MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT OF VIETNAM

PRESENTATION
ON VIETNAMESE FOOD SAFETY CONTROL SYSTEM OF SHRIMP PRODUCTS FOR EXPORT



Ho Chi Minh city, August 24th,2015

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- Food safety inspection and certification for fish and fishery products intended for export according to Circular No 48/2013/TT-BNNPTNT dated 12/11/2013.

I. General information.

- Currently, the shrimp is still the flagship product among the fishery products of Vietnam exported to 96 countries worldwide.
- 284 processing establishments of shrimp exports in total of 633 fishery products processing establishments was inspected and certified by NAFIQAD to ensure food safety conditions.
- The 284 establishments were listed in the List of fishery products processing establishments approved for export to Korea, China , Indonesia , Argentina , among these establishments, there are 187 establishments approved for export in the EU . For the Eurasian countries, the Federal Service for Veterinary and Phytosanitary Surveillance of Russia (FSVPS) recently add 02 shrimp establishments to the List of approved establishments, bringing the total number of shrimp establishments for export to this market up 08.

II. Implementation results of sanitation monitoring programs of fishery products

- Purposes of National monitoring programs of fishery products
- Ensure that food safety control performed from aquaculture, capture to preparation, processing according to preventive rule;
- Provide safety materials for processing, exportation and domestic consumption, reduce loss for producers and traders.
- Comply with the requirements of the EU, the U.S, Korean, New Zealand competent authorities
- Be basis for reaching bilateral arrangements and recognition on food safety control between Vietnamese competent authority and importing countries' ones to avoid double check.

II. Implementation results of sanitation monitoring programs of fishery products

Implementation from 2000.

- Species: Black Tiger Shrimp (Penaeus monodon), White shrimp (Penaeus vannamei), Giant prawn (Macrobrachium rosenbergii), other species (Catfish, tilapia,…), therein: 118 areas of shrimp aquaculture /166 monitored aquacultures.
- Scope: all stages of aquaculture chain, from hatchery to commercial-size farming stage and processing stage.
- Estimated production of 2015: 278.093 (tons)
- Agencies in charge:

Inspecting bodies: NAFIQAD Headquarter and Region Authorities

Monitoring bodies: NAFIQAD Sub-Departments in provinces/cities

Testing agencies: NAFIQAD Laboratories (designated by the Ministry of Agriculture and Rural Development)

- In compliant with EU regulations according to FVO's inspection results in year 2003, 2005, 2007, 2009, 2012.



II. Implementation results of sanitation monitoring programs of fishery products

Monitored substances:

- Prohibited substances: Chloramphenicol, Nitrofurans (AOZ, AMOS, AHD, SEM), Tetracylines, Sulfonamides, Quinolones, Organochlorinated pesticides, Heavy metals (Pb, Hg, Cd)
- Hormones or growth stimulators
- Anti-worm substances and parasiticides

III. Inspection, certification of food safety conditions for fishery business operators (FBO)

- Inspection, certification of food safety conditions for FBO: **HACCP is compulsory**
- 4 Grades: Pass (Grades 1,2,3) and Fail (Grade 4)
- Frequency:

  + Grades 1,2: once a year;

  + Grade 3: once 6 months;

  + Grade 4: at least once 3 months
- Listing fishery business oeprators approved for export as required by importing countries (the EU, Korea, China, Russia, Brazil..).



III. Inspection, certification of food safety conditions for fishery business operators (FBO)

Number of approved processing establishments

No.	Markets	Until August 2015
1	Vietnam (meeting national technical regulation)	284
2	EU+3	187
3	Korea	284
4	China	284
5	Russia	8
6	Indonesia	284

IV. Food safety control of fishery products for export

- ***Mandatory certification:*** performed as required by the importing countries' competent authorities or as agreed by arrangements on food safety control signed by competent authorities of two sides (the EU, Korea, China, Russia, Brazil, Indonesia, etc…).
- ***Voluntary certification:*** performed as required by consignors in case the importing country does not require mandatory certification before export (Japan, the U.S, Australia, etc….)





V. Handling FBOs notified by the importing country's competent authority of non-compliant consignments

- **NAFIQAD** requires in written the concerned FBO to trace back, investigate cause; set up appropriate corrective actions, own-verify and report NAFIQAD.
- NAFIQAD takes samples, intesify food safety inspection to consignments for export until 05 consercutive consignments are satisfactory;
- Suspend issuance of health certificates in case importing country's competent authority requires.
- Carry out verification, random inspection to the concerned FBO if any; inform verification result to importing country's competent authority.

VI. Requirements of importing countries for shrimp products:

Autralia:

- The prawns have been cooked in premises in the exporting country that are approved by and under the control of the Competent Authority of the exporting country (peeled, battered or in brine).
- For raw (not cooked or heat shocked) prawns, the recognised assurance or certification is a guarantee or proof in writing that the product is free of pathogenic bacteria. (White spot syndrome virus - WSSV, Yellow head virus–YHV, Taura-TSV) or Deheaded, Peeled (tail on) tested negative with WSSV, YHV

EU's countries: Shrimp products must be originated from monitored areas of Monitoring Program for certain substances and residues thereof in aquaculture fish and products

VII. Proposals

1. The shrimp processing establishments :

- Reviewing the quality control program according to HACCP rule for food safety (controls for receiving materials stage). Only accepting the material from monitored establishments; monitoring foreign contaminants in raw materials
- Awakens the knowledge of the provisions on the use of antibiotics for aquaculture establishments, middlemen in order to build the secure supply chain for processing and export.

VII. Proposals

2. NAFIQAD:

- ✓ NAFIQAD received importing notifications, inform the authorities, businesses and establishments to take measures for effectively control.
- ✓ Continue to strengthen co-operation and exchange of information; intensify inspection for the implementations of food safety regulations.

Documents for reference:

1. Decision 130/2008/QD-BNN on residues control program; Decision 131/2008/QD-BNN on bivalve molluscs production areas control program; Circular 61/2012/TT-BNNPTNT on post-harvest fishery products monitoring program.
2. Circular 47/2009/TT-BNNPTNT and Circular 02/2012/TT-BNNPTNT on national technical regulations on food hygiene and safety conditions of fishery establishments
3. Circular 48/2013/TT-BNNPTNT on food safety inspection and certification of fishery products intended for export

Thank you