	Whether hygiene inspector is deputed to supervise cleaning & sanitation and also monitor quality of fishery products?	
6.4	Are the floors, walls, partitions, ceilings, utensils, instruments and other food contact surfaces kept in a satisfactory state of cleanliness and repair?	
6.5	Whether all the surfaces coming in contact with fishery products are cleaned before and after each sale?	
6.6	Whether the crates / utensils cleaned and rinsed inside and outside with potable water or clean sea water and disinfected before use?	
6.7	Are detergents / disinfectants stored in a suitable place away from fish handling area?	
6.8	Are sign boards prohibiting smoking, spitting, eating, drinking etc. inside the landing sites exhibited at prominent positions?	
6.9	Are fishery products properly iced using good quality ice made of potable water so as to maintain the core	



	temperature of fishery products below 4°C?	
6.10	Whether refrigerated room of adequate size for storing fishery products provided as applicable?	
6.11	Whether proper waste management system is adopted to remove solid and liquid wastes immediately after its formation so as to avoid cross contamination?	
6.12	Whether separate areas are earmarked for refrigerated storage of fishery products unfit for human consumption and for detained fishery products?	
6.13	Is the pest management adequate?	
6.14	Are the toxic chemicals stored in lockable cupboards?	
6.15	Whether the workers handling fishery products maintain highest degree of cleanliness?	
6.16	Do they wash hands properly before and after handling fishery products, ice and food contact surfaces?	
6.17	Whether workers adopt good personal hygiene practices to avoid contamination of fishery products?	
6.18	Whether the hygiene inspector is responsible to monitor personal hygiene practices of the employees strictly?	
7.	Inspection and testing	
7.1	Whether hygiene inspector conducts random checking of fishery products meant for export for organoleptic factors, including the core temperature to ensure chilling of fishery products below 4°C and maintains records?	
7.2	deleted as per (Amendment No. 3)	
8	Records	
8.1	Are records of fishing vessels landed and variety wise details of fishery products supplied by each vessel to the approved establishments maintained?	
8.2	Whether the hygiene inspector is monitoring the fishing vessels during berthing on a laid down frequency to assess the hygienic condition / infrastructure of the vessel, quality / quantity of ice used etc. and maintaining records?	
8.3	deleted as per (Amendment No. 3)	
10	Declaration	
	We hereby declare that we have read all the instructions issued by Export Inspection Council (EIC) and Export Inspection Agency (EIA) and guarantee that once approved by EIA, our landing site / fishing harbour shall strictly comply with all instructions issued by EIC / EIA in this regard. We will provide to the Competent Authority and its representatives free access, at all times, to all parts of the landing site and to our records	

Yours faithfully,

Signature :

Name :



Designation :

Company Seal :

Place :

Date:

Check list of enclosures

1. Up-to-date site plan and layout plan of landing site (preferably in A-4 size)
2. Attested / Certified copy of the Registration Certificate of the landing site, if available.
3. Attested / Certified copy of Lease Deed, if applicable
4. Deleted as per (Amendment No. 3).



APPENDIX E-1 (Amendment No. 3)

APPLICATION FOR APPROVAL / RENEWAL OF APPROVAL OF FISHING VESSEL

From

To
The Officer In-charge
Export Inspection Agency –

Sir,

Please carry out the assessment of the Fishing vessel as required under the Export of Fresh, Frozen and Processed Fish and Fishery Products (Quality Control Inspection & Monitoring) Rules, 1995 for approval / renewal of approval of our fishing vessel.

We furnish below the information regarding the facilities existing in our Fishing Vessel. We undertake that the Fishing Vessel meets the requirement stipulated in GOI Notification S.O.612 dated 15.2.2007 and other requirements specified by EIC.

Please find enclosed herewith a Demand Draft / Pay Order bearing No. for Rs.200/- per vessel towards application fee.

1.	General Information	
1.1	Name and address of the organisation / person seeking approval of Fishing Vessel with phone no., Fax No. & e-mail address	:
1.2.	Name and address of most responsible person with designation, phone no, fax no	:
1.3	Registration Number allotted to the vessel by the authority concerned.	:
1.4.	Name of the vessel, if any.	
1.5	Is the fishing vessel owned or leased?	:
1.6.	If leased, name and address of the owner of the vessel	:
1.7.	Address for communication	:
1.8	Address of registered office.	
1.9	Area of operation of the vessel (pelagic / deep sea etc.)	
1.10	Scope of approval applied for	To catch wild fish & fishery products, chill, handle and supply for export purpose
1.11.	Type of fishing vessel	
1.12	Length of the vessel	



