

Republic of the Philippines
DEPARTMENT OF AGRICULTURE
Elliptical Road, Diliman, Quezon City

FISHERIES ADMINISTRATIVE)
ORDER NO. 117-1 :
Series of 1994)

SUBJECT: Amendment of Sections 3, 4 and 5 of FAO
No. 117, s. 1975

SECTION 1. Numbers 8, 9 and 10 of Section 3 (A) of Fisheries Administrative Order No. 117, s. 1975, are hereby successively amended, to read as follows:

"8. Toilet and toilet facilities -

- a. Flush toilets shall be provided for the employees at the following ratio:

1 to 9 employees	-----	1 toilet bowl
10 to 24 employees	-----	2 toilet bowls
25 to 49 employees	-----	3 toilet bowls
50 to 100 employees	-----	5 toilet bowls
For every 30 over 100 employees	----	1 additional toilet bowl.
- b. The toilet compartments shall have doors that swing outward. Rules for the use thereof shall be posted in the room.
- c. Showers shall also be provided
- d. Good drainage for the toilet/shower rooms shall be maintained."

"9. Water and handwashing facilities -

- a. Sufficient facilities with adequate supply of potable water shall be provided.
- b. Handwashing facilities shall be strategically located in the working area. An adequate supply of hot and cold water, liquid or powdered soap, single-use hand towels or a hand dryer shall be provided. The same shall be clearly visible to the workers to ensure that handwashing is faithfully carried out and sanitation is strictly observed. Taps/faucets in work rooms shall not be hand operable."

"10. Plumbing -

- a. The water supply shall be adequate in volume, safe and approved as potable by the proper government agency. Where potable and process water supply are available, there shall be no cross connection between the two to prevent contamination."

- b. Non-drinking water may be used for steam production, firefighting and cooling of refrigeration equipment: *Provided*, That the pipes therefor shall preclude the use of the water for other purposes and shall present no risk of contamination to the products: *Provided, Further*, That hygienic wastewater disposal system shall be provided and the detergents, disinfectants and similar substances used for clearing/cleansing purposes shall be so employed so as not to have any adverse effect on the machinery, equipment and products."

SEC. 2. Section 3 (B, C, D, E, F, G & H) of the same Order is hereby amended to read as follows:

"B. Equipment -

1. *Installation.* - The equipment shall be so installed and located that the cleaning and servicing thereof shall be safe and convenient.

Instruments and working equipment like cutting tables, containers, conveyor belts, weighing scales and knives shall be of corrosion-resistant materials, easy to clean and disinfect.

2. *Food-contact surfaces of equipment* - shall be cleaned and steam-flushed, chlorinated and/or cold sterilized, as the case may be, at the end of each work shift. The same shall be constructed of suitable materials free from cracks, crevices and rust or paint.
3. Non-food contact surfaces like the frames and legs of equipment on which the products are processed or packed shall be constructed of metal to facilitate its cleaning and maintenance. No wooden material shall be used as an integral part of the processing equipment.
4. Lubricants used in processing machineries such as seamers or can closing machines and product sealer shall be of food grade. Bearings and conveyors and other machines not directly in contact with food during processing may use the prescribed lubricant and oil."

"C. Production requirements -

1. The fish and fishery/aquatic products shall be inspected and sorted to remove unfit products and adequately washed with potable water prior to further processing.
2. Boxes, carts, bins and other containers used for holding the products before processing shall be made of metal or plastic material which can be easily cleaned."
3. Frozen product packaging materials shall be stored in a sanitary manner containing no objectionable substances which may be transmitted to the product in the packaging stage. Proper technique shall be employed to avoid contamination to the product."

Packaging materials to be used shall be stored away from the production area in a dry, well ventilated room, protected from dust and contamination."

"D. Personnel of the plant -

1. Employees engaged in processing shall wear sanitary washable working clothes and appropriate head covers.
2. All employees shall undergo and pass an annual medical check-up.
3. Employees handling processed fish or fishery/aquatic products with their bare hands should have short, unpolished fingernails.
4. Workers assigned in the handling and preparation of fishery products shall regularly wash their hands every time work is resumed. Workers with wounds or breaks in the skin of their hands shall not be allowed to touch the fish/product. Hand gloves shall always be used.
5. Expectorating, smoking, drinking and eating shall not be allowed in the working areas and storage rooms.
6. It shall be prohibited to wear jewelry and other ornaments inside the plant."

