

THE FISHERIES ACT, 2003  
(NO. 22 OF 2003)

REGULATIONS

(Made under section 57)

TABLE OF CONTENTS

PART I  
PRELIMINARY PROVISIONS

1. Short title and commencement.
2. Interpretation.

PART II  
REGISTRATION, LICENSING OF VESSELS,  
FISHERS AND FISH DEALERS

3. Licensing officers.
4. Registration of fishing vessels.
5. Licensing of fishing vessels.
6. Identification mark.
7. Transfer of ownership.
8. Amendment of register.
9. Copy of entries.
10. Classes of fishing vessels and issuance of licences.
11. Fishing vessels to have essentials.
12. Certain types of fishing, export of fish or fishery products require licence.
13. Register of all licences.
14. Power to refuse to issue or suspend a licence.
15. Director may revoke or cancel a licence.
16. Duration of licence.
17. Power of Director to attach conditions to licences.
18. Special licence.
19. Replacement of a lost licence.
20. Appeal for aggrieved person.

PART III  
DEVELOPMENT OF THE FISHING INDUSTRY

21. Development and sustainability of resources.
22. Review of investment guidelines.
23. Restoration of stocks.

24. Prohibition of illegal gear.

#### PART IV AQUACULTURE DEVELOPMENT

25. Restriction on import, export and introduction of new species.
26. Collaboration with ministries.
27. Large scale aqua farmers.
28. Advice to aqua farmers.
29. Consultation with authorised officers.
30. Control of aquaculture and other human activities.
31. Aquaculture and environment.
32. Aquaculture and other human activities.
33. Cage culture.
34. Register of aqua farmers.
35. Submission of reports.
36. Role of local authorities.
37. Aqua farmer and pollution.
38. Conditions for hygiene in large scale aqua farm.
39. Conditions for seaweed farming.

#### PART V MANAGEMENT AND CONTROL OF THE FISHING INDUSTRY

40. Prohibition on use of poison and dynamite
41. Prohibition on water pollution.
42. Prohibition on disturbance of spawn.
43. Exemption on certain prohibition.
44. Restriction on entry of foreign fishing vessels in territorial waters.
45. Restriction on fishing by foreign vessels in territorial waters.
46. Prohibition on exposure of fishing gear.
47. Restriction on possession of fish in controlled area
48. Protection of fishing gear.
49. Removal of stakes and weirs.
50. Navigation channels.
51. Fishing gear not to obstruct passage of fish.
52. Prohibition of certain fishing methods.
53. Vessel monitoring system.

#### PART VI FISH AND FISHERY PRODUCTS STANDARDS

54. Powers of fish inspectors.
55. Director may close establishment.
56. Director may recall consignment.
  
57. Notification on failure to comply.

58. Prohibition of marketing without certificate.
59. Power to issue health certificate.
60. Establishments to seek approval.
61. Cold stores to be approved.
62. Ice plant establishments to seek approval.
63. Fish transportation.
64. Approval of landing stations.
65. Inspection and monitoring.
66. Quality management programs.
67. Application of GMP and HACCP
68. Management to carry out tests.
69. Action in case of risk health risk.
70. Fish caught in natural environment or aquaculture products.
71. Export and import
72. Prohibition of certain fish and fishery products
73. Placement of label and traceability
74. Inspection of fish for export.
75. Conditions concerning parasites.
76. Staff hygiene.
77. Conditions concerning design and equipment.
78. Conditions for freezing areas.
79. Temperature requirement for freezers.
80. Conditions of hygiene relating to handling and storage.
81. Requirement during and after landing.
82. General hygiene of establishments.
83. General conditions of hygiene applicable to establishments.
84. Conditions for storage and transportation.
85. Conditions for packaging
86. Conditions for live fish, cephalopods and crustaceans.
87. Conditions for live molluscs.
88. Conditions for fresh products and waste management.
89. Conditions for frozen products
90. Conditions for thawing products.
91. Conditions for processed products.
92. Conditions for canning.
93. Conditions for smoking.
94. Conditions for cooked crustaceans and molluscs.
95. Conditions for mechanical flesh recovery.
96. Conditions for sun drying.
97. Conditions for frying.
98. Conditions for fish meal.

PART VII  
OFFENCES AND PENALTIES

- 99. Offences where no specific penalty is provided
- 100. Falsification of documents.
- 101. Provision for appeal.

PART VIII  
GENERAL PROVISIONS

- 102. Monthly returns.
- 103. Guidelines.
- 104. Local authorities to establish beach management units.
- 105. Director to establish zonal or regional enforcement units.
- 106. Photographs to be attached with applications.
- 107. Precautionary action.
- 108. Minister may amend schedule.
- 109. Revocation.

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**SCHEDULES**  
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## PART I PRELIMINARY

Short title and commencement	<p>1. These Regulations may be cited as the Fisheries Regulations, 2005 and shall come into operation on the date of publication.</p>
Interpretation Act No 22 of 2003	<p>2. In these Regulations, unless the context otherwise requires -</p> <p>“Act” means the Fisheries Act, 2003;</p> <p>“aquaculture products” means all fishery products born and raised in controlled conditions until placed on a market for human utilization;</p> <p>“bio toxins” means poisonous substances accumulated by molluscs or fish feeding on plankton containing toxins;</p> <p>“clean sea water” means seawater or brine water which is free from microbiological contamination, harmful substances or toxic marine plankton, in such quantities as may affect the health or quality of fishery products;</p> <p>“contamination” means any biological or chemical agent, foreign matter, or other substances added to food, which may compromise food safety or suitability;</p> <p>“conditioning” means the treatment of live bivalve molluscs from production areas, in purification and depuration centres or in natural sites, to remove sand, mud or slime and toxic substance to preserve or to improve organoleptic qualities and to ensure that they are in a good state of vitality before wrapping or packaging;</p> <p>“dynamite” means a powerful explosive made by soaking nitroglycerin into some absorbent, such as sodium nitrate and wood pulp;</p> <p>“dynamited fish” means a fish killed by dynamite with a limp body, ruptured blood vessels in the gills and in the eyes or disintegrated alimentary canal;</p> <p>“fish cage” means a structure made of net webbings, weld mesh or any other material placed in a water body for the purpose of growing fish in confinement;</p> <p>“fish breeding area” means an area where fish prepare nests, lay eggs and care for them until they hatch and includes an area where fry and juveniles feed, grow; and includes the pathway of anadromous or catadromous fish species;</p> <p>“fisher folk” means a person or a group of people involved in aquaculture, fishing, net mending, fishing vessel repair, fish trading, fish processing or any other activity related at artisan level;</p> <p>“ fish export permit” means an official document issued by an authorized officer to a fish exporter or any other person to allow him move fish or fishery products;</p> <p>“fish health certificate” means an official document issued by competent authority for the purpose of attesting the quality and safety of fish and fishery products and conditions under which they were produced;</p>

- “fish landing station” means a centre along the beach where fishers dispose their catch;
- “fish lot” means a quantity of fishery products of a given species which has been subjected to the same treatment and may have come from the same fishing grounds and the same vessel;
- “fish movement permit” means an official document issued by an authorized officer which allows a fish dealer to move fish or fishery products from one district to another;
- “fish market” means an establishment where fish or fishery products are displayed for sale;
- “gillnet” means a fishing gear made of thread with a standard measurement of 26 meshes deep and a maximum length of ninety meters long, used for capturing fin fish by gill operculum;
- “hermetically sealed container” means a container that is designed and intended to be secure against the entry of hazards;
- “katuli” means splashing and disturbing water for the purpose of frightening fish in the direction of set gill-nets or any other device used for collecting fish;
- “large scale aquaculture” means a profit oriented system having a water surface area of five hectares or more for breeding or raising fish;
- “length of fin fish” in relation to fresh fish means a total length of fish from snout to the longest tip of the tail;
- “mechanically separated fishery product” means the product obtained by removing flesh from fishery products bearing bones or after removing fillets, using mechanical means resulting in the loss or modification of the muscle or flesh fibre structure;
- “monitoring procedure” means a planned sequence of observations or measurements of control parameter to assess whether a critical control point is under control;
- “potable water” means fresh water fit for human consumption, which conforms to Tanzanian Standards for domestic water;
- “placing on the market” means the holding of fish or fishery product for the purpose of sale or any other form of transfer or distribution, whether free of charge or not;
- “prepared product” means a fishery product which has undergone an operation affecting its anatomical wholeness, such as gutting, heading, slicing, filleting or chopping;
- “presentation” means the form in which fish or fishery product is marketed;
- “purification centre” means an approved establishment with tanks fed by naturally clean sea water or sea water that has been cleaned by appropriate treatment, in which live molluscs are placed for the time necessary to remove contamination;
- “rancid fish” means fish having a characteristic and persistent odour of rancid oil or a characteristic flavour of oxidized oils with a distinctive bitter background taste;
- “risk” means function of the probability of an adverse health effect and the

- severity of that effect consequential to a hazard;
- “risk assessment” means a scientifically based process consisting of hazard identification, hazard characterisation, exposure assessment and risk characterisation;
- “risk management” means the process, distinct from risk assessment, of weighing policy alternatives in consultation with interested parties, considering risk assessment, other legitimate factors, and if need be, selecting appropriate prevention and control options;
- “risk communication” means the interactive exchange of information and opinions throughout the risk analysis process in respect to hazards and risks, risk-related factors and risk perceptions, among risk assessors, risk managers, consumers, feed and food businesses, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions;
- “river mouth” means a point where a river empties its water into a major lake, minor water body or sea;
- “semi-intensive aquaculture” means the practice whereby, fish are kept under confinement and the biological, physical and chemical parameters are partially controlled;
- “serious deficiency” means any conditions or malpractice observed in an establishment that can preclude proper implementation of hygienic practices or obtaining appropriate level of hygiene;
- “shell” means the hard protective cover of a mollusc or any other aquatic organism;
- “small scale aquaculture” means the practice of breeding or raising of aquatic organisms in a controlled semi intensive aquatic manner with a total coverage not exceeding one hectare;
- “sport fishing” means fishing for leisure and not for sale;
- “supplementary feeds” means additional feeds other than that found naturally in the water body;
- “shell stock” means raw molluscan shellfish with shell on it;
- “shucked shellfish” means molluscan shellfish that have one or both shells removed;
- “smoked fish” means fish that has been subjected to direct action of smoke and imparting to it the flavour thereof;
- “tainted fish” means fish, which is rancid or is abnormal because of specified and persistent non characteristic odours or flavours;
- “Vessel Monitoring System” means a system of tracking movement of a fishing vessel through electronic transmission from a gadget placed on the vessel via satellite to surveillance centre on land;
- “visible parasite” means a parasite or a group of parasites which has dimension, colour or texture which is clearly distinguishable from fish tissues and can be seen without optical means of magnifying under good light conditions for human vision; and
- “visual inspection” means a non-destructive examination of fish or fishery

products without optical means of magnifying under good light conditions for human vision, including candling.

**PART II**  
**REGISTRATION, LICENSING OF VESSELS, FISHERS AND FISH DEALERS**

*(a) Registration of fishing vessels*

- Licensing officers      **3.-** (1) The Director shall appoint in writing a Registrar of fishing vessels, and a number of persons from among the authorized officers, to be licensing officers.  
(2) Every licensing officer shall keep and maintain a register of all fishing vessels in his area of jurisdiction.  
(3) The register under sub regulation (2) shall be kept in such a manner as to show particulars set out in the First Schedule to these Regulations.
- Application, inspection and registration of fishing vessels      **4.-** (1) Any person who applies for a registration of a fishing vessel shall lodge with the licensing officer an application in duplicate, duly completed, in appropriate form set out in the First Schedule to these Regulations.  
(2) On receipt of the application, the licensing officer shall inspect the vessel for purposes of compliance.  
(3) The licensing officer shall, subject to payment of appropriate fees set out in the Second Schedule to these Regulations and other conditions, register the vessel and shall issue a certificate of registration in the form set out in the Fifth Schedule to these Regulations.
- Fishing vessels to be registered      **5.-** (1) Any fishing vessel to which the provisions of regulations 3, 4 and 5 applies, shall be registered in accordance with the Act and these Regulations.  
(2) The Regulations in respect of registration shall apply to all fishing vessels, owned by the Government or private persons.  
(3) No person shall use for fishing purposes any fishing vessel, which is required to be registered under these Regulations, unless such a vessel has been registered.  
(4) No person shall employ, cause or permit any person to use a fishing vessel in contravention of sub-regulation (3).  
  
(5) Any fishing vessel imported into Tanzania Mainland whether owned by citizen or non-citizen shall not be registered under these Regulations, until such a time that the vessel has been issued with a certificate of sea worthiness by a competent authority.

Identification  
mark

**6.-** (1) Every licensing officer shall assign to every fishing vessel registered with him an identification mark consisting of letters and a number representing the locality within which it is registered.

(2) The identification mark to be assigned by a licensing officer shall conform to lettering, numbering and otherwise with the particulars set out in the Third Schedule to these Regulations.

(3) Subject to the provisions of sub regulations (1) and (2), a fishing vessel shall be marked permanently and conspicuously by the licensing officer at the cost of the owner.

(4) An identification mark and name shall be marked on each of her bows upon a plain background or distinct contrast thereto, that is to say shall be in dark characters on a light background or light characters on a dark background; and each letter and figure thereof, shall be not less than twenty five centimetres high and the contours shall be not less than four centimetres broad.

(5) No identification mark other than those prescribed above or under any other written law shall be marked on any registered fishing vessel.

Transfer of  
ownership

**7.-** (1) On transfer of ownership of any vessel which has been registered in pursuance of these Regulations, the transferor shall hand the certificate of Registration relating to such vessel to the person acquiring the vessel and shall, within thirty days from the date of transfer, notify in writing the licensing officer with whom the vessel is registered, the name and residential address of the transferee and the date of the transfer.

(2) Where the person to whom the ownership of any registered vessel is transferred, intends to use it as a fishing vessel, such a person shall, within thirty days from the date of transfer, forward the certificate of registration relating to such a vessel to the licensing officer with whom the vessel is registered, and shall *mutatis mutandis* lodge an application in accordance with Regulation 4.

(3) On receipt of the certificate, the application referred to in sub-regulation (2) and fees set out in the Second Schedule to these Regulations, the licensing officer shall transfer the registration to the name of the person specified as the transferee, forthwith cancel the original certificate and shall issue a new certificate on which he shall enter the personal particulars required to be shown on the certificate of registration relating to the vessel.

(4) Where the person to whom the ownership of any registered vessel is transferred does not intend to use it as a fishing vessel, such person shall within thirty days upon such transfer forward for cancellation the certificate of registration relating to such vessel to the licensing officer with whom the vessel is registered and shall comply with the provisions of Regulation 8 of these Regulations.

Amendment  
of register

**8.-** Where any circumstances (other than a change of ownership) occurs in relation to any registered fishing vessel, which affects the accuracy of any particulars entered in respect of that vessel in the register, the owner of the vessel shall within thirty days inform the licensing officer with whom it has been registered and the licensing officer shall without fee, cause the register to be amended accordingly.

Copy of  
entries to be  
supplied

**9.-** (1) The Director shall establish a central registry of fishing vessels.  
(2) Every licensing officer shall avail without delay to the central registry a copy of every entry made in his register and shall, upon application being made to him by any other licensing officer under these Regulations or by any public officer, provide without fees a copy of the entries in his register relating to any specified fishing vessel.  
(3) Any member of the public may, on showing reasonable cause, and on payment of an appropriate fee set out in the Second Schedule to these Regulations, access and obtain a copy of entries from the central registry.  
(4) The Registrar shall file and keep all copies of such entries furnished in pursuance of these Regulations, and shall on request, by a licensing officer or public officer, supply such particulars in relation thereto as may be required.  
(5) Any cause or matter relating to fishing vessel, licence or permit produced by the Registrar or other officer acting on his direction shall be *prima facie* evidence of any matter, fact of thing stated or appearing thereon.

*(b) Licensing of fishing vessels, fishers and fish dealers*

Classes of  
fishing  
vessels and  
issuance of  
licences

**10.-** (1) Any person who intends to apply for a fishing vessel licence shall make sure that the fishing vessel has a valid certificate of sea worthiness.  
(2) Any fishing vessel with an overall length of above eleven meters or twenty gross registered tonnage, shall be licensed after a written approval of the Director.  
(3) No person shall use for fishing or cause another person to use a fishing trawler in the territorial waters of the Indian Ocean the overall length of which is below eleven meters or above twenty five meters or below twenty gross registered tonnage or above one hundred fifty gross registered tonnage and with the main engine brake horsepower above five hundred.  
(4) Application for a fishing vessel licence shall be made in an appropriate form set out in the First Schedule to these Regulations.  
(5) For purposes of ascertaining whether or not a vessel complies with the provisions of the Act or of these Regulations, the licensing officer shall conduct inspection of the vessel before issuing a fishing vessel licence.

(6) The inspection report of a fishing vessel shall be submitted in writing in appropriate form set out in the First Schedule to these Regulations.

(7) A licence issued under this regulation shall be as set out in the Fifth Schedule to these Regulations.

(8) No person shall use for fishing purposes any vessel of a class not specified in the Second Schedule to these Regulations, unless such a person has a valid licence in respect of such vessel issued in accordance with the Act and these Regulations.

(9) No person shall employ, cause or permit any other person to use a fishing vessel, in contravention of sub-regulation (4) and (5).

Fishing vessel  
to have  
essentials

**11.-** (1) No fishing vessel licensed under these Regulations shall proceed on a fishing voyage unless it has:

- (a) sufficient quantity of food and number of utensils for holding water and food;
- (b) serviceable horn or trumpet;
- (c) at least two life rings, one life jacket for each crew and one inflated vehicle tube; and
- (d) fire extinguishing devices,  
for purpose of compliance to any other written law.

(2) Where any vessel is detained under sub-regulation (1), a licensing officer shall before releasing her, require the owner or master to rectify any observed defects.

No person to  
engage in  
fishing or  
export of fish  
or fishery  
products  
unless  
licensed

**12.-** (1) No person shall engage in fishing, or export fish or fishery products unless he is the holder of a valid licence allowing him to engage in such activity.

(2) Any person who intend to engage in the activity under sub-regulation (1), shall:

- (a) make an application in appropriate form set out in the First Schedule to these Regulations; and
- (b) pay a prescribed fee as set out in the Second Schedule to these Regulations.

(3) A licence for carrying out an activity under sub-regulation (1) shall be as set out in the Fifth Schedule to these regulations.

(4) No person shall fish in a controlled area unless authorized in writing by the Director.

(5) No person shall employ, cause or permit any person to engage in fishing, collecting or export of any type of fish or fishery product in contravention of sub regulations (1), (2) and (3).

(6) No person shall export or cause another person to export fishery products unless he has complied with the grading scheme issued by the Director.

(7) No person shall, other than a licensed fisher or fish dealer with a certificate of ownership, possess fish or fishery products specified in the Fourth Schedule to these Regulations.

(8) A certificate of ownership shall be as set in the Fifth Schedule to these Regulations.

(9) No person shall kill or fish sea turtle or possess a sea turtle shell or deal in sea turtle shells or any other species listed as endangered in any International Convention, which the United Republic is a party to.

(10) No person shall fish, collect or possess or deal in sea cucumber (beche-der-mer) unless a special licence issued under Regulation 18 of these regulations.

(11) Any fishing licence issued by a local government authority shall be valid within the jurisdiction of that authority.