1.13	Power of the engine	
1.14	Nature of fishing activities (Trawling/Gillnetting/line fishing etc.)	
1.15	Is the vessel designed for fishing (a) Less than 24 hours? (b) More than 24 hours?	
1.16	Whether fish detection equipment installed? If so specify the type.	
1.17	Whether chilling unit installed? If so, what is the capacity?	
1.18	Specify the fishing gear used:	
1.19	What is the capacity of the hold?	
1.20	Whether hold is separated from engine room properly?	
1.21	No. of personnel employed in the vessel:	
2.	General hygienic conditions	
2.1	Whether fish is handled hygienically taking (Amendment no. 3) maximum care to avoid damage to the fish?	
2.2	Whether spiked instruments are used for handling fishes?	
2.3	If so, whether such instrument damages the flesh of the fishery product?	
2.4	Whether hold(s) / containers of sufficient size provided to store fishery products at a temperature approaching that of melting ice?	
2.5	Is it ensured that while storing fishery products melt water does not remain in contact with fishery products?	
2.6	Whether the storage section is protected from possible contamination with fuel used in the vessel or with bilge water?	
2.7	Are containers used for the storage of products designed to ensure their preservation under satisfactory conditions of hygiene and in particular, allow drainage of melt water?	
2.8	Whether the fishery products are dumped directly on the deck after procurement? If not, specify the procedure adopted:	
2.9	Whether fish receiving deck is smooth, clean and free from engine oil , grease, diesel etc.	
2.10	Are artificial lights on the deck and in the hold provided with protective covers?	
2.11	Whether there is provision made to protect the fishery products on board from sun?	
2.12	What is the source of water used for washing the fish and fish contact surfaces?	
2.13	Whether the quality of water used is ensured?	
2.14	What is the source of ice used for chilling fishery products?	



2.15	Whether ice is procured from EIA approved ice plants / establishments?	
2.16	Whether ice and water are handled and stored hygienically to avoid contamination?	
2.17	Is there a system of chilling fishery product in cooled sea water?	
2.18.	If so, specify the chilling capacity, temperature achieved and chilling rate.	
2.19	Whether there is documented schedule for cleaning containers, equipment and storage section of vessels which are in direct contact with fishes?	
2.20.	Whether the containers and the equipment in contact with fishery product are made of non-corrodible materials which are water proof, resistant to decay, smooth and easy to clean and disinfect?	
2.21	Whether the staff assigned to handle fishery product are apparently free from communicable diseases?	
2.22	Do the workers follow good personal hygiene practices?	
2.23	Whether the workers are provided with clean working clothes?	
2.24	Whether hand washing (Amendment No. 3) facilities provided?	
2.25.	Is the pest control adequate?	
2.26.	Are there lockable cup-boards / premises for storing cleaning agents and disinfectants?	
2.27	Whether details of fish caught and supplied to approved establishment are given to hygiene inspector of landing site?	
3	Any other relevant information	
4.	declaration	
<p>We hereby declare that we have read all the instructions issued by Export Inspection Council (EIC) and Export Inspection Agency (EIA) and guarantee that once approved by EIA; our fishing vessel shall strictly comply with all instructions issued by EIC / EIA in this regard. We will provide to the Competent Authority and its representatives free access, at all times, to all parts of the vessel and to our records</p>		

		Yours faithfully
	Signature :	
	Name :	
Place	: Designation :	



Date:		Seal:	
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Check list of enclosures

- 1) Demand Draft for Rs.200/- per vessel towards application fee drawn in favor of EIA concerned
- 2) Up-to-date plan of vessel showing all sections (preferably in A-4 size) (optional) (Amendment no. 1)
- 3) Attested / Certified copy of the Registration Certificate of the vessel
- 4) Attested / Certified copy of Lease Deed / legal identity if applicable

**ANNEXURE 6 (Amendment No. 3)****EXPORT INSPECTION AGENCY – CHENNAI / DELHI / KOCHI / KOLKATA /
MUMBAI****(MINISTRY OF COMMERCE & INDUSTRY)****GOVERNMENT OF INDIA****ASSESSMENT REPORT OF AQUACULTURE FARM****(For approval / renewal of approval)**

Date:

Type of visit: Assessment Panel of Experts (APE)

Composition of Assessment Panel

Sl. No.	Name of the Expert	Designation	Organization
1			
2			
3			
4			

1.	General Information	
1.1.	Name and address of the aquaculture farm seeking approval with phone number, fax no & e-mail address	
1.2.	Name and address of the registered office with phone number, fax no & e-mail address	
1.3.	Name of the Chief Executive (MD / Mg. Partner / Proprietor) with phone no., fax no. & e-mail address	
1.4.	Is the aquaculture farm owned or leased by the applicant	Owned / leased
1.5.	If leased, give the name of the farm owner, with name of the organization and address.	
1.6.	Year of Construction	
1.7.	Year of last major alteration	
1.8.	Scope of approval applied for	For rearing of juveniles of finfish / shellfish for supply to the approved establishment meant for export
1.9	Water used for farming	Freshwater / brackish water / seawater
1.10	Give details of targeted species	
1.11.	Whether intensive farming or semi intensive farming?	
1.12.	Whether all year / seasonal production?	
1.13	If seasonal, specify the periods of operation of farm	
1.14	Production capacity of the farm / year	



