



**SCREENING CHAPTER 12  
FOOD SAFETY, VETERINARY AND PHYTOSANITARY POLICIES**

**AGENDA ITEM 17c:  
STRUCTURAL REQUIREMENTS  
FOR ESTABLISHMENTS-  
FISHERY PRODUCTS**

**Country Session: Republic of Turkey  
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# I. LEGISLATION ON FISHERY PRODUCTS



## Legal Basis

- Law no.5179 on Food
- Law no. 3285 on Animal Health Control
- Law no. 1380 on Fisheries
  - ✓ Implementing Regulation on Fisheries
  - ✓ Implementing Regulation on Wholesale and Retail Fish Markets

Quality Control Guide for Fisheries



## II. HYGIENE RULES



## Implementing Regulation on Fisheries (Chapter IX)

- General health and technical standards of fishery products processing establishments
- Technical standards on fresh and chilled products handling and processing
- Technical standards on processing of frozen products
- Standards of products to be processed and consumed
- Product Criteria for human food and industry material



## Implementing Regulation on Wholesale and Retail Fish Markets

- General requirements for wholesale markets (Chapter IV)
  - ✓ technical and physical conditions for infrastructure
  - ✓ hygiene requirements
  - ✓ requirements on processing
  - ✓ requirements for water and ice
  
- General requirements for retail markets (Chapter VIII)



## Guides to Fishery Products Quality Control

- Based on both national and EU legislation
- Help operators for good practices on the following subjects
  - ✓ Standards on processing establishments
    - technical and physical conditions for infrastructure
    - hygiene requirements
    - requirements on processing
    - requirements for water and ice
  - ✓ Inspection and sampling standards
  - ✓ Residue Monitoring
  - ✓ Standards on transporting of fishery Products
  - ✓ Application of HACCP





### **III. PACKAGING AND LABELING**



## Implementing Regulation on Fisheries

Compulsory labeling of packaged fishery products to be placed on the market



## Implementing Regulation on Wholesale and Retail Fish Markets

- A document is issued when products enter and leave the wholesale market .
  - ✓ The information on this document corresponds to labeling information referred to in EU Regulation no.2065/2001.
  
- In retail markets it is obligatory to put a label on products,
  - ✓ Name and price of the product



## IV. INSPECTION AND CONTROL



Any person or legal entity establishing fishery products facility is required to get registered

Legislative basis of inspection and controls for establishments:

- Implementing Regulation on Fisheries (Article 33)
- Guides to Fishery Products Quality Control (Section 1)

Inspection and controls by local units of MARA

- Frequency
- Inspection form
- Inspection evaluation
- Suspension, cancellation of Registration and Approval Number



# Guides to Fishery Products Quality Control

## *Section 2 - Inspection and Approval System*

Pre-approval Evaluation concludes with a Pre-inspection Report

- Inspection by MARA for approval number of establishment
  - ✓ Only approved establishments are allowed to export to EU
  
- Approval Number of establishment or production in the establishment can be suspended or ceased
  - ✓ Certain hours or day or week
  - ✓ production can be stopped and dead line can be set to comply with legislation
    - if not fulfilled, approval will suspended,
    - after due date, still not comply, approval number is cancelled



## Implementing Regulation on Wholesale and Retail Fish Markets

### Inspections concerning

- freshness criteria as defined in Implementing Regulation on Fisheries
- minimum allowable length and weight standards as defined in Circular no. 36/1 on regulating commercial fishing in seas and inland waters

are carried out by

- The MARA Inspectors and
- Authorized staff at municipalities



## V. IMPORT AND EXPORT





Import of fishery products regulated by

- Circular (SÜH-19) on criteria on human consumption
- Implementing Regulation on Fisheries (Annex 7,8 and 9) for microbiological, chemical and physical criteria



Export of fishery products regulated by

- Quality Control Guide for Fisheries: inspection, verification of records and issuing of Health Certificate



## VI. LIVE BIVALVE AND MOLLUSCS



## Three Class A Production Regions:

- Çanakkale
- Ayvalık
- İzmir

## Two Class B Production Region

- Western Black Sea
- Middle Black Sea



Monitoring Programme has been implemented

Production areas in the Regions are regulated whether they are open or closed to production, based on product and water analyses with the following criteria:

- Microbiological
- Physical
- Chemical ( 466/2001)
- Toxic Algae
- Biotoxin ( DSP, PSP, ASP )



## **VII. FROGS AND SNAILS**



Frogs and snails production areas are defined

Monitoring programme has been implemented

Production is regulated based on product analyses with the following criteria:

Heavy Metals

Radionuclide

Phytopharmasotik residue

Only Approved Establishments export these products to EU



***THANK YOU FOR ATTENTION***