*(c) Provisions relating to licences*

Register of all licences **13.-** Every licensing officer shall keep and maintain a register in respect of each type of licence issued under these Regulations.

Power to refuse to issue or suspend a licence **14.-** The Director may refuse to issue a licence or suspend any licence issued under these Regulations for such a period as he may specify; whereas the licensing officer shall report his intentions to suspend a licence to the Director who may confirm, vary or reverse the intentions of the licensing officer.

Director may revoke or cancel a licence **15.-** The Director may cancel or revoke a licence or permit issued or granted, as the case may be, under these Regulations on either of the following grounds:  
(a) that the holder has been convicted of an offence against the Act or any Regulations made there under or has violated or failed to comply with any of the conditions or restrictions attached to or imposed on the licence or permit;  
(b) that the holder has been convicted of an offence involving dishonesty or fraud; or  
(c) that the level of exploitation of any fishery is detrimental to the resource.

Duration of licence **16.-** (1) Every licence issued under these Regulations other than:  
(a) a sport fishing licence referred to in sub-regulation (3) of this regulation;  
(b) special licence issued by the Director under regulation (18) of these Regulations;  
(c) a trawling licence for prawns;  
shall remain in force until the 31<sup>st</sup> December of the year of issue.

(2) Every renewal of fishing licence mentioned in sub-regulation (1) shall be done between 1<sup>st</sup> January to 30<sup>th</sup> April, and a penalty of fifty percent of the value of the licence fee shall be imposed on any licence issued thereafter.

(3) A sport fishing licence may be issued for a fortnight, one month or one year, and such licence shall, unless previously cancelled continue to be valid:

- (a) in case of a fortnight licence, for a period of fourteen days from the date of issue;
- (b) in the case of a monthly licence, for a period of thirty days from the date of issue; and
- (c) in the case of a yearly licence, for a period of one year from the date of issue.

(4) A licence issued under these Regulations shall not be transferable.

Power of the Director to attach conditions to licences

**17.-** (1) The Director may, attach to any licence issued under these Regulations, any conditions, which in his opinion are necessary or expedient for the carrying into effect the objectives and purposes of the Act, provided that the conditions are not inconsistent with the provision of the Act or Regulations made there under.

(2) Without prejudice to the generality of the provisions of sub-regulation (1), The Director may impose conditions as to:

- (a) the methods used in fishing and disposal of fish or particular species of fish and the use of any equipment, appliance, instrument, fishing gear, damming or any other means;
- (b) introduce closed periods for fishing, restrict fishing time, specify fishing zones for any fishery;
- (c) regulate number of fishers; number, size and type of fishing vessels to be engaged; type and size of fishing gear or pieces of equipment appliance or instrument to be deployed for any purpose in relation to fishing;
- (d) the minimum length or size of any species of fish which may be captured or killed;
- (e) requiring any licensee to submit to the Director or any licensing officer samples of fishery products for laboratory analysis before marketing;
- (f) the manner in which any fish or species of fish or any fishery products shall be graded, cured, processed, preserved, marked or marketed;
- (g) the preparation, purchase, sale or disposal of fish or fishery products including fish processing by-products; and
- (h) the layout and construction of fish establishment.

(3) The Director in consultation with appropriate stakeholders shall determine the duration of prawn fishing season or any other fisheries.

(4) Any fisher or a fishing company licensed to deploy a trawler for fishing prawns or fin fish shall commence fishing operations at 0600 hours and may engage in fishing until 1800 hours local time after which the trawler shall remain anchored until the next 0600 hours dawn.

Special licences

**18.-** (1) Notwithstanding any regulation, the Director may grant to any person without fees, a special licence which shall entitle the holder to engage in fishing and do such other things as may be specified therein for:

- (a) scientific research and museums;
- (b) complementary purposes;
- (c) educational purposes; and
- (d) the supply of food in cases of emergency where no other adequate food supply is available.

(2) A special licence may authorize fishing in any waters and fishing of any kind of species of fish provided that a special licence issued for complementary purposes shall not authorize the fishing of any kind of fish declared to be protected under the Act, and Regulations made thereunder or fishing in any Marine Reserves, Parks or sanctuary.

Replacement of a lost licence

**19.-** (1) Where any person to whom a licence has been issued under these Regulations satisfies the licensing officer who issued such licence that his licence or any copy of it has been lost, destroyed or defaced, the licensing officer may on payment of a fee of thirty percent of the value of the licence, issue to him a duplicate licence including any particulars endorsed or entered upon the licence lost, destroyed or defaced and the duplicate so issued shall have the same effect as the original licence.

(2) Any licence which has been altered without lawful authority or has become defaced or mutilated shall not be deemed to be a valid licence for the purposes of these Regulations.

Aggrieved person may appeal

**20.-** (1) Any person aggrieved by:

- (a) the suspension or revocation of a licence, permit or authority by the Director;
  - (b) any conditions or restriction attached or imposed on a licence;
- may within thirty days of communication in writing to him of such refusal, suspension, revocation, condition or restriction, appeal in writing to the Minister.

(2) A petition of appeal lodged under this regulation shall be in writing and the appellant shall:

- (a) prepare the petition in duplicate;
- (b) adequately describe the matter to which the appeal relates;
- (c) set forth concisely the grounds of objection;
- (d) sign the petition; and
- (e) serve the copy to the Director whose decision is being challenged.

(3) On receipt of the copy referred to in paragraph (e) of sub-regulation (2) of this regulation, the Director shall, without delay, forward to the Minister a written statement setting out such particulars relating to the subject matter of the appeal together with his own comments as in his opinion are useful towards a just determination of appeal.

(4) The decision of the Minister on appeal shall be in writing and shall be communicated to the appellant.

### **PART III DEVELOPMENT OF THE FISHING INDUSTRY**

Development and sustainability of resources

**21.-** (1) Every investor shall abide by the guidelines issued by the Director on developing the fishing industry.

(2) The areas of investment shall include but not be limited to the following:

- (a) marine, brackish and freshwater culture;
- (b) marine fisheries, including:
  - (i) prawns fishery;
  - (ii) deep sea fishery;
- (c) freshwater fisheries; and
- (d) fish establishments.

Review of investment guidelines

**22.-** (1) The Director shall review the investment guidelines from time to time as may be appropriate.

(2) The Director in collaboration with relevant agencies shall stimulate development of under-utilized fishery resources by providing technical advice.

(3) Every fishing community in collaboration with the village government shall form Beach Management Units for the purpose of conserving fishery resources and the environment.

(4) For purposes of Lake Victoria:

- (a) every fisher shall be a member of the Unit, with the exception of industrial fishers.
- (b) any fisher who is not a member of the Unit shall not be issued with a licence for fishing.

(5) Every member of Beach Management Unit shall, everyday fill in a standard tally book, fish weight, value and price of fish and submit the data to an authorized officer in their locality.

(6) Subject to sub-regulation (5), every District Fisheries Officer shall be required to submit monthly fishery statistics to the Director by 5<sup>th</sup> day of the following month; and submit aquaculture production data to the Director after every six months.

**23.-** (1) The Director shall in collaboration with relevant research institutions and other stakeholders, carry out stock assessment as a strategy of effective management of the resource.

**24.-** (1) No person shall carry out fishing activity using an illegal gear unless authorized by the Director for scientific research purposes.

(2) Where a vessel has caught a live endangered species, the species shall be returned in the water immediately.

#### **PART IV AQUACULTURE DEVELOPMENT**

Restriction on import and export of fish and introduction of new species

**25.-** (1) No person shall, without obtaining a written permit or other authorization from the Director and except in accordance with the conditions specified in the permit or other authorization:

- (a) import any live fish or aquatic flora into the country;
- (b) introduce into any water in Tanzania Mainland; blue gill sunfish (*Hellioperca marcochira*), Chinese carp and other related species or any species of fish not indigenous to Tanzania Mainland or the eggs thereof;
- (c) export any live fish which are protected in Tanzania Mainland.

Director to collaborate with ministries

**26.-** The Director shall collaborate with Ministries and other stakeholders in order to generate or share information on how to ensure sustainable aquaculture practices.

Large scale aqua farmer to seek guidance and permission

**27.-** Every large scale aqua farmer shall, prior to engaging in aquaculture practices, seek guidance and permission from the Director through an application form set out in the First Schedule to these regulations.

Director to advise aqua farmers

**28.-** The Director shall, among other things, advise aqua farmer on proper site selection, species suitable for farming and on general farm management practices.

Aqua farmer to consult authorized officer	<p><b>29.-</b> Subject to the provision of regulation 28, an aqua farmer shall consult an authorized officer prior to the practice of aquaculture who shall examine:</p> <ul style="list-style-type: none"> <li>(a) soil type and properties;</li> <li>(b) water source, quality and dynamics;</li> <li>(c) land topography;</li> <li>(d) vegetation and social economic factors; and</li> <li>(e) an approval for use of land for that purpose by a community concerned or any relevant authority.</li> </ul>
Control of aquaculture practices	<p><b>30.-</b> Aquaculture practice on large scale shall, before is undertaken, require an Environmental Impact Assessment to be approved by the relevant authority.</p>
Aquaculture not to disrupt environment	<p><b>31.-</b> No aquaculture practice shall be conducted in such a manner as to disrupt the integrity of the environment.</p>
Aquaculture not to affect other human activities	<p><b>32.-</b> No person shall undertake aquaculture practices in a manner that may adversely obstruct water source or divert water used for other human activities.</p>
Cage culture to be permitted by Director	<p><b>33.-</b> No person shall carry out cage culture in any of the territorial waters without a permit from the Director.</p>
Register of aqua farmers	<p><b>34.-</b> (1) Subject to Section 12 of the Act, the register shall contain information set out in the First Schedule to these Regulations.</p> <p>(2) The Director shall appoint an authorized officer to be a registrar of aqua farmers.</p> <p>(3) Every District Fisheries Officer shall, in his area, keep a register of all aqua farmers.</p>
Large scale aqua farmer to submit report	<p><b>35.-</b> Every large-scale aqua farmer shall be required to submit quarterly progress report to the Director.</p>
Local authority may intervene	<p><b>36.-</b> (1) Local authorities shall monitor aquaculture performance in their jurisdiction and report to the Director any event threatening human health, social economic welfare or environmental integrity.</p> <p>(2) Where a farm has been confirmed to be affected with any epidemic disease, the Director shall order destruction of all fish or fishery products in the said farm at the expense of the owner.</p>
Aqua farmer not to pollute	<p><b>37.-</b> All aqua farmers shall ensure that:</p> <ul style="list-style-type: none"> <li>a) effluents from aqua farm do not cause pollution on other water bodies or aquatic ecosystem except in circumstances where the farmer can not have control; and</li> </ul>

- (b) no cultured species shall enter into trans-boundary aquatic ecosystem.

Conditions  
for hygiene in  
large scale  
aqua farm

**38. (1) Every large-scale aqua farm shall:**

- (a) not be located in areas close to any discharges, floods or drainage systems of any contaminant or effluents;
- (b) be provided with adequate natural water and where applicable with oxygen enriching devices;
- (c) be afforded with equipment and non-corrosive utensils for handling aqua products;
- (d) have adequate number of changing rooms, wash basins and toilets as prescribed in sub-regulation 14 of regulation 76;
- (e) be provided with adequate washing and disinfection facilities;
- (f) have adequate and appropriately trained personnel in food hygiene disciplines;
- (g) be afforded with waste treatment facilities; and
- (h) be provided with supply of potable water.

(2) Onfarm processing, handling, transporting and storing of aqua fish and fishery products shall be carried out under the hygienic conditions specified in these Regulations.

(3) Areas where aqua products are handled, prepared and processed shall afford the facilities as prescribed in these Regulations.

(4) Packaging of aqua fish and fishery products shall be carried out under hygienic conditions as prescribed in Regulation 85.

(5) Any aqua farm shall not use disinfectants in excess of allowable levels.

Conditions  
for  
Seaweed  
farming

**39. (1) Any person intending to establish a seaweed farm shall;**

- a) have permit for that purpose;
- b) occupy the site legally;
- c) seek permit in order to establish such farm; and
- d) seek technical advice from an authorized officer.

**(2) Seaweed farming shall:**

- (a) be practised in a clear, clean sandy or rock area in the inter-tidal zone; and
- (b) not block passage.

**(3) When harvested, seaweed shall:**

- (i) be dried on racks; and
- (ii) be stored in non-moist rooms which are well ventilated.

(4) Every investor and seaweed farmer shall ensure that the seeds are not infested from the source.

(5) Every seaweed farmer shall have a log book for the purpose of recording information, which shall include:

- a) Name of farmer;
- b) name of investor;
- c) number of workers;
- d) size of the farm;
- e) location of the farm;
- f) type of seaweed;
- g) number and length in the original too ropes; and
- h) dry weight harvested.

**PART V**  
**MANAGEMENT AND CONTROL OF THE FISHING INDUSTRY**

Use of  
poison and  
dynamite  
prohibited

- 40.** (1) No person shall-
- (a) use poison to kill or catch fish; or
  - (b) posses fish killed by poison, unless such a person has a research permit from the Director.
- (2) Proof that fish has been killed by poison shall be made before a court by an authorized officer after performing rapid field test or laboratory tests made by an authorised agency; where a rapid field test is performed, physical characteristic features of a poisoned fish shall be as set out in the First Schedule to the Regulations.
- (3)No person shall posses or use dynamite or any explosive, or electric devices for the purpose of killing fish or to simplify fishing.
- (4)Evidence on dynamited fish shall be given in court by an authorised officer in an appropriate form set out in the First Schedule of these Regulations.

Water  
pollution  
prohibited

**41.** No person shall cause or willingly permit to flow or pass into water any solid, liquid or gaseous matter, or cause water pollution in any lake, river, dam, estuary or seawater.

Prohibition  
of  
disturbance  
of spawn

- 42.** (1) The Director shall, after consultations with relevant stakeholders, declare a spawning area.
- (2) No person shall wilfully disturb any spawn or spawning fish or any bed, bank or shallow water in which there is any spawn or spawning fish provided that nothing in this regulation shall affect any legal right to take any material or water from any waters.
- (3) No person shall use a beach seine net or trawl net in an area which is 500 meters on each side of an estuary and extending seawards to a distance of 1000 meters measured from the lowest tidal level equidistant from the main channel and when regressed to 500 meter outwards.
- (4) No person shall possess, use or cause another person to use or possess beach seine net in any lake, dam, river, estuary or reservoir.
- (5) No person shall fish in marine waters using beach seine net with mesh sizes below 3 inches at the wings and 1.5 inches at the cod end.

Exemption from certain prohibition

**43.-** Notwithstanding anything contained in these Regulations, a person shall not be guilty of an offence under these Regulations by reason only of any act done in exercise of any power granted under the Act or these Regulations or in continuance of any process lawfully employed before the commencement of these Regulations, if he proves to the satisfaction of the court that he has used all available practicable means to render any substance, matter or thing used by him harmless to fish, spawning grounds or feed.

Restriction on entry of foreign fishing vessel into territorial waters

**44.-** (1) No foreign fishing vessel shall enter territorial waters for any purposes unless such entry is authorized under:

- (a) the Act;
- (b) any other written law; or
- (c) any treaty or international convention to which the United Republic of Tanzania is a party.

(2) No foreign fishing vessel shall enter the territorial waters with the intention of seeking a fishing licence either by way of change of ownership or change of vessel flag without prior consent in writing by the Director.

Restriction of fishing in territorial and fresh waters

**45.-** (1) In territorial waters, no person on board a foreign fishing vessel, including members of her crew and persons attached to or employed on such vessel, shall:

- (a) prepare to fish;
- (b) trans-ship any fish; or
- (c) take or process any aquatic flora,

unless he is authorized to do so under the Act or Regulations made there under or any other written law or any treaty or international convention to which the United Republic of Tanzania is party.

(2) No fish establishment owner shall carry out fishing activities in Lake Victoria.

(3) No person shall:

- (a) fish, land or possess, process, export or trade in Nile perch or fish locally known as “Sangara” the total length of which is below 50 centimetres and above 85 centimetres; or
- (b) fish, land or possess, process trade in Nile tilapia or fish locally known as “Sato” the total length of which is below 25 centimetres.

Prohibition of exposing fishing gear in territorial waters

**46.-** Every foreign fishing vessel that enters the territorial waters shall fly its national flag and ensure that its registration marks are clearly visible, and clears its deck of fishing gear, which shall be stowed in such a manner as to preclude its use.

Restriction on possession of fish in controlled area	<b>47.-</b> No person shall fish or possess any fish or any product thereof in a controlled area without lawful excuse, the proof of which shall lie upon him.
Fishing gear not to be damaged	<b>48.-</b> No person shall, by conducting or navigating any boat, vessel in any manner, destroy or damage any seine net, gill net or other fishing gear lawfully set.
Staged, weirs etc, to be removed	<b>49.-</b> Every person who uses stakes, posts, buoys or other materials for the purposes of fishing shall remove the same from the waters within forty eight hours of having ceased to use them.
Main channel not to be obstructed	<b>50.-</b> Except where the Director having regard to any special circumstances by writing, permits otherwise, fishing gear shall be so set or used as to leave clear navigational and unobstructed at least one third of the whole breadth of the river or stream, main channel at low tide or tidal stream, to which the gear is set.
Fishing gear not to obstruct the passage of fish	<b>51.-</b> No person shall erect, construct, use or maintain in the territorial waters any net or other fishing gear which unduly obstructs the passage of fish; and a licensing officer may order removal of or cause to be removed any such net, or other fishing gears.
Prohibition of certain fishing methods	<p><b>52.-</b> Notwithstanding anything contained in these Regulations no person shall:</p> <ul style="list-style-type: none"> <li>(a) use for fishing a monofilament net in all fresh and marine water fisheries;</li> <li>(b) import into Tanzania monofilament net for the purpose of fishing in Tanzanian Mainland waters;</li> <li>(c) possess, sell, stock or use monofilament nets for the purpose of killing fish in any water bodies;</li> <li>(d) use harpoon guns, spear guns, except where he is authorized to do so under the Act;</li> <li>(e) use for fishing, a gill net of mesh size less than 3” in a fresh water body;;</li> <li>(f) use for fishing, a gill net of less than six inches or 152.4 millimetres in Lake Victoria for Nile perch fish catching.</li> <li>(g) use for fishing, a gill net of less than five or 127 millimetres in Lake Victoria, in distances of more than 500 meters from the beach watermark, except for research purposes.</li> <li>(h) use vertical integration of nets in any water body in Tanzania Mainland;</li> <li>(i) use for fishing drifting method in lake Victoria;</li> <li>(j) use for fishing “dagaa” fishnet of less than ten millimetres in lake Victoria;</li> </ul>

- (k) use for fishing a gillnet of more than twenty six meshes depth in lake Victoria;
- (l) use “katuli” for the purpose of killing, stupefying or stunning fish; and
- (m) carry out any fishing activity using trawl net or otherwise engage in trawling in any freshwater body.

Vessel Monitoring System

**53.-** (1) The Director shall establish and maintain a Vessel Monitoring System (VMS) in the industrial sea fishery.

(2) Every commercial fishing vessel conducting fishing in sea waters shall be fitted with VMS gadgets to enable surveillance centres track movement of the vessel.

(3) A designated Monitoring Control and Surveillance (MCS) operations room shall coordinate all the functions of the VMS.

(4) While at sea, a fishing vessel shall at all times have all its VMS gadgets switched on.

(5) Every captain of any commercial fishing vessel shall abide by all instructions given by the relevant MCS operations room.