1.15	Number of harvests/ year	
1.16	Number of ponds with area and stocking capacity	
1.17	Does the farm have vehicles for transportation of aquatic animals / feed etc.? If so. give details	
2.	Information on locality	
2.1.	Whether the farm is registered with CAA / State Fisheries / MPEDA (Please provide the details regn. No and expiry date of reg. certificate) (Amendment no. 3)	
2.2	Deleted as per (Amendment No. 3)	
2.3	Deleted as per (Amendment No. 3)	
2.4	Deleted as per (Amendment No. 3)	
2.5	Deleted as per (Amendment No. 3)	
3	Farm input management	
3.1.	Whether the farm receives inputs based on the legal requirements and maintain proper stock / utilization register of all inputs received?	
3.2	Whether a suitable person is entrusted to receive, check the quality, store and distribute the inputs? Is it mandatory that quality of inputs is known before receiving?	
3.3	Are the inputs stored in an orderly manner, hygienically and properly labelled?	
3.4.	Whether the condition of storage area satisfactory?	
3.6	Is it mandatory that only the post larvae / fingerlings supplied by EIA approved hatcheries accompanied by EIA (Amendment no. 3)	
3.7	Is it mandatory not to receive and use banned chemicals / pharmacologically active substance in the farm?	
4	Water management	
4.1.	Whether continuous supply of clean, good quality water in sufficient quantity is ensured?	
4.2.	Specify the type, source and method of collection of water	
4.3.	Is the water filtered through suitable filter bed before use?	
4.4	Give details of purification system	
4.5	deleted as per (Amendment No. 3)	
4.6	Is the quality of water monitored for physico-chemical parameters such as salinity, pH, nitrogenous compound concentration, temperature, dissolved oxygen etc. at regular intervals? (optional) (Amendment no. 3)	
4.7	If so, What is the frequency of monitoring?	
4.8	Whether water is tested for microbial and chemical contaminants?? (optional) (Amendment No. 3)	
4.9	Whether aeration is provided in the ponds in large volume at low pressure to maintain sufficient dissolved oxygen level in water, through suitable mechanism?	
4.10	Whether It is ensured that air from the blower is free from oil?	



4.11	Deleted as per (Amendment No. 3)	
5	Information about personnel	
5.1.	Name & designation of qualified person(s) responsible for farming operation.	
5.2	Name & designation of qualified person(s) responsible for input management	
5.4	No. of male workers	
5.5.	No. of female workers	
6	Feed management	
6.1	Is it mandatory that feed shall be obtained only from EIA approved Feed Mills and are stored in well ventilated, dry store, preferably for not more than 30 days to avoid vitamin reduction and mould infestation?	
6.2	Give name and approval number of feed mill(s) from where feed is obtained with test reports of antibiotic residue and also the type and quantity of feed used	
6.3	Whether it is ensured that pellet feed has minimum amount of "fines" or feed dust?	
6.4	Whether feeding of appropriate quantity of right type of feed is done at appropriate time? Specify the method of feeding and frequency of feeding.	
6.5	Whether feeding is monitored regularly to ensure the wastage, feeding habits etc.?	
7	Usage of fertilizers and other chemicals	
7.1	Specify the type of fertilizers and other chemicals used indicating the purpose of use and quantity.	
7.2.	Whether the rate and mode of application of fertilizers is planned to maximize utilization and prevent over application?	
7.3.	Is it ensured that usage of fertilizers or chemicals will not contaminate the aquaculture animals?	
8	Pond preparation and stocking	
8.1.	Whether proper sediment management is done to avoid contamination?	
8.2.	Are the sediments removed before pond preparation?	
8.3.	Are the ponds fully dried and disinfected at least once in a year before preparation.	
8.4.	Are stone meals, probiotics used?	
8.5	Whether proper slope is given to the ponds for drainage?	
8.6	Specify the length and breadth of the pond with depth difference.	
8.7	Is the density of fry / fingerlings stocked optimum in each pond?	
8.8	Specify the method of stocking	
9	Monitoring	
9.1.	Whether facility for continuous monitoring of physico-	



	chemical parameters such as salinity, pH, nitrogenous compound concentration, temperature, dissolved oxygen level etc. exist?(Amendment No. 3)	
9.2.	If so, specify the monitoring procedure and frequency of monitoring of each parameter. (Amendment No. 3)	
9.3.	Do feeding habits, change of colour of water, health condition and size of animal, signs of stress etc. are monitored at regular intervals.	
9.4	Specify action taken by the farm in case of change of colour of water, sign of stress etc.	
9.5	Is the withdrawal period followed?	
10	Personal hygiene	
10.1	Are the employees adhering to good hygienic practices and wear clean working dress?	
11	Cleaning & sanitation	
11.1	Whether cleaning & sanitation is done as per the laid down procedure at all areas, including machineries/equipment to avoid contamination?	
12	Pest control	
12.1	Whether pest control adequate?	
13	Deleted as per (Amendment No. 3)	
14	Usage of drug for therapeutic purpose	
14.1	Whether it is mandatory that only permitted chemicals / pharmacologically active substance are used under the advice of veterinary medical practitioner for treatment of aquaculture animals?	
14.2	Are records of treatment maintained?	
15	Harvest and transportation	
15.1	Whether proper care is taken while harvesting to avoid damage to the aquatic animals?	
15.2	Are harvested animals hygienically handled and properly iced before dispatch to approved establishment(s) to avoid deterioration and microbial contamination	
15.3	Whether sample of 250 gm. of aquatic animals are tested for Chloramphenicol and metabolites of Nitrofurantoin at designated lab prior to harvest and the test results are made available to the approved establishment(s) during the supply of aquatic animals.	
15.4	Is the traceability record maintained?	
16	Any other relevant information	

Recommendations of the Assessment Panel of Experts (APE)	
Name of the Aquaculture Farm	
Location	



Approval No.(If already allotted by EIA)	
Nature of activities of the Farm	For rearing of finfish / shellfish for supply to the approved establishment(s) meant for export.
The above aquaculture farm may not be approved / approval may not be renewed for rearing of finfish / shellfish for supply to the approved establishments(s) meant for export under the Export of Fresh Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995. The deficiencies observed are given in the attached sheet.	
Or	
The above aquaculture farm may be approved / approval may be renewed for rearing of finfish / shellfish for supply to the approved establishment(s) meant for export under the Export of Fresh Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995	
Aquaculture animals permitted for rearing in the farm for export (specify species/ type)	Shrimps Fishes Others (Specify)
Total farming area	
Total number of ponds	
Number of crops	
Production capacity of the farm	
Other remarks, if any:	

