

FISH PROCESSING INSPECTION REPORT

INSPECTION REPORT No.: VFL – 002 – 2009

4.5. QUALITY ASSURANCE

(1). INTERNAL CONTROL: Factory has a full fledged Quality Assurance Department with a food safety team to ensure a complete internal control. Following are the few examples of internal controls that operator is practicing on handling and processing to assure quality and environment.

- Factory has a proper house keeping ('Clean – as – you – go') - by applying Cleaner Production concept.
- A proper system for waste disposal is in place. Factory has its own water effluent treatment system.
- Factory is having Environmental Pollution Policy and Sustainability policy in place.
- Good Manufacturing Practices (GMPs) and Good Hygiene Practices (GHPs).
- Workers hygiene is monitored regularly; they under go quarterly medical examination.
- Traceability in place.
- Visual sensory test are conducted for product and raw material.
- Continuous temperature monitoring for product and raw material is done in order to assure a continuous cold chain through out.
- A system for monitoring product specification and labeling is in place.
- Factory has its own Microbiological laboratory to verify its product; water quality. Ice and environmental samples.
- Environmental sampling program is in place.
- Pest control program is in place.
- Risk management system with recall procedures and action plan are in place.
- System of Calibration of equipments is in place.
- Procedure for document and record control is in place.
- Packaging material control system is in place.
- Factory has its own internal auditing system.
- Workers training program is in place.
- Management meetings and Food safety team meetings are conducted regularly.

(8) ADDITIONAL INFORMATION.

Factory is having EU approval; HACCP system (certified by director fisheries); BRC with A level and ISO 22000 certifications.

4.6 CLEANING, DISINFECTION AND FUMIGATION.

(5) BULLET NUMBER 3.

The operator will add a clause in the next HACCP Manual Version which describes handling of fish during and after fumigation (This includes sustainable fish)

- 4.6 (7) The operator hereby confirms that fumigation is practiced (4 TIMES PER YEAR) as per agreement between Vicfish Ltd Bukoba and the fumigator KALTIKE VETFARM SERVICES LTD. (copy of the contract attached; file- FUMIGATION -1) and not sure that how the inspector had a perception that operator indicated that fumigation is not practiced. The operator also wishes to clear the contradiction raised by the inspector by stating that fumigation are done only in the **non- food production** areas of the factory as indicated in the certificate of fumigation (copy attached; file- FUMIGATION -2) fumigation is never done when the production is going on as per the guidelines given by the fumigator (Please find attached guidelines given by the fumigator; file- FUMIGATION -3).

NB: Based on the above information the operator request that 4.6 (6) should be scored as 'Yes'

- 4.6 (8) The operator wishes to confirm that in factory a pest control program is in place which includes various pest control devices such as insectocutors; air curtains; water curtains; non- toxic baited and un-baited rat traps; screen; plastic curtains etc. The system is monitored and documented by quality assurance supervisor and is verified by quality assurance manager (please find attached checklist file- record No. VF-06 and VF-07).As stated above for fumigation a Fumigator has been contracted by the factory and fumigations are done as per agreement (copy attached- file- FUMIGATION -1) and the operator keeps records as a certificate of fumigation for each fumigation done by the fumigator (Copy of Fumigation Certificate attached- file- FUMIGATION -3).

6.2.2 The productions compliance with the standards. The operator wishes to make a clarification on the uncertainty raised by the inspector in 6.2.2 (2) and (3), That the operator claims there is no fumigation of the factory should be regarded as false (Please refer 4.6 (9) and 4.6 (7) above) Fumigation is purposely done in non – food production areas and after all production operations to preclude chances of cross contamination and ensure maximum food safety during food production and storage. Only non – food hazardous pest control methods are practiced in food production and storage areas.