## PART VI

### FISH AND FISHERY PRODUCTS STANDARDS

#### *(a) Fish quality management and standards*

Powers of fish inspector

**54.** A fish inspector shall have powers conferred upon him under these Regulations and shall in addition have powers to-

- (a) enter, inspect and search any establishment, ice plant, vehicle, vessel or conveyance, cold store, fish habitat, landing station, fish market, auction halls and stores for dried products in order to ensure compliance with these Regulations; or in which the inspector has reasonable ground to believe that evidence of an offence under these Regulations may be found, by:
  - (i) taking samples of any fish or fishery product for verifying standards and specifications as shown in form known as Reference Standard QA/RS/13 of Sixth Schedule of these Regulations.
  - (ii) seizing and condemning any fish or fishery product that is unfit for human consumption, diseased or otherwise contaminated;
  - (iii) destroying or otherwise rendering harmless any fish or fishery product which he has reasonable grounds to believe is unfit for human consumption, diseased or otherwise contaminated;

- (iv) withdrawing temporarily an approval number or certificate allocated to an establishment, ice plant, vehicle, vessel, cold store until the defects have been rectified;
  - (v) where an approval number allocated to an establishment is withdrawn under sub-paragraph (iii), ceasing all operations in the fish establishment to which it relates, pending rectification of the non-conformities;
  - (vi) arresting any person whom he reasonably suspects of having committed or about to commit an offence under these Regulations;
  - (vii) stopping and boarding any vehicle used in transporting fish or fishery products;
- (b) enter and search any residential premise, building or any place used or reasonably suspected of being used, either wholly or in part, for the manufacture of any fishery product or any product of aquatic flora in respect of which he has reason to believe an offence under this Act or these Regulations has been committed or is about to be committed.
- (c) issue a fish health and sanitary certificate under regulation 58;
- (d) carry out regular inspections, auditing and monitoring of the activities carried out in the fish establishment, fish landing station, fish transportation vehicles and vessels, fish market and auction halls;
- (e) advise the Director on:
- (i) the approval of establishments, landing stations and fish transportation vehicles and vessels as provided under these Regulations;
  - (ii) temporary or permanent closure of any establishment which does not comply with standards provided under these Regulations; and
  - (iii) any other matter necessary for the purpose of carrying into effect the provisions of these Regulations.
- (f) prepare inspection reports to be submitted to the Director and respective establishments.

Director may  
close  
establishment

**55.-** The Director may, temporarily or permanently close a fish establishment found to contravene these Regulations.

Director may recall consignment **56.-** The Director shall recall any consignment of fish or fishery products contravening the provisions of these Regulations at the cost of the exporter.

Notification of failure to comply **57.-** (1) Where any fish establishment, by means of its situation, construction or disrepair, is in such condition that any fish or fishery products in the establishment may be exposed to contamination or deterioration or become dirty, a fish inspector or an authorized officer may serve a notice in writing on the person who owns or operates the fish establishments requiring him:-  
(a) to institute agreed corrective actions within specified time;  
or  
(b) not to use the establishment until the conditions stated in such notice have been complied with.

*(b) Fish health attestation*

Prohibition of marketing without certificate **58.-** (1) No person shall place on the market or export a batch or consignment of fish or fishery products without a fish health or sanitary certificate issued by a fish inspector in respect of the batch or consignment.  
(2) A health certificate shall be in a prescribed form set out in the Fifth Schedule to these Regulations.  
(3) A sanitary certificate shall be in a prescribed form specified in the Fifth Schedule to these Regulations.

Refusal to issue a fish health or sanitary certificate **59.-** (1) A fish inspector may refuse to issue a fish health or sanitary certificate in respect of any consignment or batch of fish or fishery products if:  
(a) the consignment or batch in respect of which the certificate is sought, is contaminated with micro-organisms, physical or chemical substances that are potentially injurious to human health;  
(b) the establishment has not complied with the sanitary requirements as set out in these Regulations;  
(c) the establishment has not complied with its approved Quality Management Program (QMP);  
(d) contamination exceeds the relevant national standards;  
(e) packaging and labelling do not comply with these Regulations;  
or  
(f) the establishment has not complied with any other condition prescribed by the competent authority.  
(2) Where the fish inspector refuses to issue a fish health or sanitary certificate under this regulation, he shall give reasons in writing to the applicant for each refusal.

(3) The fish inspector shall, for the purpose of ascertaining the safety and quality, take samples for analysis in an approved laboratory.

(4) The fish inspector shall observe the Standard Operating Procedures (SOP) for sampling and analysis of samples provided in accordance with these Regulations

*(c) Approvals*

Establishments to seek approval

**60.-** (1) The management of an establishment shall, before constructing, reconstructing or adapting an establishment, make an application to the Director for his approval in a prescribed form set out in the First Schedule to these Regulations.

(2) The application under sub-regulation (1) shall contain:

- (a) the full name, physical and postal address of the fish establishment, managers, directors and shareholders;
- (b) the designation and composition of finished products;
- (c) the number of employees;
- (d) the production and storage capacities;
- (e) source of ice or own ice production capacity; and
- (f) chiller capacity.

(3) After receiving the application form, the competent authority shall examine the application and proceed with on site verification.

(4) After on site verification, the applicant shall submit:

(a) the establishment architectural plan, at a minimum scale of 1:200, indicating-

- (i) the establishment facilities and their respective utilization, with a clear separation between clean and dirty areas;
- (ii) the flow of products fit for human consumption and of the products not fit for human consumption;
- (iii) movement of personnel, utensils and ice;
- (iv) the equipment lay-out and its respective utilization;
- (v) the sanitary facilities such as foot dips, shower rooms, changing rooms and toilets;
- (vi) the establishment hand wash basins and taps;
- (vii) the water reticulation map including water outlets or taps serially numbered on the map;
- (viii) the waste water disposal system;
- (ix) the soil waste disposal system;
- (x) the system for handling and storage of by-products and disposal of solid waste; and
- (xi) the pest control system;

(b) Good Manufacturing Practice (GMP), Good Hygiene Practice (GHP) and Hazard Analysis And Critical Control Point (HACCP) manuals; and

(c) an Environmental Impact Assessment (EIA) Report approved by the relevant authority.

(5) After examining the application and its accompanying documents, and being satisfied that the applicant has complied with requirements of these Regulations, the Director shall grant approval for the construction of the establishment.

(6) Depending on the type of product, the establishment shall be inspected in accordance with reference standard QA/RS/01, QA/RS/02, QA/RS/21 and QA/RS/18 set out in the Sixth Schedule to these Regulations.

(7) The establishment that conforms to the relevant requirements shall be provisionally approved for a period of not less than three months under full time supervision with reinforced sampling during pilot operation.

(8) Full System Audit for final approval shall be carried out after pilot operation and once the competent authority is satisfied with the results obtained, the establishment shall be issued with an Approval Certificate (APP) set out in the Fifth Schedule to these Regulations and shall be included in a list of certified establishments authorized to process fish and fishery products for the local and export markets.

(9) The application shall be renewed as often as necessary after any major changes in the infrastructure, equipment, handling or processing procedures or after changes in the types and nature of the finished products.

(10) Certified establishments shall be regularly inspected by fish inspectors to ensure that sanitary requirements are complied with and that the establishment applies proper handling and manufacturing practices.

(11) Routine inspection carried out pursuant to sub-regulation (8) shall be in accordance with reference standard QA/RS/03, QA/RS/04, QA/RS/05 and QA/RS/17 as the case may be, set out in the Sixth Schedule to these Regulations.

Cold stores  
to be  
approved

**61.-** (1) The management of a cold store shall before commencing construction, reconstruction or adapting an establishment make an application to the Director for approval in a prescribed form set out in the First Schedule to these Regulations.

(2) The application shall contain-

- (a) full name, physical and postal addresses of the establishment and the managers;
- (b) designation and composition of finished products;
- (c) number of employees; and
- (d) storage capacities.

(3) After receiving the application, the competent authority shall examine it and proceed with on site verification.

In addition to the relevant provisions under sub-regulation (4) of regulation 61, the following conditions shall apply:

- (a) the establishment facilities and their respective utilization;
- (b) the refrigeration equipment and its capacity;
- (c) the system for handling stored products; and
- (d) Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP) manuals;

(5) After examining the application and its accompanying documents, and being satisfied that applicant has complied with requirements of these Regulations, the competent authority shall grant approval for the construction of the cold stores.

(6) The cold stores shall be inspected in accordance to procedures prescribed in the reference standard QA/RS/01 and QA/RS/02 set out in the Sixth Schedule to these Regulations.

(7) The cold store which conforms with the relevant requirements shall be issued with an Approval Certificate (APP) set out in the Fifth Schedule to these Regulations and shall be included in a list of certified cold stores authorized to store frozen fish and fishery products.

(8) The application shall be renewed as often as necessary after any major changes in the infrastructure or equipment.

(9) Certified cold stores shall be regularly inspected by fish inspectors to ensure that sanitary requirements are complied with and that the cold stores apply proper handling and storage practices.

(10) The routine inspection carried out pursuant to sub regulation (7) shall be in accordance with reference standard prescribed in QA/RS/04 set out in the Sixth Schedule to these Regulations.

Ice plant  
establishment to seek  
approval

**62.-** (1) The management of an ice plant shall, before commencing construction, reconstruction or adapting an establishment, make an application to the Director for his approval in a prescribed form set out in the First Schedule to these Regulations.

(2) The application shall contain-

- (a) the full name, physical and postal address of the establishment and managers;
- (b) the numbers of employees;
- (c) the ice production and storage capacities, equipment; and
- (d) the ice distribution vehicles.

(3) After receiving the application form, the competent authority shall examine the application and proceed with on site verification.

(4) The provisions of sub-regulation (4) of regulation 61 and paragraph (d) of sub-regulation (4) of regulation 62 shall apply.

(5) After examining the application and its accompanying documents, and being satisfied that the applicant has complied with requirements of these Regulations, the competent authority shall grant approval for the construction or installation of ice plant.

(6) The ice plant shall be inspected in accordance with the relevant sections prescribed in reference standard QA/RS/01 and QA/RS/02 set out in the Sixth Schedule to these Regulations.

(7) The ice plant which conforms to the relevant requirements shall be issued with an Approval Certificate (APP) prescribed in a certificate code QA/APP/01 set out in the Fifth Schedule to these Regulations and be included in the list of certified ice plants authorized to produce and distribute ice for chilling fish and fishery products.

(8) The application shall be renewed as often as necessary after any major changes in the infrastructure or in the refrigeration equipment.

(9) The certified ice plant shall be regularly inspected by fish inspectors to ensure that sanitary requirements are complied with and that the ice plants apply proper handling and manufacturing practices.

(10) The routine inspection carried out pursuant to sub regulation (9) shall be in accordance with relevant sections of reference standard QA/RS/04 set out in the Sixth Schedule to these Regulations.

Fish  
transportation

**63.-** (1) Any person who intends to transport fresh fish or fishery products shall make an application to the Director for a certificate of transportation in a prescribed form set out in the First Schedule to these Regulations.

(2) The details of the application shall include:

- (a) the full name, physical and postal addresses of the transport company and managers;
- (b) the means of transport intended to be deployed, licence information, registration number and other relevant information;
- (c) the transport capacity;
- (d) the refrigeration and insulation capacity;
- (e) the cleaning and sanitation program; and
- (f) name and physical address of the source of ice to be used.

(3) The competent authority shall examine the application and its accompanying documents before proceeding to a thorough inspection of the transport vehicle or vessel, its refrigeration and insulation systems in accordance with reference standard QA/RS/09 set out in the Sixth Schedule to these Regulations.

(4) The transport vehicle or vessel which conforms to the relevant requirements shall be issued with an Approval Certificate (APP) prescribed in a certificate coded QA/APP/06 set out in the Fifth Schedule to these Regulations and shall be included in a list of certified transport vehicles and vessels authorized to handle and transport fish and fishery products.

(5) A certified transport vehicle or vessel shall be regularly inspected to ensure that sanitary requirements are complied with in accordance with reference standard QA/RS/09 set out in the Sixth Schedule to these regulations.

(6) A certificate for fish and fishery products transportation shall be renewed as often as necessary after any major changes in the transport refrigeration equipment or insulation system and shall be valid until 31<sup>st</sup> December of the year issued.

(7) The certified transport vehicle or vessel shall only be used for transportation of fish and fishery products.

(8) The fish transport vehicle shall bear the name “FISH” or “SAMAKI” or the logo of the fish establishment on both sides of the “box body” and shall be marked permanently and conspicuously to the satisfaction of the fish inspector.

(9) Any fish or fishery product transport vehicle shall have an insulated box-body or an insulated and air-tight container for holding the products, or vessels with the same type of containers or with in-built insulated box-type cabins or hulls.

(10) The container under sub regulation (9) shall be non-wooden, non-corrosive, with food grade internal lining with adequate cross-sectional insulation thickness and a well-sealed door to maintain the fish at chilling temperatures.

Approval of  
landing  
stations

**64.-** (1) Subject to subsection (1) of section 8 and subsections (1) and (2) of section 18 of the Act, the Director in collaboration with local authorities shall enter into management agreement with Beach Management Units for the purpose of ensuring proper management of the fish landing stations.

(2) Local authorities in collaboration with fisher communities shall identify and designate fish landing stations.

(3) Criteria for selection of fish landing station shall include:

- (a) adequate depth to allow convenient berthing of fishing vessels;
- (b) being away from critical fish habitat;
- (c) having adequate space for development;
- (d) being easily accessible by road.

- (4) A designated landing station shall be developed to include:
- (a) permanent toilet facilities;
  - (b) weighing scales;
  - (c) shade for fish auctioning;
  - (d) fish transfer facilities such as barge, jetty, clean containers;
  - (e) tables with food grade, non wooden, non corrosive and impervious tops;
  - (f) reliable roads;
  - (g) clean and safe water;
  - (h) solid and liquid waste disposal facilities;
  - (i) storm water drainage system; and
  - (j) office structure.

(5) The Director shall, after consultations with the relevant local authorities and after being satisfied the station meet conditions as provided in sub regulations (3) and (4), approve such station.

(6) No person shall land fish on any place other than the designated fish landing station.

(7) Fish or fishery products shall not be thrown or placed on floor or sand at the fish landing station.

(8) At fish landing station, freshness of fish landed shall be evaluated according to reference standard QA/RS/16 and results recorded in a prescribed Form QA/RS/07 set out in the Sixth Schedule to these Regulations.

(9) Sampling of fish at landing station shall be carried out in accordance to the method prescribed in Form QA/RS/12 of Sixth Schedule to these Regulations.

*Inspection and monitoring*

**65.-** (1) The Director shall cause the landing stations under these Regulations to be regularly inspected.

(2) Inspection of landing stations shall be carried out in accordance with reference standard QA/RS/06 set out in the Sixth Schedule to these Regulations.

*(d) Safety, quality and own checks*

*Quality management programs*

**66.-** (1) The Director shall ensure that the management of the approved establishments implement the Quality Management Programs based on standard procedures prescribed in respective GMP, GHP and HACCP manuals.

(2) The management of approved establishments shall take all necessary measures, so that, at all stages of the production of fish and fishery products, the requirements of these Regulations are complied with for the purposes of ensuring safety and quality.

(3) The management of fish processing establishment shall construct an in-house laboratory or secure the service of a contracted laboratory with necessary equipment to verify the efficiency of the quality and safety system based on microbiological specifications and if a laboratory facility outside the establishment is used, shall be approved by the competent authority.

(4) The management of an establishment shall employ at least one person competent on food production and safety who shall be in-charge of all matters pertaining to fish safety and quality.

(5) Subject to the requirement in sub-regulation (1), the management of an establishment shall ensure that all staff concerned with own checks, receive adequate training in order to effectively participate in their implementation based on the following principles:

- (a) identification of critical points in their establishment on the basis of the manufacturing processes used;
- (b) establishment and implementation of methods for monitoring and checking such critical points;
- (c) taking samples for analysis in a laboratory approved by the competent authority for the purpose of verifying cleaning, disinfection methods and for compliance with the national standards prescribed in these Regulations;
- (d) keep record in an indelible fashion of the requirements under paragraphs (a), (b) and (c) to be availed to fish inspectors for verification; the results of the different checks and tests shall in particular be kept for a period of at least two years.

Application  
of GMP and  
HACCP by  
establishments

**67.-** (1) Subject to the requirements provided under regulation 66, the Director shall inspect and audit the implementation of the own checks of the approved establishment to ensure compliance to the Quality Management Programs.

(2) The inspection and audit shall be carried out as set out in reference standard QA/RS/10 and QA/RS/11 set out in the Sixth Schedule to these Regulations (QMP).

(3) The competent authority shall take fishery products samples and subject them to laboratory analysis according to relevant national standards for the purpose of verifying effectiveness of implementation of the quality and safety assurance systems by management of fish establishments; and field sampling shall be in accordance with a prescribed forms set out in the Seventh Schedule to these Regulations.

Management to carry out tests

**68.-** (1) The management of an establishment shall carry out physical, chemical and microbiological tests to ascertain safety and quality of fish and fishery products handled by the establishment in accordance with the relevant approved analytical methods and national standards.

(2) Sampling shall be carried out as set out in reference standard forms QA/RS/19 and QA/RS/20 of the Sixth Schedule to these Regulations.

Action in case of health risk

**69.-** (1) Where the results of the own checks referred to in regulation 66, or any information at the disposal of the management of an establishment reveals a health risk, the management of the establishment shall conduct a risk assessment of potential hazards and institute quick risk management to rectify the non conformance and communicate such risk to the competent authority.

(2) The competent authority shall evaluate the information received, and where necessary, take appropriate measures.

*(e) Placing fish and fishery products in a market*

Fish caught in natural environment or aquaculture products

**70.-** (1) The placing on a market of fish caught in its natural environment or of aquaculture origin shall be:

- (a) handled in accordance with the conditions prescribed in these Regulations;
- (b) transported in vessels or vehicles approved according to regulation 63;
- (c) processed in an establishment approved in accordance with these Regulations;
- (d) hygienically handled, processed and stored in fish establishment approved in accordance with these Regulations;
- (e) satisfactorily checked for organoleptic, parasitological, chemical and microbiological criteria in accordance with the relevant national standards; and
- (f) appropriately packaged, labelled, marked and transported under hygienic conditions.

(2) Any fish to be placed on the market alive shall, at all times, be kept under survival conditions.

Export and import

**71.-** (1) No person shall:

- (a) export, process for export or attempt to export or process for export any fish or fishery product unless that fish or fishery product is processed in an establishment approved under these Regulations; or
- (b) import for processing any fish and fishery products that is not wholesome or otherwise fails to meet the requirements of these Regulations.

**72.-** (1) No person shall import, export or attempt to import, export, process, store or place for sale:

- (a) any poisonous fish including species of the family Tetradontidae, Molidae, Diodontidae and Canthigasteridae;
- (b) fish or fishery products containing bio toxins, toxins, antibiotics and contaminants;
- (c) fish or fishery products containing food additives not permitted or in amounts exceeding permissible levels; and
- (d) fish or fishery products contaminated with radioactive material.

(2) No person shall load a vessel, vehicle, aircraft or railway wagon for export or unload fish or fishery products from such conveyance, unless the consignment has been duly inspected by a fish inspector and in addition to that, the requirements of regulation 84 have been complied with.