Signature
 Name
 Designation
 Organization
 Date



ANNEXURE – 7 (Amendment No. 3)

**EXPORT INSPECTION AGENCY – CHENNAI / DELHI / KOCHI / KOLKATA /
MUMBAI**

(MINISTRY OF COMMERCE & INDUSTRY)

GOVERNMENT OF INDIA

ASSESSMENT REPORT OF LANDING CENTRES / FISHING HARBOURS

(For approval / renewal of approval)

Date:

Type of visit: Assessment Panel of Experts (APE)

Composition of Assessment Panel

Sl. No.	Name of the Expert	Designation	Organization
1			
2			
3			

1.	General Information	
1.1.	Name and address of the landing site/ fishing harbour seeking approval with phone number, fax no. & e-mail address	
1.2.	Name and address of the registered office with phone number, fax no & e-mail address	
1.3.	Name of the most responsible person, with designation, phone no., fax no. & e-mail address:	
1.4.	Is the landing centre/ fishing harbour owned or leased by the applicant	Owned / leased
1.5.	If leased, give the name of the landing Centre / fishing harbour owner, with name of the organization and address. (attach the attested copy of agreement)	
1.6.	Year of Commissioning:	
1.7.	Year of last major alteration:	
1.8.	Scope of approval applied for	To handle, display and / or auction wild caught fishery products meant



		for export
1.9	Type of landing site / fishing harbour (Major = landing facilities for more than 500 fishing vessels, Medium= landing facilities for 100- 500 fishing vessels , Minor= landing facilities for less than 100 fishing vessels)	Major / Medium / Minor
1.10	Capacity (number of boats) and total area of landing site :	
1.11.	Types of boats landed (trawlers/gill netters/small size mechanized boats)	
1.12.	Number of boats landed during peak season:	
1.13	Number of fishing days:	
1.14	Major types of fishery products and average quantity landed per day:	
1.15	Provide annual landing details	
1.16	Name and qualification of Hygiene Inspector(s) appointed to supervise hygiene and sanitation:	
1.17	Number of workers	
2.	Premises	
2.1.	Deleted as per (Amendment No. 3)	
2.2.	Are the premises kept clean?	
2.3.	Deleted as per (Amendment No. 3)	
3	Infrastructure facilities	
3.1.	Whether adequate working space is provided for hygienic handling of fishery products?	
3.2	Whether suitable covering is provided for the landing centre / fishing harbour to protect fishery products from environmental hazards such as sun light, rain, etc.? (Amendment No. 3)	
3.3	Are the floor and walls smooth and easy to clean and disinfect? Whether the floor has sufficient slope for proper drainage and to avoid stagnation of water?	
3.4.	Whether drainage lines of adequate size and slope are provided to remove waste water, the out let of which is not open to the sea near the landing berth?	
3.5.	Are sufficient artificial lights provided with suitable protective coverings?	
3.6	Whether sanitary facilities are provided at appropriate places for hand washing with sufficient number of washbasins, soap, disinfectants? (Amendment No. 3)	
3.7	Whether appropriate number of flush lavatories provided outside the landing sites /auction centers?	
3.8	Are the utensils and equipment used to handle fish and fishery products smooth and made of corrosion free material which are easy to clean and disinfect and are kept in a good state of repair and cleanliness?	
3.9	Deleted as per (Amendment No. 3)	
3.10	Whether suitable mechanism adopted to prevent entry of birds/ other pests inside the landing platform, auction areas and other storage areas?	
4	Water & Ice management	



4.1.	What is the source of water used for washing fishery products and fish contact surfaces?	
4.2.	Whether adequate quantity of potable water or clean sea water is available in the landing sites for cleaning and sanitation?	
4.3.	What is the source of ice used for chilling fishery products meant for export?	
4.4.	Whether provision for hygienic handling and storing of sufficient quantity of good quality ice is available?	
4.5	Is there ice plant(s) attached to the fishing harbour? If so, is it approved by EIA?	
4.6	a) Whether ice crusher is available? b) If so, whether the crusher is maintained hygienically and is free from corrosion?	
5	Auction Hall.	
5.1.	a) Whether separate auction hall(s) is provided for display and sale of fishery products?	
5.2	If so, whether it is well protected from entry of pests? (Amendment No. 3)	
5.3	Whether the auction hall has adequate light and ventilation?	
5.2	Whether raised platforms which are smooth, easy to clean and disinfect are provided for display of fishery products?	
5.3	If not, specify the provision given to ensure that fishery products will not come in contact with the floor directly?	
6	Good hygienic practices	
6.1	a) Is the landing site/fishing harbour maintained hygienically? b) Whether cleaning and sanitation is implemented at all areas of the landing site on a laid down frequency to avoid cross contamination?	
6.2	Whether hygiene inspector is deputed to supervise cleaning & sanitation and also monitor quality of fishery products?	
6.3	Are the floors, walls, partitions, ceilings, utensils, instruments and other food contact surfaces kept in a satisfactory state of cleanliness and repair?	
6.4	a) Whether all the surfaces coming in contact with fishery products are cleaned before and after each sale? b) Whether the crates/utensils cleaned and rinsed inside and outside with potable water or clean sea water and disinfected before use?	
6.5	Are detergents/disinfectants stored in a suitable place away from fish handling area?	
6.7	Are sign boards prohibiting smoking, spitting, eating, drinking etc. inside the landing sites exhibited at prominent positions?	
6.8	a) Are fishery products properly iced using good quality ice made up of potable water so as to maintain the core temperature of fishery products below 4°C? b) Whether refrigerated room of adequate size for storing fishery products provided as applicable?	
6.9	Whether proper waste management system is adopted to remove solid and liquid wastes immediately after its formation so as to avoid cross contamination?	



