



Republic of the Philippines
Department of Agriculture
Bureau of Fisheries and Aquatic Resources
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26 August 2020

Fisheries General Memorandum Order No. 2020-002
Series of 2020

SUBJECT: Guidelines for Safe Handling of Shrimp Products

Pursuant to Joint DA-DOH Administrative Order No. 2015-007 dated 20 February 2015: The Implementing Rules and Regulations of Republic Act No. 10611, "An Act to Strengthen the Food Safety Regulatory System in the Country to Protect Consumer Health and Facilitate Market Access of Local Foods and Food Products, and For Other Purposes" otherwise known as the "Food Safety Act of 2013" and to Joint DTI-DOLE Interim Guidelines on Workplace Prevention and Control of Covid-19 dated April 30, 2020, the following are the guidelines to ensure continuous supply of quality and safety of shrimp products for domestic and foreign trades:

A.) Personnel Health Protocol

1. Conduct daily monitoring of workers' health status by accomplishing questionnaire daily including checking of body temperature. Those with body temperatures greater than 37.5°C, even after a 5-minute rest, must seek medical attention and should not be allowed to go to work.
2. Upon entry into the facility, employees must change into their street clothes to working clothes. They are required to wear face masks, face shields, gloves and boots at all times while in the work place.
3. Establish social distancing protocols using "distance-markers" on the floor where they will stand or position themselves to prevent close-contact.
4. Workers that are highly susceptible to Covid-19 should not be allowed to go to work (seniors, pregnant and immune-compromised).
5. Conduct monthly Covid-19 RT-PCR testing. If a handler tested positive, report to the Department of Health immediately and conduct contact-tracing of persons who may have been in close contact (within six feet for at least 15 minutes) with him/her. Identified persons will be tested for Covid-19. Workers waiting for the results should be taken to isolation facilities to prevent the potential spread of the virus.
6. Workers suspected with Covid-19 shall undergo a 14-day home quarantine with specific instructions from the clinic staff on monitoring of symptoms and possible next steps. Co-workers may report back to work if suspected Covid-19 worker had negative results.
7. Clinic personnel attending the workers should wear appropriate PPEs and should require the transport of the affected workers to the nearest hospital if needed.

B.) Workplace Management

1. Workplace shall be decontaminated with appropriate disinfectant (e.g. chlorine bleaching solution and 1:100 phenol-based disinfectant). Work can resume the next day (24 hours) after decontamination of the work area.
2. Install footbath stations with disinfectant at the entrance of every section of the facility.
3. Place handwashing and hand sanitizing stations in strategic areas within sections of the facility.
4. Routinely clean and disinfect areas that are consequently used such as rest rooms, locker rooms, office work areas, common spaces and commonly touched surfaces such as doors and hand rails on stairs at least once every two (2) hours.
5. Provision of work station layout to allow unidirectional movement in aisles, corridors or walkways.
6. Designate a dining area with one (1) meter spacing among diners.
7. If two (2) or more stairways are accessible, one stairway may be used exclusively for going up and the other for going down.
8. Equipment or vehicle entering the operational area must go through a disinfection process.

C.) Product and Packaging Management

1. Record raw materials and products supplier traceability.
2. Reinforce product packing with additional plastic packaging material aside from carton and styrofoam to protect product and allow disinfection of containers at the port of entry and port of exit.
3. Disinfect all manufacturing supplies and materials by passing thru UV-light.
4. Regular testing for Covid-19 of products belonging to the same lot number.

D.) Visitor Management

1. Require all visitors to fill-out prescribed declaration/locator form and submit to body temperature checking.
2. Visitors shall comply to the minimum health standards and precautions such as wearing of facemasks and face shields, and observing physical distancing protocols.
3. Visitors must observe physical distancing protocols.
4. Only receptionists are allowed to entertain visitors unless otherwise necessary.

The Memorandum Order supersedes all prior memorandum, circulars or office orders and shall take effect immediately and remain in force until otherwise revoked.

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Undersecretary for Fisheries/ BFAR Director

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