(3) No person shall discharge, unload or place for sale imported fish or fishery products unless the fish inspector has checked:

- (a) an import permit or licence;
- (b) bill of lading;
- (c) fish health or fish sanitary certificate issued by a competent authority of the country of origin;
- (d) certification of being radioactive-free issued by the competent authority;
- (e) evidence on availability of storage facilities and distribution channels for the consignment within Tanzania Mainland; and
- (f) total quantity and value of the import.

(4). In addition to the requirements under sub regulation (3), a label shall be placed on each fish or fishery product container in order to allow the identification of the processing establishment from which the fish or fishery products originated, which shall include:

- (a) nature of the fishery product;
- (b) species name (common and scientific name);
- (c) name and address of the processing establishment;
- (d) batch or code number;
- (e) date of manufacture;
- (f) expiry date;
- (g) gross and net weight;
- (h) country of origin; and
- (i) grading (size categories), on the packaging.

(5) No person shall export any fish or fishery product that does not comply with the requirements for labelling of pre-packaged fishery products as prescribed under these Regulations.

(6) No person shall move fish or fishery products from a landing station to the market without a permit QA/APP/04 set out in the Fifth Schedule to these Regulations.

(7) Part B of the permit issued under sub-regulation (6) shall be handed over to an authorized officer responsible for the area in which the market is located and Part A shall be retained by the fish dealer.

Placement  
of label and  
traceability

**73.** (1) A label shall be placed on each fish or fishery product package in order to allow identification of the processing establishment from which the fish or fishery products originated.

(2) The label shall include-

- (a) nature of the fishery product;
- (b) species name (common and scientific name);
- (c) name and address of the fish processing establishment;
- (d) approval number (APP);
- (e) batch or code number;
- (f) date of manufacture;
- (g) expiry date;
- (h) product grades;
- (i) net weight and
- (j) the words "PRODUCT OF TANZANIA" on the packaging.

(3) For the purpose of traceability from upstream to a market, recall and retrieval of the fish and fishery products, the management of fish establishment shall develop a traceability system which shall include:

- (a) name of fishing ground;
- (b) name and address of a licensee;
- (c) name of the landing station;
- (d) name and address of fish supplier;
- (e) transportation vehicle or vessel registration number;
- (f) date of landing and quantity landed;
- (g) date of processing; and
- (h) nature of the product.

(4) The information contained in sub-regulation (3) shall be duly filled in form QA/RS/08 of the Sixth Schedule.

(5) For the purpose of recall and retrieval from a market, the management of fish establishment shall develop a traceability system which shall enable them to find-

- (a) a complete address of the client; and
- (b) full description of the products shipped including nature, quantity, lot number, transport conditions and date of shipment.

(6) The Director shall put in place record keeping and verification systems for the purpose of traceability from upstream fish landing stations, processing establishments to the export exit points.

Inspection  
of fish for  
export

**74.** (1) The management of an establishment shall, before dispatch of a batch, lot or consignment of fish or fishery products for export, notify in writing the competent authority of its intention to export fish or fishery products at least twenty four hours in advance in case of chilled fresh products, and at least seventy two hours in advance, in case of frozen products.

(2) The request for export permit shall be as prescribed in a form QA/APP/05, as set out in the Fifth Schedule to these Regulations.

(3) Each batch, lot or consignment of fish or fishery products to be exported, shall be made available by the management for inspection at the establishment.

*(f) General conditions of hygiene*

Conditions  
concerning  
parasites

**75.** (1) During production and before the fish and fishery products are released for human consumption, shall be subjected to a visual inspection for the purpose of detecting and removing any parasites that are visible.

(2) Fish or parts of fish which are obviously infested with parasites and which have been removed shall not be placed on the market for human consumption.

Staff  
hygiene

**76.** (1) The highest possible standard of cleanliness of staff shall be maintained, namely:-

(a) the staff shall wear suitable clean working uniforms and headgear which completely encloses their hair and this shall particularly apply to persons handling exposed fish or fishery products;

(b) all cuts, abrasions and sores on the hands shall be covered with a waterproof plaster and the hand shall be covered with a disposable, waterproof dressing conspicuously coloured and such persons shall not work on open food areas.

(2) Every staff shall appropriately be trained in food hygiene disciplines.

(3) Every staff working in fish establishment shall not wear jewellery, watches, lipstick, nail polish or strong perfumes.

(4) Where the services of a contract laundry are engaged, their establishments shall be audited to ensure that standards are acceptable, and cross contamination of cleaned clothes is not possible and food handlers' protective clothing shall be separated from those of hospitals and pharmaceutical industries.

(5) Fish establishment management shall provide adequate hand washing and disinfection facilities, such as non bacterial liquid soap or non perfumed barrier creams or alcohol based skin sanitizers; while hands shall be thoroughly dried, nails kept short, well manicured and cleaned by using a nailbrush.

(6) Only *hands free* knee or electronically operated sink units with an adequate supply of potable running water shall be provided.

(7) Persons suffering from any infectious illness such as gastro-intestinal disorders, vomiting, diarrhoea, skin infections, upper respiratory tract infections or ear disorders shall not be permitted to work in contact with food or to come in contact with other food handlers.

(8) The establishment management shall ensure that all employees undertake bi-annual medical examinations using the service of an authorised medical officer and results be kept for reference.

(9) All visitors to the establishment shall;

(a) on arrival, report to reception;

(b) sign the visitors' book;

(c) complete a questionnaire regarding their health status on communicable diseases related to food; and

(d) give information on previous places of visits.

(10) Smoking and the use of tobacco shall only be allowed in designated areas which shall be provided with smoke disposal facilities; and smoking utensils such as smoking pipes and cigarette holders shall be kept in a special area away from the production area.

(11) Adequate lockers made of non-corrosive and non-wooden materials shall be provided for personnel effects such as outdoor clothing shoes and bags.

(12) All staff shall remove working uniforms before entering canteens and rest room facilities.

(13) Canteen and rest room areas shall exercise preventive pest control systems consistent with those adopted in other areas of the factory.

(14) Adequate separate western type toilets and changing rooms for male and female shall be provided for the number of employees on site and shall comply with hygienic requirements as stipulated in these Regulations; and the following formula shall be used in assessing the adequacy of toilet facilities in relation to the number of employees:

- |           |               |                  |
|-----------|---------------|------------------|
| (a) 1 to  | 9 employees   | - 1 toilet;      |
| (b) 10 to | 24 employees  | - 2 toilets;     |
| (c) 25 to | 49 employees  | - 3 toilets; and |
| (d) 50 to | 100 employees | - 5 toilets,     |

(15) Toilets shall be placed at a reasonable distance, not opening directly into fish processing areas and shall afford privacy to the users.

Conditions concerning design and equipment

**77.-** (1) Every fish establishment shall have the following minimum requirements: -

- (a) a reception area set aside for taking fish and fishery products on board, designed and arranged into pounds or pens that are large enough to allow each successive catch to be separated:
  - (i) the reception area and its movable parts shall be easy to clean; and
  - (ii) it shall be designed in such a way as to protect the products from the sun or elements and from any source of dirt or contamination;
- (b) a system for conveying fish and fishery products from the reception area to the work area which conforms with hygienic requirements set in these Regulations;
- (c) work areas which are large enough for the preparation and processing of fish and fishery products in proper conditions of hygiene; designed and arranged in such a way as to prevent any contamination of the products;
- (d) storage areas for finished products which are large enough, easy to clean; and if a waste processing unit operates on board, a separate hold shall be designed for the storage of these by-products;
- (e) a place for storing packaging materials separate from the product preparation and processing areas;
- (f) special equipment provided for pumping waste or fishery products that are unfit for human consumption either directly into the sea or where circumstances so require, into a watertight tank reserved for that purpose and if waste is stored and processed on board with a view to cleaning, separate areas shall be allocated for that purpose;
- (g) equipment provided for supply of potable and pressurized clean seawater; and the seawater intake situated in a position where it is not possible for the water being taken in to be affected by discharges into the sea of waste water, waste and engine coolant outlets;
- (h) toilets not opening directly in areas where fish and fishery products are prepared, processed or stored and in addition, complying with conditions prescribed under sub-regulations(5),(6) and (14) of regulation 76.

Conditions for freezing areas

**78.-** Areas used for the preparation and processing, freezing or quick freezing of fishery products shall have:

- (a) a non slippery floor which is easy to clean, disinfect and designed for easy drainage of water; and its structures and fixtures shall have timber holds that are large enough not to be obstructed by fish waste and to allow water to drain freely;
- (b) walls and ceiling that are easy to clean, particularly, where there are pipes, chains or electric conduits pipes;
- (c) hydraulic circuits which shall be arranged or protected in such a way as to ensure that it is not possible for any leakage of oil to contaminate fishery products;
- (d) adequate ventilation and, where necessary, proper vapour extraction;
- (e) adequate lighting;
- (f) appliances for cleaning and disinfecting tools, equipment and fittings;
- (g) appliances for cleaning and disinfecting the hands with taps that are not hand or foot operable and with single use towels.
- (h) equipment and tools such as cutting benches, containers, conveyors, gutting or filleting machines.

Temperature requirements for freezers, chiller and cold stores

- 79.-** (1) Condition for freezing and storage facilities shall be sufficiently powerful to:
- (a) lower the temperature rapidly so as to achieve a core temperature of -18°C or lower in two hours or less;
  - (b) keep fishery products in the storage holds at a temperature of -18°C or lower; storage rooms shall have a temperature recording device in a place where it can easily be read the temperature sensor of the recorder shall be located in the area further away from the cold source where the temperature in the storage room is the highest; and
  - (c) temperature charts shall be available for inspection by fish inspectors at least during the period in which the products are stored.
- (2) condition for chilling and storage facilities shall be sufficiently powerful to keep fishery products in the storage holds at a temperature of 0°C to +4°C.

Condition of hygiene relating to handling and storage of fish and fishery products

- 80.-** Hygiene relating to on-board handling and storage of fish and fishery products shall comply with the following conditions:
- (a) a quality controller on board the factory vessel shall be responsible for applying good fishery products manufacturing practices; and he shall ensure that the provisions of these Regulations.
  - (b) the general conditions of hygiene applicable to establishments and equipment specified in regulation 83;

- (c) the general conditions of hygiene applicable to staff specified in regulation 76;
- (d) heading, gutting and filleting carried out under the conditions of hygiene specified in regulation 88(5),(6),(7) and (8);
- (e) on- board processing of fish and fishery products carried out under the appropriate conditions specified in relevant sections of regulations 70, 75, 82 and 83;
- (f) fishery products wrapped and packaged under the conditions of hygiene specified in regulation 85;
- (g) on-board storage of fish and fishery products carried out under the conditions of hygiene specified in sub-regulation (2) of regulation 84.

Requirements during and after landing

**81.-** (1) The following requirements shall apply during and after landing of fish and fishery products:

- (a) unloading and landing equipment constructed of material which is easy to clean and disinfect which is kept in a good state of repair and cleanliness;
- (b) contamination of fish and fishery products shall be avoided by ensuring that:
  - (i) unloading and landing operations proceed rapidly;
  - (ii) fish and fishery products, are placed without unnecessary delay in a protected environment at the temperature required on the basis of the nature of the product and where necessary, in ice, transport, storage or market facilities or in an establishment; and
  - (iii) (iii) equipment and handling practices that cause unnecessary damage to the edible parts of the fish and fishery products are prohibited;
- (c) auction or wholesale markets shall:
  - (i) have signs prohibiting smoking, spitting, eating and drinking displayed;
  - (ii) have an adequately equipped lockable room for fish inspector and the equipment necessary for carrying out inspections;
  - (iii) the general conditions of hygiene which are specified in these regulations shall apply;
- (d) prohibition of vehicles emitting exhaust fumes which may impair the quality of the fish and fishery products near markets, and other places where fish and fishery products are stored;

- (e) after landing or after first sale, as the case may be, fish and fishery products shall be transported without delay, under the conditions specified in regulation 84; and if unsold pending transport to their place of destination shall be stored in approved chiller or cold store as provided in regulations 61 and 79.
- (f) the wholesale markets in which fish and fishery products are displayed for sale or stored shall be subjected to the same conditions as under regulations 79 and 82.

General  
hygiene of  
an  
establishment

**82.-** (1) An establishment shall have working areas of sufficient space for work to be carried out under adequate hygienic conditions and their design and layout shall be such as to preclude contamination of the product and separate the clean and contaminated parts of the building.

(2). Areas where products are handled, prepared and processed shall be afforded with:

- (a) a waterproof floor which is easy to clean and disinfect designed such a way as to facilitate the drainage of the water or provided with equipment to remove water;
- (b) walls with smooth surfaces which are easy to clean, durable and impermeable;
- (c) ceiling or roof linings made of non wooden and non-corrosive materials which are easy to clean;
- (d) doors of durable non-wooden and non-corrosive materials which are easy to clean;
- (e) adequate ventilation, good steam and water-vapour extraction facilities;
- (f) adequate natural or artificial lighting;
- (g) an adequate number of facilities for cleaning and disinfecting hands, where in work rooms and toilets, taps shall not be hand or foot operable, and be provided with disposable towels; and
- (i) facilities for cleaning establishment, equipment and utensils;

(3) In cold rooms where fish or fishery products are stored, the provisions of paragraphs (a),(b),(c),(d) and (f) of sub-regulation (2) shall apply, where necessary, a sufficiently powerful refrigeration plant to keep products at temperatures provided under sub-regulation (1) of regulation 79, shall apply.

(4) An establishment shall have:

- (a) appropriate facilities for protection against pests such as insects, rodents, birds and vermin;
- (b) instruments and working equipment such as cutting tables, containers, conveyor belts and knives made of non-corrosive materials, easy to clean and disinfect;

- (c) special watertight, non-corrosive containers for fish and fishery products not intended for human consumption; and there shall be an area for storage of such containers if they are not emptied at least at the end of each working day;
- (d) facilities to provide adequate supplies of drinking water or seawater treated by an appropriate system, under pressure and in sufficient quantity, however:
  - (i) a supply of non-potable water is permissible for the production of steam, fire-fighting and the cooling of refrigeration equipment, provided that the pipes installed for the purpose preclude the use of such water for other purposes and present no risk of contamination of the products; and
  - (ii) non-potable water pipes shall be clearly distinguished from those used for drinking water or clean seawater;
  - (iii) hygienic waste water and solid waste disposal systems approved by the relevant authority;

(5) The conditions provided in sub-regulation (14) of regulation 76 shall apply.

(6) Where the volume of products treated requires regular or permanent presence of fish inspector(s), an adequately equipped lockable room for the exclusive use of the inspection service shall be provided.

(7) Adequate facilities for cleaning and disinfecting means of transport shall be provided; however, such facilities shall not be compulsory if there is a requirement for the means of transport to be cleaned and disinfected at a contracted facilities approved by the competent authority.

General conditions of hygiene applicable to establishments and equipment

**83.-** (1) Floors, walls and partitions, ceilings or roof linings, equipment and instruments used for working on fish and fishery products shall be kept in a state of cleanliness and repair.

(2) Rodents, insects and any other vermin shall be systematically exterminated in the establishment; rodenticides, insecticides, disinfectants and any other potentially toxic substances shall be stored in lockable cupboards and their use shall not present any risk of contamination of the products.

(3) Subject to any other written law, all chemicals to be used in a fish establishment shall be approved by the competent authority and a certificate shall be issued listing the type of chemical authorised as prescribed in a Form QA/APP/08 set out in the Fifth Schedule to these Regulations.

(4) Working areas, instruments and working equipment shall be used only for work on the fish and fishery products.

(5) Potable water or clean seawater, within the meaning of this regulation shall be used for all purposes; however, non potable water may be used for steam production, fire fighting and the cooling of refrigeration equipment, provided that the pipes installed for the purpose preclude the use of such water for other purposes and present no risk of contamination of the products.

(6) Subject to any other written law, detergents, disinfectants and similar substances shall be approved by the competent authority and used in such a way that they do not adversely affects the machinery, equipment and products.

Conditions  
for storage  
and  
transportation

**84.-** (1) No person shall transport fish or fishery product unless has a certificate issued for that purpose.

(2) Fish and fishery products shall, during storage and transport, be kept:

(a) for fresh or thawed fish or fishery products, cooked and chilled crustacean and molluscan shellfish products, at the temperature of melting ice;

(b) for frozen fish or fishery products, with the exception of frozen fish in brine intended for the manufacture of canned foods, at an even temperature of -18°C or less in all parts of the product allowing for the possibility of brief upward fluctuations of not more than 3°C during transport; and

(c) for processed products, at the temperatures complying with the specified standards of the product,

(3) Where frozen fish and fishery products are transported from a cold storage plant to an approved establishment to be thawed, on arrival for the purposes of preparation or processing and where the distance is not exceeding 50km or one hour's journey, the competent authority may exempt from the conditions stipulated in this regulation.

(4) The products shall not be stored or transported with other products which may contaminate them or affect their hygiene.

(5) Vehicles used for the transport of fish or fishery products shall be constructed and equipped in such a way that the temperatures shall be maintained throughout the period of transport; in case ice is used to chill the products, adequate drainage shall be provided in order to ensure that water from melted ice does not stay in contact with the products.

(6) Means of transport used for fish and fishery products shall not be used for transporting other products.

(7) Means of transport emitting excessive exhaust fumes likely to impair the safety and quality of the fishery products shall not have an access to the fish establishment.

(8) Management of establishment shall set side a separate place with appropriate facilities for the cleaning, washing and disinfection of means of transport for the fish and fishery products, unless the competent authority authorises use of places or facilities nearby.

Conditions  
for  
packaging

- 85.-** Every fish and fishery products packaging shall:
- (a) be carried out under conditions of hygiene, to preclude contamination of the fish and fishery products.
  - (b) comply with hygienic requirements as provided in this regulation, in case such material may come into contact with the fish and fishery products; and in particular they shall:
    - (i) not be in such condition as to impair the organoleptic characteristics of the fish and fishery products;
    - (ii) not be capable of transmitting to the fish and fishery products substances harmful to human health; and
    - (iii) be strong enough to protect the fish and fishery products adequately.
  - (c) with the exception of certain containers made of impervious, smooth and non-corrosive material which are easy to clean and disinfect, packaging materials shall not be re-used; and packaging materials used for fresh products held under ice shall provide adequate drainage for melt water;
  - (c) for an unused packaging materials, be stored in establishment away from the production area and be protected from dust and contamination.