6.10	Deleted as per (Amendment No. 3)	
6.11	Is the pest management adequate?	
6.12	Are the toxic chemicals stored in lockable cupboards?	
6.13	Whether the workers engaged in handling fishery products maintain highest degree of cleanliness?	
6.13	Do they wash hands properly before and after handling fishery products, ice and food contact surfaces?	
6.14	Whether workers adopt good personal hygiene practices to avoid contamination of fishery products?	
6.15	Whether the hygiene inspector is responsible to monitor personal hygiene practices of the employees strictly?	
7	Inspection and testing	
7.1	Whether hygiene inspector conducts random checking of fishery products meant for export for organoleptic factors, including the core temperature to ensure chilling of fishery products below 4°C and maintains records?	
7.2.	Deleted as per (Amendment No. 3)	
7.3	Deleted as per (Amendment No. 3)	
7.4	Deleted as per (Amendment No. 3)	
8.	Records	
8.1.	Deleted as per (Amendment No. 3)	
8.2.	Whether the hygiene inspector is monitoring the fishing vessels during berthing on a laid down frequency to assess the hygienic condition/ infrastructure of the vessel, quality/ quantity of ice used etc. and maintaining records?	
9	Any other relevant information	

Recommendations of the Assessment Panel of Experts (APE)	
Name of the Landing site/Fishing harbor	
Location	
Approval No. (If already allotted by EIA)	
Nature of activities of the Landing site / Fishing harbor	To handle, display and / or auction wild caught fishery products meant for export
<p>The above landing centre / fishing harbour may not be approved / approval may not be renewed to handle, display and / or auction wild caught fishery products meant for export under the Export of Fresh Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995. The deficiencies observed are given in the attached sheet.</p>	
Or	
<p>The above landing site/ fishing harbour may be approved/ approval may be renewed to handle, display and/or auction wild caught fishery products meant for export under the Export of Fresh Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995</p>	
Wild caught fishery products permitted be to handled, displayed and/or auctioned for export	Crustaceans Fishes Cephalopods Others (Specify)



Number of boats permitted for landing	
Type of boats permitted for landing	
Average quantity of fishery products landed per day	
Other remarks, if any:	

Signature
.....

Name
.....

Designation
.....

Organization
.....

Date
.....



ANNEXURE 8 (Amendment No. 3)

**EXPORT INSPECTION AGENCY – CHENNAI / DELHI / KOCHI / KOLKATA /
MUMBAI**

(MINISTRY OF COMMERCE & INDUSTRY)

GOVERNMENT OF INDIA

ASSESSMENT REPORT OF FISHING VESSEL

(For approval / renewal of approval)

Date:

Type of visit: Assessment Panel of Experts (APE)

Composition of Assessment Panel

Sl. No.	Name of the Expert	Designation	Organization
1			
2			
3			
4			

1.	General Information	
1.1	Name and address of the organisation/ person seeking approval of Fishing Vessel with phone no., Fax No & e-mail address	:
1.2.	Name and address of most responsible person with designation, phone no, fax no. And e-mail address	:
1.3	Registration Number allotted to the vessel by the authority concerned:	:
1.4.	Is the fishing vessel owned or leased?	:
1.5	If leased, name & address of the owner of the vessel	:
1.6.	Address for communication / address of registered office.	:
1.7.	Area of operation of the vessel (pelagic /deep sea etc.)	:
1.8.	Type of fishing vessel, length of the vessel and power of the engine:	:
1.9.	Nature of fishing activities (Trawling/Gillnetting/line fishing etc.)	:
1.10.	Is the vessel designed for fishing a) Less than 24 hours? b) More than 24 hours?	:
1.11	Whether fish detection equipment installed? If so specify the type.	:



1.12	Whether chilling unit installed? If so, what is the capacity?	:
1.13	Specify the fishing gear used	:
1.14	What is the capacity of the hold?	:
1.15	Whether hold is separated from engine room properly?	:
1.16	No. of personnel employed in the vessel	:
2.	General hygienic conditions	
2.1	Whether fish is handled hygienically taking maximum care to avoid damage to the fish? (Amendment No. 3)	:
2.2	a) Whether spiked instruments are used for handling fishes? b) If so, whether such instrument damages the flesh of the fishery product?	
2.3	Whether hold(s) / containers of sufficient size provided to store fishery products at a temperature approaching that of melting ice?	:
2.4	Is it ensured that while storing fishery products melt water does not remain in contact with fishery products?	:
2.5	Whether the storage section is protected from possible contamination with fuel used in the vessel or with bilge water?	:
2.6	Are containers used for the storage of products designed to ensure their preservation under satisfactory conditions of hygiene and in particular, allow drainage of melt water?	
2.7	Whether the fishery products are handled properly after every haul? (Amendment No. 3)	:
2.8	Whether fish receiving deck is, clean and free from engine oil, grease, diesel etc.? (Amendment No. 3)	
2.9	Are artificial lights provided on the deck and in the hold with protective covers?	
2.10	Deleted as per (Amendment No. 3)	:
2.11	What is the source of water used for washing the fish and fish contact surfaces?	:
2.12	Whether the clean seawater used is ensured? (Amendment No. 3)	:
2.13	(Amendment No. 3)	
2.14	Whether ice is procured from EIA approved ice plants or establishments?	
2.15	Whether ice and water are handled and stored hygienically to avoid contamination?	
2.16	Deleted as per (Amendment No. 3)	:
2.17	Whether there is documented schedule for cleaning containers, equipment and storage section of vessels which are in direct contact with fishes?	:



2.18.	Whether the containers and the equipment in contact with fishery product are made of non-corrodible materials which are water proof, resistant to decay, smooth and easy to clean and disinfect?	:	
2.19	Deleted as per (Amendment No. 3)	:	
2.20.	Do the workers follow good personal hygiene practices?	:	
2.21	Whether the workers are provided with clean working clothes?	:	
2.22	Whether hand washing facilities provided? (Amendment No. 3)	:	
2.23.	Is the pest control adequate?	:	
2.24.	Are there lockable cup-boards/premises for storing cleaning agents and disinfectants?	:	
2.25	Whether details of fish caught and supplied to approved establishment are given to hygiene inspector of landing site?	:	
2.26	Whether Catch certificate details are maintained by the vessel?	:	
3	Any other matter		
	Recommendations of the Assessment Panel of Experts		
	Name of the Fishing Vessel and registration number		
	Location		
	Approval No., if already allotted by EIA		
	Nature of activities of fishing vessel		To catch, chill, handle and supply wild fish & fishery products for export purpose.
	The above fishing vessel may not be approved / approval may not be renewed to procure and handle wild caught fishery products meant for export under the Export of Fresh Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995. The deficiencies observed are given in the attached sheet.		
	Or		
	The above fishing vessel may be approved / approval may be renewed to procure and handle wild caught fishery products meant for export under the Export of Fresh Frozen and Processed Fish and Fishery Products (Quality Control, Inspection and Monitoring) Rules, 1995		

Name			
Signature			
Organisation			
Date			

**ANNEXURE 41 (Amendment No. 3)****MONITORING REPORT**

Date of Visit

Name of Aquaculture farm:

Approval Number:

Scope of approval

Name of responsible person(s) present at the time of visit

Sl.		Observation
(1)	(2)	(3)
General		
1.	Name & Designation of monitoring official last visited & date of visit	
2.	Whether the farm rectified earlier non-conformities (NCs)?	
3.	Mention the NCs that are not rectified	
4.	What is the time frame given for rectification?	
5.	Results of samples tested in earlier visit	
6.	Action taken in case of failure of test results	
7.	Type of aquatic animals handled at the time of visit	
Locality and infrastructure		
1.	Is the location ideal for farming operation?	
2.	Are the premises maintained hygienically?	
3.	Give details of ponds used for farming with size & area	
4.	Whether the sizes, depth of the ponds are ideal? Whether the ponds are hygienically maintained?	
5.	What is the type of aeration provided?	
6.	Whether oil free aeration is achieved? Are air filters provided at the inlet and outlet pipe lines?	
7.	Is the aeration adequate?	
8.	(Amendment No. 3)	
9.	What is the source of water and the method of its collection?	
10.	Whether the quality and quantity of water adequate?	
11.	Specify water purification system adopted by the farm	
12.	Whether water is tested for microbial/ chemical contaminants?	
13.	(Amendment No. 3)	
14.	Specify the parameters monitored and the frequency?	
13.	What are the feeds used in the farm?	
14.	Specify the source of feed. Are the feed tested for banned chemicals ?	
15.	Whether quality and quantity of feed adequate?	
16.	What is the method of feeding and its frequency?	
Good Aquaculture practices		
1.	Whether management of farm inputs is proper?	
2.	Who is responsible for the management of farm inputs?	



3	Whether storage condition of farm input is satisfactory?	
4.	Whether records of receipt, inspection, storage and utilization farm inputs maintained?	
5.	Are the post larvae/fingerlings procured from approved hatchery? If so, give name of hatchery	
6.	Is the feed procured from approved feed mill? If so, give name of feed mill	
7.	Whether cleaning & sanitation is adequate to control contamination?	
8	Is the personal hygiene satisfactory?	
9	Whether medical treatments are given to the aquatic animals to control microbial/viral diseases?	
10	If so, specify the chemicals/ pharmacologically active substances used with dosage. Whether the usage of such chemicals is done with the advice of the veterinary medical practitioner? Whether withdrawal period followed?	
11.	Whether the farm is using banned chemicals/ pharmacologically active substances?	
12	Whether aquatic animals are tested for Chloramphenicol and metabolites of Nitrofurans by the farm prior to harvest at the designated lab?	
13	Whether harvest is done properly?	
14	Whether traceability record as per requirement maintained?	
15	Whether pest control adequate?	
16	Is waste management satisfactory?	
17	Whether pond preparation and stocking done as per rule?	
Verification of records (Amendment No. 3)		
1.	Monitoring & testing records	
8	Traceability record	
Details of samples drawn during official monitoring		
1.	Aquaculture animal sample or water sample for antibiotic residue	
2.	Feed sample for antibiotic residue	
Any other relevant information		
Recommendations		

- Overall Rating – Satisfactory/unsatisfactory

- Deficiencies reported to the aquaculture farm
(As per Non Conformity report)