"E. Premises of the plant -

1. The premises should be kept free of rodents with the strict implementation of an insect and vermin control program: *Provided*, That proper technique shall be employed in applying the pesticides and rodenticides to prevent contamination of the products: *Provided, Also*, that periodic application of pesticides in the form of fumigation shall be undertaken during non-production time only at least once a week.
2. Rodenticides, insecticides, disinfectants and other toxic substances shall be always stored in rooms securely locked to preclude risks of contamination. Waste materials and other refuse shall be collected and disposed daily.
3. There shall be maintained special watertight corrosion-resistant containers for fishery products not intended for human consumption and an area for storage thereof if the same are not promptly emptied at the end of the day."

"F. Use of lifttrucks and forklifts - Where these equipment are in use, lifttrucks shall be employed in the processing area while forklifts only in the packaging area.

"G. Procedure in the freezing of products. -

1. The fish shall be thoroughly washed with clean water and chilled immediately with refrigerated seawater or water with equivalent salinity (approximately 3%).

2. The chilled fish shall then be placed in metal trays and subjected to freezing process to be carried out in such a way that the range of temperature of maximum crystallization is quickly reached. This quick freezing process shall not be regarded as complete unless the product temperature reaches -18°C at the thermal center after thermal stabilization."

"H. Cold Storage -

1. Maximum cold storage temperature shall be maintained at -18°C (0°F).
2. Water drainage of the storage room shall end in a water trap to seal off outside air.
3. Insulated doors shall be provided with rubber seal and safety locks.
4. The anteroom shall be provided with overhead cooling coils.
5. Non-drip overhead coils shall be provided with bunker loft.
6. Warning signs for sub-zero temperature shall be provided at the entrance of specific storage rooms.


Temperature charts/reading corresponding to the period in which the products are stored shall be made available for inspection by the supervising authorities. Storage rooms shall have a temperature recording device located farthest away from the source of the cold where it can be easily read."

SEC. 3. Section 4 (F) of the same Order on the quality standard for shrimps/prawns is hereby amended to read as follows:

"F. Conduct of the inspection and examination -

Inspection and examination shall be conducted by duly authorized employees of the Bureau of Fisheries and Aquatic Resources who shall make an exterior inspection of the cases as regards their general state or condition, marks and labels. Thereafter, they shall proceed to a systematic organoleptic examination of the shrimps/prawns to verify conformity with the requirements of each particular grade.

In case of doubt about the quality, the inspector shall submit samples to the Quality Control Laboratory of the BFAR for the following examinations:

1. *Microbiological analysis* -
 - a) Determination of pathogens - *Salmonella* spp.
 - b) Organism indicating poor hygiene - *Staphylococcus aureus* and *Faecal coliforms* or *Echerichia coli* and Total Viable Count (TVC).
 2. *Chemical analysis* -
 - Trimethylamine-Nitrogen (TMA-N)
 - Total Viable Base-Nitrogen (TVB-N) and
 - Antibiotic residues.
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SEC. 4. Section 5 (F) of the same Order on the quality standard for frozen tuna is also hereby amended, to read as follows:

"F. Conduct of inspection and examination -

Inspection and examination shall be conducted by duly authorized employees of the Bureau of Fisheries and Aquatic Resources. In case of doubt regarding the quality of the fish, the inspector shall submit samples to the Quality Control Laboratory of the Bureau for the following examinations:

1. Microbiological analysis -
 - a) Determination of Salmonella, Faecal coliforms
 - b) Total Viable Count (TVC)
2. Chemical analysis -
Determination of histamine,
traces of metals such as
mercury and cadmium.
3. Identification of parasites."

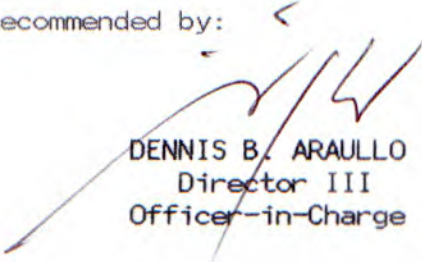
SEC. 5. Repeal. - All other regulations and orders or parts thereof inconsistent herewith are hereby deemed repealed accordingly.

SEC. 6. Effectivity. - This Order shall take effect fifteen (15) days after its publication in the Official Gazette and/or in two (2) newspapers of general circulation.

ISSUED on this 18th day of October, 1994 at Quezon City, Metropolitan Manila, Philippines.


ROBERTO S. SEBASTIAN
Secretary

Recommended by:


DENNIS B. ARAULLO
Director III
Officer-in-Charge

VBS/AJA