Conditions  
for live fish,  
cephalopods  
and  
crustaceans

- 86.-** (1) An establishment keeping live animals such as fish, cephalopods and crustaceans shall have appropriate fittings ensuring the best survival provided with water of a quality such that no harmful organisms or substances are transferred to the animals.
- (2) Every fish, cephalopods and crustaceans holding establishment shall:
- (a) not be located in area which is close to objectionable odours, smoke, dust and other contaminants or be subject to flooding by ordinary high tides or run-off from surrounding areas;
  - (b) be designed and maintained adequately for the purpose of preventing contamination by any type of water, fumes, dirt or by the presence of rodents or other animals;
  - (c) be afforded with a floor which is easy to clean and designed in such a way as to facilitate drainage;
  - (d) have adequate working space to allow for satisfactory performance of all operations;
  - (e) be afforded with durable walls which are easy to clean; and
  - (f) be provided with adequate natural or artificial lighting;
  - (g) have adequate number of changing rooms, wash basins and toilets as prescribed in sub-regulation (14) of regulation 76;

- (h) have adequate equipment for washing tools, containers and equipment;
- (i) have facilities for the supply and storage of exclusively potable water within the national water standards or facilities for supply of clean sea water;
- (j) have equipment and instruments made of non-corrosive material which is easy to wash and clean;
- (k) have floors and walls of the holding tanks and any water storage containers, which are smooth, hard with impermeable surface and easy to clean, while the base of the holding tanks shall be sufficiently sloped and equipped with drainage sufficient for the volume of work;
- (l) have clean freshwater or sea water cleaned for holding live fish, cephalopods and crustaceans;
- (m) have a reasonable distance between the fresh or sea water intake point and the waste water outlets, sufficient to avoid contamination; if treatment of fresh or sea water is necessary, the process shall be authorized;
- (n) allow live fish, cephalopods and crustaceans remain alive up to the time of packing, wrapping and transport before being placed on the market;
- (o) keep a number of live fish, cephalopods and crustaceans within tank capacity;
- (p) keep records relating to the raw materials including the type of live fish, cephalopods and crustaceans, its area of origin, supplier, quantity, microbial content and water quality;
- (q) for each batch, complete legibly and indelibly the relevant sections of the registration document which shall include:
  - (i) the supplier's identity and signature;
  - (ii) the date of harvesting;
  - (iii) the location of the production area, in as precise detail as practicable;
  - (iv) the shellfish species and quantity indicated as precise as practicable;
  - (v) approval number; and
  - (vi) address of consignee;
- (s) ensure that every package containing live fish, cephalopods and crustaceans, comply with the labelling requirements provided under these Regulations; and
- (t) make sure that the conditioning of the live animals shall not cause their contamination, with special regard to the bacteriological and quality of the sea water used in the facility.

Conditions for  
live bivalve  
molluscs

**87.-** (1) In addition to the provisions under regulation 86, the following shall be taken into consideration:

- (a) operation of the purification system shall allow live bivalve molluscs to remain alive in a suitable condition after purification for wrapping, storage and transport before being placed on the market;
- (b) the quantity of live bivalve molluscs to be purified shall not exceed the capacity of the purification centre and shall be continuously purified for a period sufficient to allow the microbiological standards to be met; the purification centre shall take account of the data relating to the raw materials;
- (c) where a purification tank of several batches of molluscs is used, they shall be of the same species and come from the same production area or different areas conforming to the same health conditions and the length of the treatment shall be based on the time required by the batch needing the longest period of purification;
- (d) containers used to hold live bivalve molluscs in purification systems shall have a construction which allows sea water to flow through; the depth of layers of live bivalve molluscs shall not impede the opening of shells during purification; and
- (e) conditioning shall not cause any contamination of the product.

(2) No crustaceans, fish or other marine species shall be kept in a purification tank in which live bivalve molluscs are undergoing purification;

Conditions  
for fresh  
products and  
waste  
management

**88.-** (1) When chilled unpackaged products are not dispatched, prepared or processed immediately after reaching the establishment, they shall be stored or displayed under ice or a chiller; and the temperature of the product shall not exceed 4°C.

(2) Re-icing shall be carried out as often as is necessary;

(3) The ice used, with or without salt, shall be made from potable water or clean sea water and stored under hygienic conditions in receptacles provided for the purpose;

(4) Pre-packaged fresh products shall be chilled in ice or chiller.

(5) No sample unit shall contain histamine that exceeds 20mg per 100g in fish muscle.

(6) The maximum level of sodium-metabisulphate shall not exceed 100mg/kg in the edible part of the raw product or 30mg/kg in the edible part of the cooked product.

(7) Heading, gutting and dressing shall be carried out hygienically; and the products shall be washed thoroughly with potable water or clean seawater.

(8) Filleting and slicing shall be carried out in a place other than the place used for heading and gutting operations in order to avoid contamination or spoilage of fillets and slices.

(9) Guts and parts that may constitute a danger to public health shall be separated and removed from the vicinity of products intended for human consumption.

(10) Fillets and slices shall not remain on work tables any longer than is necessary for their preparation and shall be protected from contamination by appropriate packaging.

(11) Containers used for the dispatch or storage of fresh fish and fishery products shall be designed in such a way as to preclude contamination of products, provide adequate drainage of melt water and ensure preservation of products under hygienic conditions.

(12) Waste management shall comply with the following requirements:-

- (a) special water-tight, non-corrosive or non-wooden containers shall be provided in the establishment for the continuous disposal of waste;
- (b) waste shall be placed in leak proof, covered containers which are easy to clean and disinfect;
- (c) waste shall not be allowed to accumulate in working areas and shall be removed either continuously or as soon as the containers are full and at least at the end of each working day;
- (d) containers, receptacles and rooms set aside for waste shall always be thoroughly cleaned and disinfected after use; waste stored or disposed shall not constitute a source of contamination to the establishment or of pollution to the environment; and
- (j) maintain hygienic waste water disposal system.

Conditions  
for frozen  
products

**89.-** Fresh products, which need to be frozen or quick-frozen, shall comply with the requirements under regulation 88.

Conditions  
for thawing  
products

**90.-** Establishments which carry out thawing operations shall make sure that:  
(a) fishery products are thawed under hygienic conditions and contamination of the thawed product avoided by having adequate drainage for melt water;  
(b) during thawing, the temperature does not exceed 18°C;

(c) after thawing, fishery products shall be handled in accordance with the following requirements:

- (i) when they are prepared or processed, these operations shall be carried out immediately;
- (ii) if they are put directly into the market, the thawed state of the fish shall be clearly marked on the packaging (indicating original thawing and final temperatures of the product); and the unsold consignment shall be stored in a chill room;
- (iii) the unsold consignment shall be stored in a chill room.

Conditions  
for  
processed  
products

**91.-** (1) Fresh, frozen and thawed products intended for processing shall comply with the provisions of these regulations.

(2) Where the processing treatment is carried out to inhibit the development of pathogenic micro-organisms, or if it is a significant factor in the preservation of the product, the treatment shall be scientifically recognised in accordance with the internationally recommended codes of practice for such a product which employ good manufacturing practice.

(3) The management of an establishment shall keep a register of the type of process employed, such as heating time and temperature, salt content, pH and water content; which shall be monitored and controlled; and, such record shall be kept for the expected storage life of the products and be made available for inspection.

(4) For products, which are preserved for a limited period by a treatment such as salting, smoking, drying, frying or marinating, the appropriate conditions for storage shall be clearly marked on the package.

Conditions  
for canning

**92.-** (1) In case of fish or fishery products which have been subjected to sterilization in hermetically sealed containers:

- (a) the water used for the preparation of cans shall be potable water;
- (b) the process used for heat treatment shall be appropriate, having regard to such major criteria as the heating time, temperature, filling and size of containers;
- (c) the heat treatment shall be capable of destroying or inactivating pathogenic organisms and the spores of pathogenic micro-organisms;
- (d) the heating equipment shall be fitted with devices for verifying whether the containers have undergone appropriate heat treatment;
- (e) potable water shall be used to cool containers after heat treatment, without prejudice to the presence of any chemical additives used in accordance with good technological practice to prevent corrosion of the equipment and containers;

(f) further checks shall be carried out at random by the manufacturer to ensure that the processed products have undergone appropriate heat treatment by;

(i) incubation tests carried out at 37<sup>0</sup>C for seven days or at 35<sup>0</sup>C for ten days or any other equivalent combination;

(ii) microbiological examination of contents and containers in the establishment laboratory or in any other approved laboratory.

(g) samples of production shall be taken each day at predetermined intervals, to ensure the efficacy of sealing; and

(h) checks shall be carried out in order to ensure that containers are not damaged.

(2) All containers which have undergone heat treatment under practically identical conditions shall be given a batch identification mark or marks identifying the lot to which a food product belongs.

Conditions  
for smoking

**93.-** (1) Fresh products, intended for smoking, shall comply with the requirements of regulation 88.

(2) Smoking shall be carried out in a separate establishment or a special place equipped, with a ventilation system to control smoke and heat.

(3) Materials used to produce smoke shall be:

(a) stored away from the place of smoking; and used in such a way that they do not contaminate the products;

(b) free from paint, varnish, glue or any chemical preservatives; and

(c) free from intrinsic carcinogens and chemicals.

(4) After smoking, hot smoked products shall be cooled rapidly to below 10<sup>0</sup>C within 2 hours or to below 3<sup>0</sup>C within 6 hours for their preservation before being packaged; and cold smoked products shall be adequately cooled to 0<sup>0</sup>C to – 2<sup>0</sup>C within 2 hours.

(5) Smoked fish shall be handled, packaged, stored and transported in a manner which prohibits contamination.

(6) Source of smoke shall not impart any objectionable or any harmful substance which may affect health of the consumers.

(7) For the purpose of identification, smoked fish or fishery products shall have identification mark.

Conditions for cooked crustaceans and molluscan shellfish products

**94.-** (1) Cooking of crustaceans and molluscan shellfish shall immediately be followed by rapid using potable water or clean sea water; and if no other method of preservation is used, cooling shall continue until the temperature approaching that of melting ice is reached.

(2) Shelling or shucking shall be carried out under hygienic conditions avoiding the contamination of the product and-

- (a) where such operations are done by hand, workers shall pay particular attention to the cleanliness of their hands and all working surfaces shall be cleaned thoroughly;
- (b) if machines are used, they shall be cleaned at frequent intervals and disinfected after each working day; and
- (c) after shelling or shucking, cooked products shall immediately be frozen or kept chilled at a temperature which precludes the growth of pathogens be stored in appropriate premises.

(3) Establishment shall carry out microbiological checks on cooked Crustaceans and molluscan shellfish products at regular intervals, complying with the approved national standards.

Conditions for mechanical flesh recovery

**95.-** (1) The mechanical recovery of fish flesh shall:

- (a) take place immediately after filleting, using raw materials free of guts and where whole fish are used, they shall be gutted and washed beforehand;
- (b) after recovery, be frozen as quickly as possible or incorporated in a product intended for freezing or stabilizing treatment.

(2) The machinery used for mechanical recovery of fish flesh shall be cleaned at frequent intervals and at least after every two hours;

Conditions for sun drying

**96.-** (1) Fresh products to be sun dried shall comply with the requirements of regulation 88.

- (2) In sun drying, fish and fishery products shall be placed on raised platform or racks away from the presence of potentially harmful contaminations.
- (3) In sun drying, fishery products shall be protected from vermin and contamination by birds, dropping from animals, dust and any other extraneous material.
- (4) During processing and storage of fish and fishery products, only approved preservatives shall be used.
- (5) Working environment shall be kept in hygienic and sanitary conditions at all times to prevent cross contamination.

Conditions for frying

**97.-** Fresh products intended for frying shall comply with the requirements of regulation 88 and also the following conditions shall apply:

- (a) frying temperature shall not exceed 200°C;
- (b) no darkened or tarry oil shall be used;

- (c) ready to eat fried fish and fishery products shall be handled, packed, served or stored under hygienic and sanitary conditions provided under these regulations; and
- (d) ingredients and additives to be used shall meet the required national standards.

Conditions  
for fish meal

- 98.-** (1) Any fish meal intended for human consumption shall be:
- a) produced and handled under hygienic and sanitary conditions;
  - b) obtained, handled, transferred and stored separately from products intended for animals consumption; and
  - c) checked for compliance through laboratory analysis conducted by an approved laboratory.
- (2) Any fish by-products intended for fish meal production shall be collected and transported in suitable containers and vehicles, in order to prevent leakage of liquid.
- (3) Subject to sub-regulation (2), the containers or vehicle used shall adequately be covered by tarpaulin or plastic sheets.
- (4) The materials used under sub-regulation (3) shall be cleaned, disinfected after each use and maintained in a hygienic condition.
- (5) The fish meal establishment shall:
- a) have an appropriately covered section to receive by-products and a separate section for storage of final product which:
    - i) shall be constructed in such a way as to ease cleaning and disinfection; and
    - ii) its floors designed in such a way as to allow easy drainage of liquid oozing from the by-products.
  - b) ensure that the unpleasant smell from its production activities does not affect the neighbourhood.
- (6) During storage, fish meal shall be stored in a cool dry place protected from rodents and birds.
- (7) Fish meal set aside for human and animals shall not be placed on the market or fed to any food producing animal if it is unsafe; and shall be deemed to be unsafe for its intended use if it is considered to:
- a) have an adverse effect on human or animal health; and
  - b) make the food derived from food-producing animals unsafe for human consumption.
- (8) Where a feed which has been identified as not satisfying the feed safety requirements is part of a batch, lot or consignment of feed of the same class or description, it shall be presumed that all of the feed in that batch, lot or consignment is so affected, unless a detailed assessment on the batch, lot or consignment proving the contrary has been done.

## **PART VII OFFENCES AND PENALTIES**

- Offences where no specific penalty provided
- 99.-** Any person who is guilty of an offence under these Regulations where no specific penalty has been provided shall:
- (a) in case of first offence, to a fine of not less than two hundred thousand shillings or imprisonment for a term not less than three months.
  - (b) in case of a second and subsequent offences, to a fine of not less than three hundred thousand shillings or a term of imprisonment of not less than six months or to both such fine and imprisonment.
- Falsification of documents
- 100.-** Any person who unlawfully alter, destroy, erase or obliterate any declaration, certificate or other document made or issued under these Regulations, or any label or mark placed on any container in accordance with these Regulations, commits an offence.
- Provision of appeal
- 101.-** Any person who is aggrieved by a decision under regulation 101 may, within thirty days from the date of receiving the confirmed decision, appeal to the Minister who shall decide on the matter and his decision shall be final.

## **PART VIII GENERAL PROVISIONS**

- Monthly returns
- 102.-** (1) The management of an establishment shall submit monthly returns of its production and trade transactions to the Director.
- (2) The monthly returns referred to under sub regulation (1) shall be submitted by the 10<sup>th</sup> day of the following month.
- (3) Monthly production returns of prawn trawlers shall be submitted by the 5<sup>th</sup> day of the following month.
- (4) Deep sea fishing operators shall submit their production data on daily basis.
- (5) Every fisher shall avail his daily catch data to the authorized officer.
- Guidelines
- 103.-** (1) The Director may, from time to time, issue guidelines for the purpose of assisting the proper implementation of these Regulations.
- (2) Without prejudice to the generality of sub-regulation (1), the Director shall issue guidelines including:-

- (a) quality management programs;
- (b) sampling of fish, fish products, water and sediments for analyses;
- (c) organoleptic and chemical checks for fish inspection and quality assurance;
- (d) microbiological analyses for fish inspection and quality assurance;
- (e) fish landing stations;
- (f) Beach Management Units; and
- (g) auditing of-
  - (i) factory structure and fabrication;
  - (ii) storage facilities;
  - (iii) raw materials;
  - (iv) processing equipment and machinery
  - (v) personnel standards;
  - (vi) food handling practices;
  - (vii) quality and safety assurance systems;
  - (viii) pest prevention;
  - (ix) cleaning system;
  - (x) management control; and
  - (xi) fish laboratory layout, equipment and specifications. .

Establishment, functions and management of Beach Management Units

**104.-** (1) There shall be established Beach Management Unit (BMU), in every fresh water bodies and marine coastlines in accordance with Beach Management Unit Guidelines to be made by the Director.

(2) The jurisdictional area on land of every Beach Management Units shall be as agreed upon by fisher community, local government authority and the Government; and may include more than one fish landing station.

(3) Every person engaging in fisheries activities including fish processors, traders, gear repairers and suppliers and boat builders within the Beach Management Units area shall be registered as members of such Beach Management Units.

(4) The functions of the BMU shall include, but not limited to:

- (a) develop a BMU fisheries management and landing station development plan in consonance with higher level fisheries management plans;
- (b) develop annual and quarterly work plans and budgets to implement the management and development plans;
- (c) collaborate in the collection of fisheries catch, effort and value information;
- (d) engage in monitoring, control and surveillance in such a way to reduce the incidence of illegal gears, fishing and fish trading practices within the BMU area;
- (e) ensure hygienic, health and safe conditions at the landing stations within the BMU area, in accordance with standards set by the Government;

- (f) conflict resolution;
  - (g) participate in selection processes for the issue of fishing vessels licence and fishing permits within the BMU jurisdictional area to ensure equitable access to resources by BMU members;
  - (h) ensure fisheries licences and permits fees are paid by BMU members in a timely manner; and
  - (i) arbitrate to settle fisheries disputes amongst BMU members, between BMUs and between the BMU and other institutions;
- (5) The tenure of members of every BMU shall be three years, but may be eligible for re-appointment.
- (6) Every BMU –
- (a) shall meet quarterly;
  - (b) shall establish a bank account and a financial management system to support its operations;
  - (c) may acquire assets to be used solely for its operations;
- (7) The BMUs sources of fund shall be:
- (a) membership fee, to be approved by the BMU Assembly;
  - (b) compete to operate fisheries tender;
  - (c) service charges on BMU assets;
  - (d) landing station user fees; and
  - (e) income from fisheries micro-projects.
- (8) A BMU may associate with other BMUs and co-management structures to form higher level BMUs for the purposes of fisheries planning, management and development.
- (9) A BMU shall undertake self-monitoring of its performance each year using a monitoring format set out in the National BMU Guidelines and external monitoring of each BMU shall be undertaken using the same format by the District Executive Secretary who may delegate this task to others as appropriate.
- (10) The Director or any other authorized officer may, make random, spot-check monitoring of BMUs.
- (11) Members under subregulation (3) shall form a Beach Management Unit Assembly for purposes of fisheries planning and development in partnership with organs under subregulation (2).
- (12) The Beach Management Unit Assembly –
- (a) though the BMU membership is free, may set a membership fee;
  - (b) shall elect a Beach Management Unit Committee in accordance with guidelines under subregulation (1);
  - (c) shall elect:
    - (i) a Chairman and Vice-Chairman;
    - (ii) a Secretary;
    - (iii) a Treasurer; and
    - (iv) any other office bearer,

of the Committee

- (d) though the services to be provided by the Committee shall be free, may issue financial incentives to its members from its own resources;
- (e) may approve BMUs operating procedures;
- (f) shall meet quarterly, following a calendar year, and the minutes of the meeting shall be recorded for public scrutiny;
- (g) may remove from office any member of the Committee by majority votes in that respect on the grounds of contravention of the Act, these Regulations or BMU operating procedures; and
- (h) shall approve or disapprove annual or quarterly budgets of the BMUs.

Director to establish Zonal or Regional Enforcement units

**105.-** The Director shall establish Zonal or Regional Enforcement units, as the case may be, in order to protect fish and its environment, fishery product and aquatic flora against unlawful dealers and generally the enforcement of the provisions of these Regulations.

Photograph to be attached with an application

**106.-** (1) Any person who makes an application for:  
(a) a registration of a fishing vessel;  
(b) a certificate of approval or ownership;  
(c) a fishing licence; or  
(d) a licence for collection or export of fish or fishery products, among other requirements, shall attach on the application his photograph.  
(2) A photograph under sub regulation (1) shall be a standard coloured passport size on a blue background taken within six months.

Precautionary action

**107.-** (1) A fish inspector shall take a precautionary action by closing any fish establishment if he is convinced that conditions pertaining in the establishment constitute a high risk to consumers health, or approximate economic fraud.  
(2) The Fish Inspector shall report the decision taken within 24 hours to the Director who shall confirm the decision taken pending institution of an auditing within seven working days from the date of confirmation.  
(3) The Director shall institute a verification audit on the decision taken in sub regulation (1) within seven working days.  
(4) Based on the audit report, the Director may decide to close the establishment temporarily pending full implementation of audit recommendations or may close it permanently.  
(5) The communication under this regulation shall be in any form, however, where a telephone or etronic mail is used, the decision shall be confirmed in writing, immediately.