Signature

Name

Designation

Date

Place

Remarks of the Supervisory Officer



Document No EIC/F & FP/Ex. Inst. /March/2012/Issue 4

Signature
Name
Designation



ANNEXURE 42 (Amendment No. 3)

MONITORING REPORT

Date of Visit

Name of Landing Centre/ Fishing harbour:

Approval Number:

Name of responsible person(s) present at the time of visit

Sl.		Observations
(1)	(2)	(3)
General		
1.	Name & Designation of monitoring official last visited & date of visit	
2.	Whether the landing site/ harbour rectified the earlier Non-conformities (NCs)?	
3.	Mention the NCs that are not rectified	
4.	What is the time frame given for rectification?	
5.	Results of samples tested in earlier visit	
6.	Action taken in case of failure of test results	
7.	Materials landed/handled at the time of visit	
8.	Number & type of boats berthed at the time of visit	
9.	Capacity of fishing harbour (number of boats permitted)	
10.	Name of hygiene inspector	
Locality and infrastructure		
1.	Are the premises maintained hygienically?	
2.	Is the landing center adequately covered?	
3.	Are the floor, walls, and utensils smooth and clean?	
4.	Whether the drainage is adequate?	
5.	Whether sufficient artificial lights provided with suitable protective coverings?	
6.	(Amendment No. 3)	
7.	Whether separate auction hall(s) provided for display and sale of fishery products?	
8.	Whether suitable mechanism adopted to prevent entry of birds/animals/ other pests inside the landing platform, auction areas and other storage areas?	
9.	Whether raised platforms are provided for display of fishery products, which are smooth, easy to clean and disinfect? If not, specify the provision given to ensure that fishery products will not come in contact with the floor directly?	
Water and ice		
1.	What is the source of water used for washing fishery products and fish contact surfaces?	
2.	Whether adequate quantity of potable water or clean sea water is available in the landing sites for cleaning and sanitation?	
3.	What is the source of ice used for chilling fishery products meant for export? Is the ice plant approved by EIA?	



4	Whether ice crusher is available? If so, whether the crusher is maintained hygienically and is free from corrosion?	
5	Is the ice handled/ stored hygienically?	
6	(Amendment No. 3)	
Fishery products		
1	Are fishery products handled hygienically on board the vessels and on the landing site?	
2	Whether care is taken to avoid injury/damage to the fishes while handling/storing?	
3	Are fishery products properly iced?	
4	(Amendment No. 3)	
5	Evaluate and record the freshness/quality parameters of different fishery products meant for export, if available, at random (attach the evaluation sheet)	
6	Whether Hygiene Inspector is checking quality parameters of fishery products meant for export, including core temperature and records maintained?	
Hygiene and sanitation		
1.	Is the landing site/fishing harbour maintained hygienically? Whether cleaning & sanitation is implemented at all areas of the landing site on a laid down frequency to avoid cross contamination?	
2.	Whether Hygiene Inspector is supervising hygiene activities?	
3	Are the floors, walls, partitions, ceilings, utensils, instruments and other food contact surfaces kept in a satisfactory state of cleanliness and repair?	
4.	Whether waste management is proper? (Amendment No. 3)	
5.	Is the pest management adequate? (Amendment No. 3)	
6.	Is the personal hygiene of fish handlers satisfactory?	
7.	Are the workers clean hands before and after work and follow good personal hygiene practices? Are these being monitored by hygiene inspector?	
8	Whether swabs taken from food contact surfaces tested on a laid down frequency for TPC and Coliforms?	
Verification of records (Amendment No. 3)		
1.	Details of landing, including number of boats berthed & quantity of fishery products landed from each boat	
Any other relevant information		
Recommendations		
Overall Rating – Satisfactory/unsatisfactory		
Deficiencies reported to the landing centre/fishing harbour (As per Non Conformity report)		
Signature		Name
Designation		Date Place

Remarks of the Supervisory Officer



Document No EIC/F & FP/Ex. Inst. /March/2012/Issue 4

Signature
Name
Designation



ANNEXURE 43 (Amendment No. 3)

MONITORING REPORT

Date of Visit

Name of fishing vessel:

Approval Number:

Name of landing center

Name of responsible person(s) present at the time of visit

Sl.		Observations
(1)	(2)	(3)
General		
1.	Name & Designation of monitoring official last visited & date of visit	
2.	Whether the fishing vessel has rectified the earlier Non-conformities (NCs)?	
3.	Mention the NCs that are not rectified	
4.	What is the time frame given for rectification?	
5.	Results of samples tested in earlier visit, if any	
6.	Action taken in case of failure of test results	
7.	Materials available at the time of visit	
8.	Type of fishing vessel and area of operation	
9.	Average quantity of fishery products procured per day	
Infrastructure		
1.	Whether all sections of the vessel maintained hygienically and in good repair?	
2.	Whether the deck is clean and free from oil, grease, diesel etc.? (Amendment No. 4)	
3.	Whether hold (s)/ containers of sufficient size provided to store fishery products at a temperature approaching that of melting ice? Are they maintained hygienically?	
4.	Is it ensured that while storing fishery products melt water does not remain in contact with fishery products?	
5.	Whether the storage section is protected from possible contamination with fuel used in the vessel or with bilge water?	
6.	Whether the containers and the equipment in contact with fishery product are made of non-corrodible materials which are water proof, resistant to decay, smooth and easy to clean and disinfect?	
7.	Whether artificial lights have protective covering?	
8.	Specify the fishing gear used	
9.	Whether fish detection equipment used?	
Water and ice		
1.	What is the source of water used for washing fishery products and fish contact surfaces?	
2.	Whether adequate quantity of potable water or clean sea	



