

Workflow Chart of HACCP Fish Inspection Unit

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MANDATE

1. Implements and inspection system for import and export of fishery and aquaculture products consistent with the international standards to ensure products quality and safety.
2. Enforce existing fisheries national legislations / regulations and standards for fish and fishery products through fish inspectors, monitoring and verification of processing plants as to ensure product quality and safety.
3. Recommends the accreditation of fish processing plants / establishments that are complying with the existing national legislation, rules and regulations and international laws and requirements.
4. Inspects, monitors and verifies processing establishments to ensure compliance to EU Council New Hygiene Rules Package, and other EU Directives and the HACCP Mandatory Regulations of US - related directives to export fish and fishery products.
5. Provides technical assistance and advisory services on HACCP -based inspection and accreditation systems, requirements of processing establishments, international regulations and standards for products quality and safety.
6. Implements international agreements /commitments on the movements or trade of fishery products under the regulations of WTO-GATT on sanitary and phyto-sanitary certificate for fish and fishery products.

SCOPE OF WORK

- Desk Audit
- Establishments Inspection / Audit
- Pre-shipment Inspection
- Official Control Sampling
- Pre-assessment of Processing Plants