Minister  
may amend  
Schedules

**108.-** The Minister may, by order published in the Gazette, amend any of the Schedules under these Regulations.

Revocation

**109.-** The following Regulations are hereby revoked:

- G.N.No. 317  
of 1989  
G.N.No.  
139 of 1975  
G.N.No. 140  
of 1975  
G.N.No. 5  
of 1982
- (a) the Fisheries (Principal) Regulations, 1989;
- (b) the Fisheries ( Restriction on Trawling on Lake Victoria) Regulations,1975;
- (c ) The Fisheries ( Definition of Fish) Regulations, 1975;
- (d) the Fisheries ( Inland Water ) Regulations, 1982;
- G.N.No. 369  
of 1994
- (e) the Fisheries (General Amendment) Regulations, 1994;
- G.N.No. 370  
of 1994
- (f) the Fisheries ( Prohibition of use of Specified Vessels or Tools) Regulations,  
1994;
- G.N.No. 189  
of 1997  
G.N.No. 624  
of 1998
- (g) the Fisheries ( Amendment ) Regulations, 1997;
- (h) the Fisheries ( Miscellaneous Amendment) Regulations, 1998;
- G.N.No. 223  
of 2000
- (i) the Fisheries ( Amendment ) Regulations, 2000;
- (j) the Fish Quality Control and Standards Regulations, 2000
- G.N. No.  
300 of 2000
- (k) the Fisheries Amendment Regulations, 2003;
- G.N.No. 193  
of 2003

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## FIRST SCHEDULE

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### FORMS

1. Form 1 Application for Registration of fishing vessel
2. Form 2(a) Application for a fishing vessel licence
3. Form 2(b) Inspection Report of a fishing vessel
4. Form 3(a) Application for a licence to fishing or dealing in fish or fishery products
5. Form 3(b) Application for prawn fishing licence
6. Form 3(c) Application for export licence for fish and fishery product
7. Form 4 Evidence on dynamited fish
8. Form 5 Application for to permit construct/reconstruct renovate or adapt a fish establishment
9. Form 6 Application for certificate of transportation of fish and fishery product
10. Form 7 Application for a Permit to establish a commercial/large Scale aqua farm
11. Form 8 Register of aqua farmers
12. Form 9 The proof for Identification of poisoned fish
13. Form 10 Register of Fishing Vessels

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 4,5,6)

Affix Recent  
coloured  
passport size  
photograph

APPLICATION FOR REGISTRATION OF A FISHING VESSEL

1. (a) Full name of owner .....
- (l) Occupation .....
- (m) Postal address .....
- (n) Physical business address .....
- (o) Residential address .....
- (p) Nationality (Citizen of) .....
- If citizenship acquired by registration, state registration number .....
- (g) Age and sex .....

2. I/We HEREBY apply for registration of the vessel described below:-
  - (a) Name of vessel (if any) .....
  - (b) Length overall .....
  - (c) Type of vessel .....
  - (d) Gross Registered Tonnage .....
  - (e) Date of construction .....
  - (f) Prime mover: Paddle/Sail/Outboard Engine/Inboard Engine .....
  - (g) Engine type: ..... Make.....
  - (h) Horse Power..... Number of engines.....
  - Home Port .....
  - (j) Type of fishing gear and quantity .....

3. I/WE HEREBY CERTIFY THAT:
  - (a) All the above particulars are to the best of my/our knowledge correct; and that the vessel has not previously been registered.
  - (b) The vessel in respect of which this application is made was inspected and a valid certificate of condition No. .... was issued by ..... on .... place .....

.....  
Date

.....  
Signature of applicant

4. FOR OFFICIAL USE  
(Recommendation by Authorized Officer on refusal or acceptance of the application).

- (a) The application is approved / not approved
- (b) Reasons for not approving .....

.....  
Full name of Authorised Officer

.....  
Signature

.....  
Date

.....  
Official stamp

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 10(4))

Affix Recent  
coloured  
passport size  
photograph

**APPLICATION FOR FISHING VESSEL LICENCE**

**1. Vessel description**

Application is hereby made for the issue of a fishing vessel licence for the period from .....  
to..... in respect of a registered fishing vessel whose description is as follows:-

Name of vessel.....  
Vessel Identification mark.....  
Type of vessel..... Gross Registered Tonnage (GRT).....  
  
Prime Mover: Paddle/Sail/Outboard Engine /Inboard Engine.....  
Engine Type and Number..... Length overall.....  
Home Port..... Number of engines.....

**2. Particulars of previous licence (if any)**

Licence Number. ....  
Date and place of issue.....  
Expiry date.....

If the vessel is not licensed, please state the reason for it not being licensed  
.....

**3. Particulars of applicant:**

Full name .....  
Postal address .....  
Physical business address.....Telephone.....Fax.....E-mail.....  
Nationality ..... Female/Male

I certify that to the best of my knowledge and belief, the above particulars are true

Date .....  
.....  
Signature of applicant

**4. For official use only**

(Recommendation by Authorized Officer)

- (i) This application is Approved/Not approved
- (ii) Reasons for not approving .....
- .....
- .....

.....  
Full name of Authorized Officer                      Signature                      Date

.....  
Official Stamp

*\* Delete whichever is not applicable*

THE UNITED REPUBLIC OF TANZANIA

(The Fisheries Regulations, 2005)  
(Regulation 10(6))

INSPECTION REPORT OF A FISHING VESSEL

1. Name of fishing vessel .....
2. Name of owner .....
3. Postal address.....
4. Name of Captain/Skipper .....
5. Engine and machinery
  - (a) Engine Horse Power.....
  - (b) Generator Horse Power.....
6. Fire Safety equipment .....
7. Telecommunication equipment on board .....
8. Navigation equipment .....
9. Life saving appliances
  - Life rings .....
  - Life jackets .....
  - Raft .....
10. Accommodation
  - No of bunks for crew .....
  - Mess for crew .....
11. Toilets
  - Number and location .....
  - State of toilets .....
12. Fishing gear on board, type and description .....
13. Cold storage facilities
  - Freezer capacity .....
  - Freezing temperature .....
  - Storage temperature .....
14. Food and drinking water
  - Storage facilities .....
  - Are they available? .....
  - Condition (state their condition) .....
15. Others:-
  - First aid kit .....
  - Cartons
    - inner .....
    - outer .....
    - seaworthiness .....
16. Attach following documents
  - (i) Valid Certificate of seaworthy
  - (ii) Valid ship surveyors certificate
17. Remarks .....
18. Recommendation .....

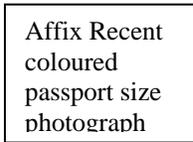
.....  
Name and signature of  
Inspection officers

.....  
Name and signature of  
Captain/Skipper

1. ....
2. ....
3. ....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 12 (2))



APPLICATION FOR A LICENCE FOR FISHING OR DEALING  
IN FISH OR FISHERY PRODUCTS

**PART ONE**

(To be filled in by Applicant)

I hereby apply for a licence for Fishing /collecting or dealing in .....

(State type of product e.g. crustaceans, sea weed, fresh/dried fish, aquarium fish etc)

Full name of applicant.....

Postal address .....

Physical address.....

Telephone No..... Fax ..... E-mail .....

Citizenship.....

Particulars of previous licence (if any):

Licence No..... in force from ..... to .....

I certify that to the best of my knowledge and belief, the above particulars are true

Signature of applicant. ....

Date .....

**PART TWO**

(To be filled by village authority BMUs if applicable)

Recommendations for approval / disapproval\* .....

Full name ..... Signature .....

Capacity ..... Date.....

Official stamp .....

**PART THREE**

(To be filled by a District Fisheries Officer in respect of licence issued at Fisheries Headquarters)

Recommendations for approval / disapproval\* .....

Full name ..... Capacity .....

Signature ..... Date .....

Official stamp .....

**PART FOUR**

(To be filled by the Director of Fisheries)

I hereby approve/disapprove issuance of a licence

Further explanation for disapproval .....

Full name .....

Signature ..... Date .....

Official Stamp .....

*\*Delete which ever not applicable.*

Affix Recent coloured passport size photograph
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THE UNITED REPUBLIC OF TANZANIA  
 THE FISHERIES ACT, 2003  
 (The Fisheries Regulations 2005)  
 (Regulation 12(2))

APPLICATION FOR PRAWN FISHING LICENCE

**PART ONE**

(To be filled by applicant)

1. I/We..... (Full name of owner/operator) do hereby apply for prawn fishing licence for the year .....
2. Nationality: .....
3. Full residential address .....  
Physical business address: .....  
(Tel.) ..... (Fax) ..... E-mail .....
4. Office location: .....
5. Name and registration No. of Company: .....
6. Share holders: (1) .....  
(2) .....  
(3) .....
7. Company's Bankers: .....
8. Particulars of a previous licence (If any)
  - 8.1 Licence Number .....
  - 8.2 Date and place of Issue .....  
Expiry date .....

**PART TWO**

(To be completed for each vessel by applicant)

1. Name of vessel .....
2. Year of construction .....
3. Original flag state (country) .....
4. Year of acquisition .....
5. Port of registry ..... Reg. No. ....
6. Fishing method ..... Number of trawl nets on board ..... cod end mesh size .....
7. Gross Registered Tonnage (GRT).....
8. Radio call signal .....
9. Overall length (meters) .....
10. Bow (meters) .....
11. Depth (meters) .....
12. Construction material for the hull .....
13. Engine Horse Power (HP) .....
14. Speed (knots) .....
15. Cabin capacity .....
16. Fuel tank capacity .....
17. Fish hold capacity .....
18. Freezing capacity (tonnes/24 hrs) .....
19. Freezing system used .....
20. Colour of hull .....
21. Colour of superstructure .....
22. Communication equipment on board .....
  - (a) Transmission frequency.....
  - (b) Receiving frequency .....

Declaration

I certify that to the best of my knowledge the above particulars are true.

.....  
Name of Applicant

.....  
Signature of Applicant

.....  
Date

**N.B.** Initial application to be accompanied by two (recent) side view colour photographs of the vessel clearly showing call sign displayed on superstructure.

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulations 12(2))

Affix Recent  
coloured  
passport size  
photograph

APPLICATION FOR EXPORT LICENCE FOR FISH AND FISHERY PRODUCTS

**PART ONE**

**(To be filled in by Applicant)**

I/We..... hereby apply for Export Licence for

(State product(s) e.g. crustaceans, seaweed, sea shells, dried fish, fish fillets, fish maws etc.)

Destination (Country(ies) .....

Places of collection .....

Name of collector(s)/agent(s) .....

Name of exporter .....

Collection licence number ..... issued.....

Number of expired export licence (if any).....

Valid from ..... to .....

Date of issue and place .....

Physical business and Postal address .....

Telephone No. ....

Attachments:

(i) Performance report of the usage of previous export licence .....

(ii) Income Tax Clearance Certificate .....

I certify that to the best of my knowledge what is stated above is true.

Signature ..... Date .....

Official stamp .....

**PART TWO**

**(To be filled in by District Fisheries Officer)**

Recommendation .....

Signature..... Date .....

Official Stamp .....

**PART THREE**

**(To be filled by Fisheries Inspector)**

Recommendations .....

Full name .....

Signature ..... Date .....

Official Stamp .....

**PART FOUR**

**(To be filled by the Director of Fisheries)**

Export Licence for.....should be granted/not granted

Additional information.....

Signature ..... Date.....

Official stamp .....

*\*Delete whatever is not applicable*

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)

**EVIDENCE ON DYNAMITED FISH**  
(Regulation 40(4))

Place: ..... District .....  
Region: .....  
Date: ..... Time .....

Name and Address (Residential and Postal) of fisher(s)/fish dealer(s) found in possession of dynamited fish:  
.....  
.....

Type of fish: .....

Weight/Number of pieces: .....

Fish body appearance:  
.....  
.....

State of blood vessels in the gills and eyes:  
.....  
.....

Fish gill colours:  
.....

State of fish alimentary canal:  
.....  
.....

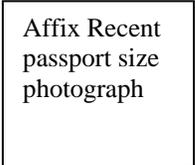
Full Name and Designation of Authorized Officer:  
.....

Signature: ..... Date: .....

Stamp: .....

**Name of witness(es):**

- (i) ..... Signature ..... Date .....
- (ii) ..... Signature ..... Date .....
- (iii) ..... Signature ..... Date .....
- (iv) ..... Signature ..... Date .....
- (v) ..... Signature ..... Date .....



THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003
(The Fisheries Regulations 2005)
(Regulations 60(1) 61(1) and 62(1))

APPLICATION FOR PERMIT TO CONSTRUCT/RENOVATE /ADAPT
A FISH ESTABLISHMENT

PART I

(To be filled by applicant)

I hereby apply for a permit to construct/renovate/adapt or modify a fish establishment under the Fisheries Act, 2003 and Regulations made thereunder.

Name of applicant
Name of firm/company

Full names and contact address of shareholders and Directors

Establishment approval number (if applicable)
Physical business address
Plot Number.
Number of employees
Ice plant capacity
Chiller capacity
Cold store capacity
Type of establishment (Intended/Product type)
Type of work required (Construction/Renovation of structures etc)

Signature of applicant Date:

Official stamp

PART II

(To be filled by the Director of Fisheries)

Approval for a permit to...a fish establishment granted/not granted.

Additional Information

Name of Director of Fisheries

Signature

Date

Official stamp

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 63(1))

Affix Recent coloured passport size photograph
---

## APPLICATION FOR CERTIFICATE OF TRANSPORTATION OF FISH AND FISHERY PRODUCTS

**PART ONE (To be filled by applicant)**

## 1. Particulars of applicant

- (a) Full name .....
- (b) Postal address.....
- (c) Physical business address.....
- (d) Residential address ..... Plot ..... Block .....
- (e) Telephone No..... Fax ..... E-mail .....

## 2. Particulars of vehicle/vessel

- (a) Type of vehicle/vessel.....
- (b) Registration No. ....
- (c) Road license No. (TLA) .....
- (d) Insurance No.....date of issue ..... expiry date.....
- (e) Sanitary provisions available .....
- (f) Insulation and Refrigeration system .....
- (g) Type and state of fish or/and fishery product to be transported .....
- .....

## 3. (Particulars of a driver/vessel operator)

- (a) Full name and address .....
- .....
- (b) Date of birth .....
- (c) Driving Licence number ..... class .....
- Date and place of Issue ..... expiry date .....

## 4. Signature of applicant ..... Date .....

**PART TWO (To be filled by a Fish Inspector)**

## 1. Is the driver/vessel operator aware of HACCP/GMP/GHP

- (i) HACCP.....Yes/No.....
- (ii) GMP.....Yes/No.....
- (iii) GHP .....Yes/No.....

## 2. Comment on the suitability of the vessel/vehicle for which certificate of transportation is being applied (as per inspection checklist found in form QA/RS/09 of Sixth Schedule).....

Name of Fish Inspector .....

Fish Inspector's Identification Card No. ....

Signature ..... Date .....

**PART THREE (To be filled by the Director of Fisheries )**

1. Approved/Not approved .....
2. Reasons (if not approved) .....
3. Approval Certificate Number (APP.) Issued .....

Name and signature of Director.....

Signature ..... Date .....

Official stamp .....

Affix recent  
coloured  
passport size  
photograph

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 27)

APPLICATION FOR A PERMIT TO ESTABLISH A COMMERCIAL/LARGE SCALE AQUA FARM

PART ONE

1. Application is hereby made for the establishment of a commercial aqua farm in .....(place)  
for raising of ..... (organism)

2. Applicant's particulars:

- (a) Full name .....
- (b) Occupation.....
- (c) Postal address.....
- (d) Physical business address.....
- (e) Residential address.....
- (f) Nationality.....If Tanzania citizenship has been acquired by registration, state  
registration number.....

3. Particulars of the farm to be established

- (a) Type of culture system.....
- (b) Type of technology.....
- (c) Size of the farm(s) .....(hector) Land ownership/title deed No.(if applicable)  
..... situated at .....(ward/village)
- (d) Source of water.....
- (e) Attach layout plan of the farm (s).....

4. I certify to the best of my knowledge that, the above particulars are true.

Signature of applicant .....

Date.....

**PART TWO**

**(To be filled in by District Fisheries Officer)**

Recommendation .....

Signature..... Date .....

Official Stamp .....

**PART THREE**

**(To be filled by the Director of Fisheries)**

Permit for.....should be granted/not granted

Additional information.....

.....

.....

Signature ..... Date.....

Official stamp .....

*\* Delete whatever is not applicable*



THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003
(The Fisheries Regulations 2005)
(Regulation 40(4))

EVIDENCE ON POISONED FISH

Place: ..... District .....
Region: .....
Date: ..... Time .....

Name fisher(s)/fish dealer(s) found in possession of poisoned fish: .....
Postal address .....
Physical business address .....
Type of fish/or species .....
Weight/Number of pieces .....
State of the anal opening ..... Black fluid oozing/no black fluid oozing .....
Springiness of the fish muscle ..... soft and easy depressed/or hard not easy depressed .....
Colour of skin ..... (bleached or not bleached) .....
Colour of gills ..... (bleached or not bleached) .....
Presence of foam and flesh fragmentation when boiled ..... Yes/No .....
Ease with which scales fall off ..... (easily, not easily)

Presence of characteristic odour of poison ..... Yes/No .....
.....
.....

The state of the belly and caudal peduncle ..... swollen/not swollen .....
.....
.....

Results of the Rapid Field Poison Test ..... (Negative or Positive)
.....
.....

Full Name and Designation of Authorized Officer: .....

Signature: ..... Date: .....

Official stamp: .....

Name of witness(es):

- i) ..... Signature ..... Date .....
ii) ..... Signature ..... Date .....
iii) ..... Signature ..... Date .....
iv) ..... Signature ..... Date .....
v) ..... Signature ..... Date .....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries Regulations 2005)  
(Regulation 3 (3))

**REGISTER OF FISHING VESSELS**

Region ..... District .....  
Name of water body .....

S/N	Name of owner	Nationality	Postal addresses	Residential address	Female / Male	Name of vessel	Type of vessel	Date of construction	Length overall	GRT	Prime mover	Engine type and make	Horse Power	Date installed	Type of gear quantity	Vessel identification mark

**SECOND SCHEDULE**

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 10,12)

**FEES FOR VARIOUS LICENCES**

**PART A :Fishing vessel registration and transfer fees: Form QA/APP/09**

- a) Fishing vessel registration and transfer fee shall be charged according to the mode of operation, ownership, whether the applicant has invested in approved shore based fish processing establishment or not;
- b) Transfer fee for any type of fishing vessel shall be charged at the same rate as the registration fee;
- c) The prescribed fees shall be paid in equivalent Tanzania shillings.