	water is available in the fishing vessel for cleaning and sanitation?	
3.	What is the source of ice used for chilling fishery products meant for export? Is it procured from EIA approved ice plant/establishment?	
4	Is the ice handled/ stored hygienically?	
5	Is there a system of chilling fishery product in cooled sea water? If so, specify the chilling capacity, temperature achieved and chilling rate.	
Fishery products		
1	Are fishery products caught and handled hygienically on the board without damaging the fish?	
2	Whether spiked instruments are used for handling fishes? If so, whether such instrument damages the flesh of the fishery product?	
3	Are fishery products properly iced to maintain core temperature below 4°C?	
4	Evaluate and record the quality parameters, including core temperature of different fishery products meant for export, if available, at random (attach the evaluation sheet)	
Hygiene and sanitation		
1.	Whether cleaning and sanitation is implemented at all areas of fishing vessel on a laid down frequency to avoid cross contamination?	
2	Are utensils, containers, holds, fishing gears and other fish contact surfaces maintained hygienically?	
3	What is the method of cleaning fishing gears?	
4.	Whether waste management is proper?	
5.	Is the pest management adequate? Are toxic chemicals stored in lockable cupboards?	
6.	Is the personal hygiene satisfactory?	
Verification of records (Amendment No. 3)		
1.	Details of fishery products supplied to approved establishment(s)	
Any other relevant information		
Recommendations		

- Overall Rating – Satisfactory/unsatisfactory

- Deficiencies reported to the fishing vessel
(As per Non Conformity report)

Signature

Name

Designation

Date

Place



Remarks of the Supervisory Officer

Signature

Name

Designation



Annexure 70 (Amendment no. 3)

1. Parameters at SL no. 1, 2 & 3 of Table 1 (below) shall be done on post facto basis at EIA laboratory only.
2. Parameters at SL no. 1, 2, 3, 4, 5, 6, & 9 of Table 2 (below) shall be done on post facto basis at EIA laboratory only.
3. All Parameters of Table 3 (below) shall be done in in-house laboratory.

Samples for the parameters as stated above for the Table 1 & 2 shall be submitted by the processor to EIA laboratory. The test report of the same shall be submitted by the processor, during submission of the weekly statement or at the earliest.

H.C. for China shall be issued by EIAs on the presentation of the satisfactory in house test report for bacteriological parameters. (Table 3, below).

If any of the samples (s) failed, then the next five consecutive consignments for China shall be tested prior to shipment. Sample for the same shall be drawn by EIA officer and be tested at EIA laboratory. Upon satisfactory test results the H.C. for China shall be issue.

If any of the sample (s) failed during these testing of these five consignments, then next three consignments shall be tested till such time, 3 consecutive consignments are cleared for export to China.

The said instructions shall be in force with effect from 01.9.2012 (i.e. this amendment shall be applicable to all the H.C. issued on or after 1.9.2012, for export to China).



Table- 1: Peoples Republic of China - Maximum Level of Contaminants in Foods as per GAIN Report no. CH 6064 dated 14th August 2006

SI No.	Contaminant	Type of fishery Products	Maximum Level (MLs)/ (mg/Kg)		Testing method
1	Lead	Fish		0.5	GB/T 5009.12
2	Cadmium	Fish		0.1	GB/T 5009.15
3	Mercury	Fish(excluding carnivore fish) and other aquatic products	Total Mercury (HG) Nil	0.5 (Methyl Mercury)	GB/T 5009.17

Table -2: Maximum levels of containments in fish products– as per Chinese requirements

SI No.	Contaminant	Products	Standard
1	Chloramphenicol	Aquaculture and wild caught fresh water fish	None Detected
2	Nitrofurans	Aquaculture and wild caught fresh water fish	None Detected
3	Quinolones	Aquaculture and wild caught fresh water fish	≤ 0.1 mg/kg
4	Crystal Violet (and Leucomystal violet)	Aquaculture and wild caught fresh water fish	None Detected
5	Malachite Green (and Léucomalachite green)	Aquaculture and wild caught fresh water fish	None Detected
6	Sulfonamide	Aquaculture and wild caught fresh water fish	≤ 0.1 mg/kg
7	Furazolidone	Not specified	None detected

Table -3: Pathogen limits for aquatic products as per GAIN Report Number CH11001 dated 13/01/2011

SI No	Pathogenic indicator	Sampling programme and limits (if not specified indicated by 25g or /25 ml)				Method for inspection	Remarks
		n	c	m	M		
1	<i>Salmonella</i>	5	0	0		GB 4789.4	
2	<i>Listeria monocytogenes</i>	5	0	0		GB 4789.30	Applicable for raw aquatic products & cooked aquatic products
3	<i>Vibrio parahemolyticus</i>	5	0	0		GB/T 4789.7	Applicable for cooked aquatic products
4	<i>Vibrio parahemolyticus</i>	5	0	100 MPN/g			Applicable for raw aquatic



							products & cooked aquatic products
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NOTE: n- Determines the number of sample units that are to be drawn independently and randomly from the lot.

c- It is the maximum allowable number of sample units yielding unsatisfactory test results.

m- Data grouped according to a single microbiologically limit.

M- A second microbiological limit.