S/N	Description of vessel	Tanzanian Vessel (i)	Tanzanian Vessel (ii)	Foreign Vessel (i)	Foreign Vessel (ii)
1.	<b>Trawler :</b> -below 11.0 m long or - below 20 GRT	Prohibited	Prohibited	Prohibited	Prohibited
2.	Trawler between 11.1-15.0 metres	40.0 USD	50.0 USD	Prohibited	Prohibited
3.	15.1metres – 20.0 metres or 20.1 – 50 GRT	68.0 USD 68.0 USD	100.0 USD 100.0 USD	Prohibited	Prohibited
4.	-Between 50.1-150 GRT	75 USD	120.0 USD	Prohibited	Prohibited
5.	<b>other vessels</b> - up to 11.0 metres - artisanal -semi commercial.	4.0 USD 4.0 USD/vessel 6.0 USD/vessel	4.0 USD 4.0 USD/vessel 6.0 USD/vessel	Prohibited Prohibited Prohibited	Prohibited Prohibited Prohibited
6.	11.1 – 15.0 meters - semi commercial - commercial	20.0 USD/vessel 20.0 USD/vessel	24.0 USD/vessel 24.0 USD/vessel	Prohibited Prohibited	Prohibited Prohibited
7.	15.1 – 20.0 metres commercial	60.0 USD/vessel	65.0 USD/vessel	Prohibited	Prohibited
8.	20.1. – 150 GRT	72.0 USD/vessel	75.0 USD/vessel	Prohibited	Prohibited
9.	<b>Sport fishing vessel</b>	10.0 USD/vessel	10.0 USD/vessel	120.00 USD	120.00 USD

Note:

- i) individual/company with approved shore based fish processing establishment.
- ii) individual/company without approved shore based fish processing establishment

**PART B: Fin fish fishing vessel : Form QA/APP/10**

- **ARTISANAL FISHERS– MEANS THOSE FISHERS OWNING LESS THAN 5 FISHING VESSELS (1-4)**
- **SEMI-COMMERCIAL FISHERS –MEANS THOSE FISHERS OWNING FISHING VESSELS BETWEEN 5 – 20**

• **COMMERCIAL FISHERS – MEANS FISHERS OWNING FISHING VESSELS FROM 21**

Fees for fishing vessel licence (Form QA/APP/10) shall be charged according to the Gross Registered Tonnage of the vessel, ownership and of investment in terms of shore based fish processing establishment approved according to the Fisheries Act. The prescribed fees shall be paid in equivalent in Tanzanian shillings.

S/N	Vessel description	Tanzanian Vessel (i)	Tanzanian Vessel (ii)	Foreign Vessel (i)	Foreign Vessel (ii)
(1)	Up to 11.0 metres - Artisanal - Semi-commercial - Commercial	3.0 USD/vessel 5.0 USD/vessel 6.0 USD/vessel	3.0 USD/vessel 5.0 USD/vessel 7.0 USD/vessel	Prohibited Prohibited Prohibited	Prohibited Prohibited Prohibited
(2)	11.1 – 15.0 metres- Semi-Commercial - Commercial	22.0 USD/vessel 22.0 USD/vessel	23.0 USD/vessel 23.0 USD/vessel	Prohibited Prohibited	Prohibited Prohibited
(3)	15.1 – 20.0 metres Commercial	50.0 USD/vessel	55.0 USD/vessel	Prohibited	Prohibited
(4)	20.1. – 50 GRT -Commercial	6.0 USD @ GRT	6.5 USD/vessel	Prohibited	Prohibited
(5)	50.1-100 GRT -Commercial	6.5 USD @ GRT	6.8 USD @ GRT	Prohibited	Prohibited
(6)	100.1 – 150 GRT	7.0 USD @ GRT	7.3 USD @ GRT	Prohibited	Prohibited
(7)	Sport fishing	10.0 USD	10.0 USD	30.0 USD	30.0 USD

**C. FISHING LICENCE FEES**

**Crustacean fishing vessel - Form QA/APP/10**

S/N	Vessel description	Tanzanian vessel (i)	Tanzanian vessel (ii)	Foreign vessel
1.	Trawler Between 11.1 –15.0 metres	30.0 USD	35.0 USD	Prohibited
2.	Between 20.1 – 50 GRT	5.0 USD @ GRT	5.5 USD @ GRT	Prohibited
3.	Between 50 – 150 GRT	16.5 USD @ GRT	19.0 USD @ GRT	Prohibited

**D. FISHING LICENCE (FORM QA/APP/10)**

**i) FIN - FISH**

S/N	Vessel description	Tanzanian vessel (i)	Tanzanian vessel (ii)	Foreign vessel
1	<b>Trawler</b>			
	11.1 – 15.0 metres	15.0 USD	17.0 USD	Prohibited
	20.1 – 50 GRT	2.5 USD/GRT	2.8 USD/GRT	Prohibited
	50.1 – 150 GRT	8.25 USD/GRT	8.5 USD/GRT	Prohibited
2	<b>Other Vessel</b>			

	Up to 11.0 metres			Prohibited
	i) Artisanal	3.0 USD	3.0 USD	Prohibited
	ii) Semi artisanal	3.0 USD	3.0 USD	Prohibited
	iii) Semi commercial	3.0 USD	3.0 USD	Prohibited
				Prohibited
3	11.1 – 15.0 Metres			Prohibited
	i) Semi – commercial	10.0 USD	10.0 USD	Prohibited
	ii) Commercial	11.0 USD	11.0 USD	Prohibited
				Prohibited
4	15.1 – 20 metres			Prohibited
	Commercial	25.0 USD	25.0 USD	Prohibited

**E. Fees for sport fishing licence.**

S/N	Duration	Fees
1	7 days	10.0 USD
2	14 days	15.0 USD
3	1 year	60.0 USD

**F. Licence fees for collecting, fishing or dealing in fish and fishery products shall be as follows:**

S/N	Fishery product	Tanzanian citizen		Non-citizen	
		(i)	(ii)	(i)	(ii)
1.	Aquarium fish	12.60 USD	18.96USD	504.00 USD	Prohibited
2.	Sea shells	5.04 USD	7.56USD	504.00 USD	Prohibited
3.	Sea weed	3.12 USD	4.68 USD	504.00 USD	Prohibited
4.	Shark fins/jaws	3.12 USD	4.68 USD	504.00 USD	Prohibited
5.	Cephalopods	4.04 USD	4.68 USD	504.00 USD	Prohibited
6.	Prawns/lobsters/crabs	5.04 USD	7.56 USD	504.00 USD	Prohibited
7.	Fish maws	3.12 USD	4.68 USD	504.00 USD	Prohibited
8.	Fish skins	3.12 USD	4.68 USD	504.00 USD	Prohibited
9.	Others	3.36 USD	4.56 USD	504.00 USD	Prohibited

Individual/company with approved shore based fish processing establishment.

Individual/company without approved shore based fish processing establishment.

**G. Export licence fee**

S/N	Fishery Product	Tanzanian Citizen		Non Citizen	
		(i)	(ii)	(i)	(ii)
1.	Aquarium fish	43.80 USD	47.04 USD	504.00 USD	Prohibited
2.	Sea shells	37.80 USD	41.64 USD	504.00 USD	Prohibited
3.	Prawn/lobsters/crabs	37.80 USD	41.64 USD	504.00 USD	Prohibited
4.	Sea weed	21.48 USD	23.52 USD	504.00 USD	Prohibited

5.	Shark fins/shark jaws	21.48 USD	23.52 USD	504.00 USD	Prohibited
6.	Cephalopods	37.80 USD	41.64 USD	504.00 USD	Prohibited
7.	Dry fish	40.00 USD	45.00 USD	504.00 USD	Prohibited
8.	Fish fillets	60.00 USD	Prohibited	504.00 USD	Prohibited
9.	With or without head and gutted Nile Perch	100 USD	120 USD	504.00 USD	Prohibited
10.	Fish maws	42 USD	46 USD	504.00 USD	Prohibited
11.	Fish skin	42 USD	46 USD	504.00 USD	Prohibited
12.	Fish belly flap	42 USD	46 USD	504.00 USD	Prohibited
13.	Others	45 USD	50 USD	504.00 USD	Prohibited

#### H. Export royalty

Export royalty shall be charged according to kilogram weight and grade of the products specified below except for sea shells and aquarium fish which shall be charged according to Freight on Board (FOB) value.

S/N	Fishery Product	Grade (counts/kg)/ Grade/Type	(Royalty USD @ kg)	
			Frozen at sea (USD)	Frozen at shore based establishment (USD)
1	<b>Prawns</b>			
	(i) Prawns headless (tails)	1- 40	0.82	0.76
		41-100	0.50	0.47
		Above 101	0.26	0.27
	(ii) Prawns-head-on	1- 24	0.73	0.71
		25 – 60	0.48	0.46
		61 and above	0.26	0.23
	(iii) Caridean prawns			0.72
	(iv) Calamari/prawn khebab			0.30
2	<b>Lobsters:</b>			
	(i) Live	Live		0.90
	(ii) Whole frozen	Whole frozen		0.42
	(iii) Tails	1-4 cm		0.48
		5-6 cm		0.54
		7-8 cm		0.57
		9-10 cm		0.63
		11-12 cm		0.75
		13-14 cm		0.84
		Above 14 cm		0.90
3	<b>Crabs</b>			
	(i) Crabs Live	Live		0.60
	(ii) Crabs Frozen/chilled	Frozen/chilled		0.30
4	<b>Cephalopods/ gastropods</b>			
	(i) octopus	Frozen/chilled		0.15
	(ii) squids	Frozen/chilled		0.18
	(iii) shell meat	Frozen/chilled		0.06
5	<b>Shark fins</b>	Below 10 cm		0.66

		10 – 20 cm		1.08
		20.1 – 30 cm		1.20
		30.1 – 40 cm		1.50
		Above 40.1cm		1.80
6	<b>Sea weed from wild waters</b>			
	(i) <i>Eucheuma sp</i>	Dry	Dry	0.03
	(ii) <i>Gracillaria spp</i>	Dry	Dry	0.03
	(iii) <i>Gigartina</i> /others	Dry	Dry	0.05
7	<b>Freshwater fishery products</b>			
	(i) Fillets	Fresh/chilled/frozen	Fresh/chilled/frozen	0.12
	(ii) Dry Nile Perch	Dry	Dry	0.18
	(iii) Fish maws	Dry	Dry	0.30
	(iv) Fish maws	Fresh	Fresh	0.15
	(v) Belly flaps	Fresh/chilled	Fresh/chilled	0.075
	(vi) Off cuts	Fresh/chilled	Fresh/chilled	0.050
	(vii) Fish meal	Dry	Dry	0.012
	(viii) Fish frames			0.009
	(ix) Dagaa	L. Victoria	L. Victoria	0.042
	(x) Dagaa	L. Tanganyika	L. Tanganyika	0.072
	(xi) <b>Aquarium fish</b>	Fresh water/sea water	Fresh water/sea water	6% advalorem
	(xii) <b>Sea shells</b>	All types	All types	6% advalorem
	(xiii) <b>Others</b>			0.009

N.B Farmed seaweed shall not be subjected to export royalty.

I. Fee for accessing entries from central registry Regulation 9(2)

S/N	Tanzania Citizen	Non-citizen
1.	20,000 Tsh	30 USD

THIRD SCHEDULE

Under Regulation 6(2)

**PROVISIONS AS TO VESSEL IDENTIFICATION MARKS**

The places mentioned below in column one shall be represented respectively by the sets of letters mentioned in column two, and where more than one set of letters occurs in respect of any place, such shall be represented by any of such sets of letters:-

<b>COLUMN ONE REGION/DISTRICT</b>	<b>COLUMN TWO MARK</b>							
<b>1. ARUSHA</b> Arumeru Arusha Karatu Monduli Ngorongoro	<table border="1"><tr><td style="text-align: center;"><b>A</b></td></tr><tr><td>RU</td></tr><tr><td>AR</td></tr><tr><td>RKT</td></tr><tr><td>MD</td></tr><tr><td>NG</td></tr></table>	<b>A</b>	RU	AR	RKT	MD	NG	
<b>A</b>								
RU								
AR								
RKT								
MD								
NG								
<b>2. COAST</b> Bagamoyo Kibaha Kisarawe Mafia Mkuranga Rufiji	<table border="1"><tr><td style="text-align: center;"><b>C</b></td></tr><tr><td>BG</td></tr><tr><td>KH</td></tr><tr><td>KS</td></tr><tr><td>MF</td></tr><tr><td>AG</td></tr><tr><td>RJ</td></tr></table>	<b>C</b>	BG	KH	KS	MF	AG	RJ
<b>C</b>								
BG								
KH								
KS								
MF								
AG								
RJ								
<b>3. DAR ES SALAAM</b> Ilala Kinondoni Temeke	<table border="1"><tr><td style="text-align: center;"><b>X</b></td></tr><tr><td>IL</td></tr><tr><td>KI</td></tr><tr><td>TK</td></tr></table>	<b>X</b>	IL	KI	TK			
<b>X</b>								
IL								
KI								
TK								
<b>4. DODOMA</b> Dodoma Rural Dodoma Urban Mpwapwa Kondoa Kongwa	<table border="1"><tr><td style="text-align: center;"><b>D</b></td></tr><tr><td>DV</td></tr><tr><td>DM</td></tr><tr><td>MP</td></tr><tr><td>KD</td></tr><tr><td>KO</td></tr></table>	<b>D</b>	DV	DM	MP	KD	KO	
<b>D</b>								
DV								
DM								
MP								
KD								
KO								
<b>5. IRINGA</b> Iringa Kilolo Makete Mufindi Njombe Rudewa	<table border="1"><tr><td style="text-align: center;"><b>N</b></td></tr><tr><td>IR</td></tr><tr><td>IK</td></tr><tr><td>MK</td></tr><tr><td>FD</td></tr><tr><td>ND</td></tr><tr><td>RW</td></tr></table>	<b>N</b>	IR	IK	MK	FD	ND	RW
<b>N</b>								
IR								
IK								
MK								
FD								
ND								
RW								
<b>6. KIGOMA</b>	<table border="1"><tr><td style="text-align: center;"><b>K</b></td></tr></table>	<b>K</b>						
<b>K</b>								

Kasulu  
Kibondo  
Kigoma rural  
Kigoma urban

KU  
KB  
KG  
KM

**7. KILIMANJARO**

**J**

Hai  
Moshi Rural  
Mwanga  
Rombo  
Same

HI  
MH  
MN  
RB  
SE

**8. LINDI**

**L**

Lindi urban  
Lindi rural  
Liwale  
Kilwa  
Nachingwea

LM  
LD  
LE  
KW  
HA

**9. MANYARA**

**Z**

Babati  
Hanang  
Kiteto  
Mbulu  
Simanjiro

BT  
BB  
ET  
ML  
SJ

**10. MARA**

**R**

Bunda  
Musoma Rural  
Musoma Urban  
Serengeti  
Tarime

BD  
MU  
MUN  
ST  
TE

**11. MBEYA**

**E**

Chunya  
Ileje  
Kyela  
Mbarali  
Mbeya  
Mbozi  
Rungwe  
Usangu

CH  
IJ  
KY  
MI  
MB  
BZ  
RG  
US

**12. MOROGORO**

**G**

Kilombero  
Kilosa  
Morogoro  
Mvomero  
Ulanga

OK  
KL  
MG  
VR  
UL

**13. MTWARA**

**W**

Masasi  
Mtwara rural  
Mtwara urban

MA  
MT  
MM

Newala  
Tandahimba

NE  
TH

**14. MWANZA**

Geita  
Ilemela  
Malya  
Magu  
Mwanza- City  
Misungwi  
Nyamagana  
Sengerema  
Ukerewe

**M**

MWL  
KM  
UM  
MW  
SU  
MWG  
SR  
UK

**15. RUKWA**

Mpanda  
Nkasi  
Sumbawanga

**Q**

PD  
NK  
SB

**16. RUVUMA**

Mbinga  
Namtumbo  
Songea - Urban  
Songea sub-District  
Tunduru

**V**

MN  
NM  
SG  
SO  
TU

**17. SHINYANGA**

Bariadi  
Bukombe  
Kahama  
Kishapu  
Maswa  
Meatu Sub-District  
Shinyanga  
Shinyanga Sub-District

**Y**

BA  
BE  
KA  
KP  
MS  
MA  
SY  
SN

**18. SINGIDA**

Iramba  
Manyoni  
Singida Rural  
Singida Urban

**S**

KT  
MY  
SW  
SA

**19. TABORA**

Igunga  
Nzega  
Sikonge  
Tabora

**O**

IG  
NZ  
SK  
TB

Urambo  
Uyui

UR  
UY

**T**

**20. TANGA**

Handeni  
Korogwe  
Lushoto  
Muheza  
Pangani  
Tanga-Municipality

HD  
KR  
LT  
MZ  
PA  
TA

**21. KAGERA**

**B**

Biharamulo  
Bukoba  
Karagwe  
Muleba  
Ngara

HR  
BK  
KE  
ME  
NR

---

## **FOURTH SCHEDULE**

### **CERTIFICATE OF OWNERSHIP**

*Under regulation 12(7)*

#### **TYPES OF FISH**

1. A single shell .....	US\$ 1.60
2. A number of shells making a set .....	US\$ 2.00
3. Shark jaw .....	US\$ 2.00
4. Aquarium tank .....	US\$ 3.00

---

## **FIFTH SCHEDULE**

**Under regulation 12(6)**

### **LICENCE/PERMIT/CERTIFICATE**

1.	QA/APP/01	Certificate of Approval for fish establishments
2.	QA/APP/02	Health certificate
3.	QA/APP/03	Sanitary Certificate Covering Fish and Fishery Products
4.	QA/APP/04	Permit for Movement of Fish and Fishery products
5.	QA/APP/05	A permit for export of fish and fishery products
6.	QA/APP/06	Approval Certificate of Means of Transport for Fish and Fishery Products
7.	QA/APP/07	Certificate of ownership for fish and fishery products
8.	QA/APP/08	Certification of approved chemicals to be used in fish establishments
9.	QA/APP/09	Certificate of Registration of a fishing vessel
10.	QA/APP/10	Fishing Vessel Licence
11.	QA/APP/11	Licence for fishing or dealing in Fish and Fishery Products.

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, No. 22 OF 2003  
(The Fisheries Regulations, 2005)  
(Regulations 60(8), 61(7), 62(7))

Affix recent  
coloured  
passport size  
photograph

A CERTIFICATE OF APPROVAL FOR FISH A ESTABLISHMENT

This is to certify that the fish establishment .....APP No. ....  
owned by..... which is located on Plot No..... situated  
in..... (village/township/municipality/city/lake/ocean)\* has been registered for the  
purpose of preparation/processing/storing/transporting/holding/fishing/collecting

.....  
.....  
In case of a vessel name of vessel.....identification mark..... home port.....  
district..... municipality.....

Subject to the following conditions:

- 1) The fish establishment shall conform with the requirements of the Fisheries Act, 2003 and its Regulations thereof.
- 2) This approval certificate is not transferable.
- 3) Any change in the ownership of this certified fish establishment shall automatically invalidate this certificate.
- 4) This certificate shall be displayed conspicuously in the fish establishment or vessel.

Name of the Director of Fisheries.....

Signature .....Date of Issue .....

Official Stamp .....

\* Delete whichever is not applicable

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, No. 22 OF 2003  
(The Fisheries Regulations 2005)  
(Regulation 58(2))

**HEALTH CERTIFICATE/GEZONDHEIDSCERTIFICAAT**  
**CERTIFICADO SANITARIO/GESUNDHEITSBESCHEINIGUNG**

for fishery and aquaculture products originating in Tanzania and intended for export to the European Community, excluding bivalve molluscs, echinoderms, tunicates and marine gastropods in whatever form  
betreffende visserij- en aquacultuurproducten, met uitzondering van tweekleppige weekdieren, stekelhuidigen, manteldieren en zeeslakken, ongeacht de aanbiedingsvorm, van oorsprong uit Tanzania en bestemd voor de Europese Gemeenschap  
relativo a los productos de la pesca y de la acuicultura originarios de Tanzania y destinados a la Comunidad Europea, excluidos los moluscos bivalvos, equinodermos, tunicados y gasterópodos marinos en cualquier forma  
für Erzeugnisse der Fischerei und der Aquakultur mit Ursprung in Tansania, die für die Europäische Gemeinschaft bestimmt sind, ausgenommen Muscheln, Stachelhäuter, Manteltiere und Meerestgastropoden in jeder Form

Reference No/Referentienummer/Número de referencia/Bezugsnr.: .....

Country of dispatch/Land van verzending:  
País expedidor/ Versandland: TANZANIACompetent authority/Bevoegde Instantie:  
Autoridad competente/ Zuständige Behörde: Fisheries Division (FD) of the Ministry of Natural Resources and Tourism

**Details identifying the fishery products/Identificatie van de visserij- en aquacultuurproducten**  
**Identificación de los productos de la pesca/Identifizierung der Fischereierzeugnisse**

Description of Fishery – Aquaculture products<sup>(1)</sup>/ Omschrijving van het visserij- of aquacultuurproduct<sup>(1)</sup>/ Descripción del producto de la pesca/de la acuicultura<sup>(1)</sup>/Bezeichnung des Fischerei- oder Aquakulturerzeugnisses<sup>(1)</sup> .....Species (scientific name)/Soort (wetenschappelijke naam)  
Especies (nombres científicos)/ Art (wissenschaftliche Bezeichnung): .....Presentation of product and type of treatment<sup>(2)</sup>  
Aanbiedingsvorm<sup>(2)</sup> en aard van de behandeling:  
Estado<sup>(2)</sup> y naturaleza del tratamiento/ Zustand<sup>(2)</sup> und Art der Behandlung: .....Code number (where available)/Codenummer (eventueel)  
Número de código (cuando proceda)/ Gegebenenfalls Codenummer: .....Type of packaging/Aard van de verpakking:  
Tipo de embalaje/ Art der Verpackung: .....Number of packages/Aantal verpakkingen:  
Número de unidades de embalaje/ Zahl der Packstücke: .....Net weight/Nettogewicht:  
Peso neto/ Eigengewicht: .....Requisite storage and transport temperature/Vereiste temperatuur bij opslag en tijdens het vervoer:  
Temperatura de almacenamiento y de transporte requerida/ Vorgeschiedene Lager- und Beförderungstemperatur: .....

## II. Origin of products/Oorsprong van de visserij- en aquacultuurproducten

Origen de los productos de la pesca/Ursprung der Fischereierzeugnisse

Name(s) and official approval number(s) of establishment(s), factory vessel(s) or cold store(s) approved or freezer vessel(s) registered by the FD for export to the EC  
Naam (namen) en officieel (officiële) erkenningsnummer(s) van de inrichting(en), het fabrieksschip (fabrieksschepen) of de koelopslagplaats(en) dat/die erkend is/zijn of het koelschip (de koelschepen) dat/die geregistreerd is/zijn door de FD voor uitvoer naar de Europese Gemeenschap  
Nombre y número de autorización oficial de los establecimientos, buques factoría o almacenes frigoríficos autorizados o barcos congeladores registrados por FD para la exportación a la CE:  
Name(n) und amtliche Zulassungsnummer(n) des/der Betriebe(s), Fabrikschiffe(s) oder Kühlhauses/Kühlhäuser oder Registrierungsnummer(n) des/der Gefrierschiffe(s), die von der FD zur Ausfuhr nach der Gemeinschaft zugelassen sind:

## III. Destination of products/Bestemming van de visserij- en aquacultuurproducten

Destino de los productos de la pesca/Bestimmung der Fischereierzeugnisse

The products are dispatched/De producten worden verzonden:  
Los productos de la pesca se envían/Die Fischereierzeugnisse werden versandt:

from/van/de/von: .....

(place of dispatch/plaats van verzending/Lugar de procedencia/Versandort)

to/naar/a/nach: .....

(country and place of destination/Land en plaats van bestemming/País y lugar de destino/Bestimmungsort und -land)

by the following means of transport/per (vervoermiddel)  
por el medio de transporte siguiente/ mit folgendem Beförderungsmittel: .....Name and address of dispatcher/Naam en adres van de afzender:  
Nombre, apellidos y dirección del expedidor/ Name und Anschrift des Versenders: .....

Name of consignee and address at place of destination:

Naam van geadresseerde en adres

Nombre, apellidos del destinatario y dirección del lugar de destino: .....

Name des Empfängers und Anschrift am Bestimmungsort:

.....

(\*) ~~Delete where applicable./Doorhalen wat niet van toepassing is/Táchese lo que no proceda/Nichtzutreffendes streichen.~~

(<sup>2</sup>) Live, refrigerated, frozen, salted, smoked, preserved., etc./ Levend, gekoeld, bevroren, gerookt, ingeblikt enz.

Vivos, refrigerados, congelados, salados, ahumados, en conserva, etc./Lebend, gekühlt, gefroren, gesalzen, geräuchert, in Konserven usw.

IV Health attestation/Gezondheidsverklaring/Certificado sanitario/Bescheinigung

**The official inspector hereby certifies that the fishery or aquaculture products specified above:**

**Ondergetekende, officieel inspecteur, verklaart dat de hierboven beschreven visserij- of aquacultuurproducten:**

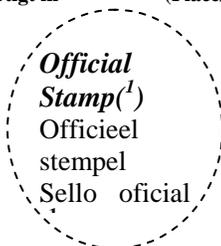
**El inspector oficial certifica que los productos de la pesca o de la acuicultura mencionados:**

**Der Amtliche Inspektor bescheinigt, daß die vorstehend beschriebenen Fischerei- und Aquakulturerzeugnisse**

- 1 were caught and handled on board vessels in accordance with the health rules laid down by Directive 92/48/EEC;  
zijn gevangen en aan boord van de vaartuigen behandeld overeenkomstig de bij Richtlijn 92/48/EEG vastgestelde hygiënische voorschriften  
han sido capturados y manipulados a bordo de los buques conforme a las normas de higiene establecidas en la Directiva 92/48/CEE;  
gemäß den Hygienevorschriften der Richtlinie 92/48/EWG gefangen und an Bord der Fischereifahrzeuge behandelt worden sind;
  - 2 were landed, handled and where appropriate packaged, prepared, processed, frozen, thawed and stored hygienically in compliance with the requirements laid down in Chapters II, III and IV of the Annex to Directive 91/493/EEC;  
op hygiënische wijze zijn gelost, behandeld en, in voorkomend geval, verpakt, bewerkt, verwerkt, ingevroren, ontdooid, of opgeslagen met inachtneming van de voorschriften van de hoofdstukken II, III en IV van de bijlage bij Richtlijn 91/493/EEG;  
han sido desembarcados, manipulados y, en su caso, embalados, preparados, transformados, congelados, descongelados y almacenados de forma higiénica en cumplimiento de los requisitos de los capítulos II, III y IV del anexo de la Directiva 91/493/CEE;  
gemäß den Anforderungen der Kapitel II, III und IV des Anhangs der Richtlinie 91/493/EWG auf hygienische Weise angelandet, behandelt und gegebenenfalls verpackt, zubereitet, verarbeitet, gefroren, aufgetaut oder gelagert worden sind;
  - 3 have undergone health controls in accordance with Chapter V of the Annex to Directive 91/493/EEC;  
een gezondheidscontrole hebben ondergaan overeenkomstig hoofdstuk V van de bijlage bij Richtlijn 91/493/EEG;  
han sido sometidos a un control sanitario con arreglo al capítulo V del anexo de la Directiva 91/493/CEE;  
gemäß Kapitel V des Anhangs der Richtlinie 91/493/EWG einer Gesundheitskontrolle unterworfen worden sind;
  - 4 are packaged, marked, stored and transported in accordance with Chapters VI, VII and VIII of the Annex to Directive 91/493/EEC;  
zijn verpakt, geïdentificeerd, opgeslagen en verzonden overeenkomstig de hoofdstukken VI, VII en VIII van de bijlage bij Richtlijn 91/493/EEG;  
han sido embalados, identificados, almacenados y transportados de conformidad con los capítulos VI, VII y VIII del anexo de la Directiva 91/493/CEE;  
gemäß den Kapiteln VI, VII und VIII des Anhangs der Richtlinie 91/493/EWG verpackt, identifiziert, gelagert und befördert worden sind;
  - 5 do not come from toxic species or species containing biotoxins;  
niet afkomstig zijn van giftige of biotoxines bevattende soorten;  
no proceden de especies tóxicas o que contengan biotoxinas;  
nicht von giftigen oder Biotoxine enthaltenden Arten stammen;
  - 6 have satisfactorily undergone the organoleptic, parasitological, chemical and microbiological checks laid down for certain categories of fishery products by Directive 91/493/EEC and in the implementing decisions thereto.  
Voldoen aan de organoleptische, parasitologische, chemische en microbiologische normen die bij Richtlijn 91/493/EEG en de desbetreffende toepassingsbesluiten voor bepaalde categorieën visserijproducten zijn vastgesteld.  
Cumplen los criterios organolépticos, parasitológicos, químicos y microbiológicos fijados para determinadas categorías de productos de la pesca por la Directiva 91/493/CEE y por sus decisiones de aplicación.  
Den organoleptischen, parasitologischen, chemischen oder mikrobiologischen Anforderungen entsprechen, die für bestimmte Kategorien von Fischereierzeugnissen mit der Richtlinie 91/493/EWG und den dazu erlassen Durchführungsentscheidungen festgelegt worden sind.
- The official inspector hereby certifies that any person working on and/or handling the fishery or aquaculture products above described have satisfactorily undergone the medical supervision laid down in Chapter III, point II B of the Annex to Directive 91/493/EEC.  
De officiële inspecteur bevestigt hierbij dat alle personen die tijdens de verwerking en/of behandeling met de boven vermelde visserij- of aquacultuurproducten in aanraking komen met gunstig resultaat de in hoofdstuk III, punt II b van de bijlage bij Richtlijn 91/493/EEG bedoelde geneeskundige controle hebben ondergaan.  
El inspector oficial certifica que toda persona que ha trabajado o ha manipulado los productos de la pesca o de la acuicultura mencionados ha superado satisfactoriamente el control médico al que se hace referencia en el punto II B del capítulo III del anexo de la Directiva 91/493/CEE.  
Der Amtliche Inspektor bestätigt hiermit, daß sämtliche für die Behandlung und Zubereitung der obengenannten Erzeugnisse der Fischerei oder der Aquakultur zuständigen Personen erfolgreich der medizinischen Überwachung gemäß Kapitel III Punkt II B des Anhangs der Richtlinie 91/493/EWG unterzogen wurden.
- The undersigned official inspector hereby declares that he is aware of the provisions of Directive 91/493/EEC Directive 92/48/EEC and Decision 98/422/EC.  
Ondergetekende, officieel inspecteur, verklaart de bepalingen van de Richtlijnen 91/493/EEG en 92/48/EEG en van Beschikking 98/422/EG te kennen.  
El inspector oficial firmante declara tener conocimiento de las disposiciones previstas en las Directivas 91/493/CEE, 92/48/CEE y en la Decisión 98/422/CE.  
Der amtliche Inspektor erklärt hiermit, daß ihm die Vorschriften der Richtlinien 91/493/EWG und 92/48/EWG sowie die Entscheidung 98/422/EG bekannt sind.

- The official inspector hereby certifies that the fishery products specified above were produced under a system of monitoring checks as laid down in chapter V, point II.3.B of the Annex to the Directive 91/493/EEC, and the results of these checks are satisfactory.  
De officiële inspecteur bevestigt hierbij dat bij de productie van de hierboven beschreven visserijproducten een bewakingsprogramma als bedoeld in hoofdstuk V, punt II.3.B, van de bijlage bij Richtlijn 91/493/EG is toegepast en dat de in dat verband verrichte controles een gunstig resultaat hebben opgeleverd.  
El inspector oficial certifica que los productos de la pesca arriba especificados han sido producidos bajo un sistema de controles de inspección, de acuerdo con lo dispuesto en el punto II.3.B del capítulo V del anexo de la Directiva 91/493/CEE, y que los resultados de dichos controles son satisfactorios.  
Der Amtliche Inspektor bescheinigt, daß die vorstehend beschriebenen Fischereierzeugnisse im Rahmen eines Kontrollsystems gemäß Kapitel V Punkt II.3.B des Anhangs der Richtlinie 91/493/EG erzeugt wurden und die Ergebnisse der Kontrollen zufriedenstellend sind.

Done at .....  
Gedaan te .....  
Hecho en ..... , on/a/am .....  
Ausgefertigt in ..... (Place/Plaats/Lugar/Ort) ..... (Date/Datum/Fecha/Datum) .....



Signature of official inspector<sup>(1)</sup>  
Handtekening van de officiële Inspecteur<sup>(1)</sup>  
Firma del inspector oficial<sup>(1)</sup>  
Unterschrift des amtlichen Inspektors<sup>(1)</sup>

.....  
(Name in capital letters, capacity and qualifications of person signing)  
(Naam in hoofdletters, titel en functie van de ondertekenaar)  
(Nombre y apellidos en mayúsculas, cargo y cualificación)  
(Name in Großbuchstaben und Amtsbezeichnung)

<sup>(1)</sup> The colour of the stamp and signature must be different from that of the other particulars in the certificate.  
Het stempel en de handtekening moeten in een andere kleur zijn dan die waarin de andere gegevens van het certificaat zijn vermeld.  
El color del sello y de la firma debe ser distinto del de las demás indicaciones del certificado.  
Die Farbe des Siegels und der Unterschrift muß sich von der der anderen Angaben auf der Bescheinigung unterscheiden.

## SIXTH SCHEDULE

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
 (The Fisheries Regulations 2005)  
 (Regulation 58(3))

## SANITARY CERTIFICATE COVERING FISH AND FISHERY PRODUCTS

Country of dispatch..... Tel:.....  
 Competent Authority ..... Fax: .....  
 Certifying Body:..... E-mail:.....

## 1. Details identifying the fishery products

Description of product	Species (scientific name)	State of type of processing	Type of packaging	Lot Identifier/date code	Number of packages	Net weight
Sum:						

Temperature required during storage and transport: °C

**II. Provenance of the fishery products**

Address(es) and/or the Registration number(s) of production establishment(s) authorized for exports by competent authority:

Name and address of .....

Consignor:.....

**III. Destination of the fishery products**

The fishery products are to be dispatched from:

\_\_\_\_\_ (Place of dispatch)

to: \_\_\_\_\_

(Country and place of Destination)

by the following means of

transport: \_\_\_\_\_

Name of consignee and address of place of

Destination: \_\_\_\_\_

**IV. Attestation**

The undersigned hereby certifies that:

- 1) The products described above originate from (an) approved establishment(s) that has been approved by, or otherwise determined to be in good regulatory standing with the competent authority in the exporting country and

2) Have been handled, prepared or processed, identified, stored and transported under a competent HACCP and sanitary programme consistently implemented and in accordance with the requirements laid down in the Fisheries Act, 2003.

Done \_\_\_\_\_ on \_\_\_\_\_  
at \_\_\_\_\_ (Place) \_\_\_\_\_ (Date)

(SEAL)

\_\_\_\_\_  
(Signature of certifying officer) (Name and official position)

\_\_\_\_\_  
Tel:  
Fax:  
E-mail:

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 72(6))

Affix Recent  
coloured  
passport size  
photograph

PERMIT FOR MOVEMENT OF FISH AND FISHERY PRODUCTS

**PART A (To be kept by the fish dealer)**

Permission is hereby granted to.....(name of fish dealer) to transport fish and fishery products  
namely.....

Quantity/Number of pieces ..... type of species .....

From ..... (source) to ..... (destination)

Means of transport used .....

Vehicle/Vessel Registration No. ....

Transportation Licence No. ....

Business licence No. ....

Name of driver ..... Driving Licence No. ....

Name of vehicle /vessel attendants

(i) ..... (ii) .....

(iii) ..... (iv) .....

Vehicle / Vessel owner (Name and postal address).....

Date of issue of the permit .....

Expected date of departure .....

Signature of fish dealer ..... Date .....

Name of Authorised Officer (at point of despatch) .....

Signature and date.....

Office stamp.....

(Cut here)-----

**PART B**

**For official use only**

*(To be kept by the Authorised Officer at point of destination)*

This is to confirm that the fish or fishery products (type) ..... described in part A above  
weighing / number of pieces ..... have been unloaded / verified for the destined market at  
.....

Name of Authorised Officer at point of destination .....

Signature ..... Date .....

Official stamp.....

**NB.**

- (1) *This permit shall be accompanied by the respective fish consignment and shall be presented to an Authorised Officer, as it may deem necessary.*
- (2) *This permit shall not be re-used and*
- (3) *The permit is non-transferable.*

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 74(2))

Affix Recent  
coloured  
passport size  
photograph

APPLICATION FOR PERMIT TO EXPORT FISH AND FISHERY PRODUCTS

Health/Sanitary Certificate Ref. No. ....

**A. DETAILS OF EXPORTER:**

Name of exporter/company .....APP. No.....

Postal address .....

Physical business address .....

Residential address .....

Licence No. ....

I/we hereby apply for permit to export a consignment of fish and fishery products. The products are stored in the fish establishment /warehouse at.....(location).

**B. PRODUCT DETAILS:**

Name of Product(s).....

Scientific name .....

Presentation of the product .....

Type of treatment.....

Number of carton/packages .....

Type of Packaging .....

Net weight: .....

Gross weight.....

Date of Processing: .....Requisite temperature during transport ..... storage .....

Dispatching point: .....

Date .....

**C. PRODUCT DESTINATION**

Country/Destination: .....

Name of Consignee: .....

**D. DECLARARTION BY MANAGEMENT OF FISH ESTABLISHMENT**

I/We hereby certify that the above particulars are to the best of my/our knowledge and belief, correct, and that, any changes made shall be communicated to the Competent Authority, immediately before dispatch of the consignment.

**E. COMPETENT AUTHORITY**

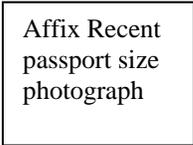
This is to certify that ..... is permitted to export the above consignment to .....with the following conditions:

- 1) This permit is for use during processing of documents and payment of fees and taxes only.
- 2) The permit shall be valid from ..... to.....
- 3) Any fraudulent act or misuse of this permit is a violation of the Fisheries Act, 2003
- 4) This permit shall strictly be issued by the local Competent Authority responsible for Fish Quality Control and Standards.

Name and signature of Authorised Officer ..... Signature .....Date.....

.....  
Official Stamp

THE UNITED REPUBLIC OF TANZANIA



THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulations 63(4))

APPROVAL CERTIFICATE OF MEANS OF TRANSPORT OF FISH AND FISHERY PRODUCTS

Full Name of Vehicle / Vessel Owner .....  
Postal address .....  
Physical business address .....  
Residential address.....  
Tel. No. .... Fax No. ....E-Mail .....

Name of Fish Trader (*applicable in case owner of means of transport is different*)  
Physical business address .....  
Residential address .....  
Tel. No(s)..... Fax No. ....  
E-Mail.....

This is to certify that the vehicle/vessel..... (type) with registration number ..... has been inspected in accordance with the Fisheries Act, 2003 and found to be suitable for the purpose of transporting fish/fishery products.

This Certificate is valid from .....(date of issue) to.....(expiry date).

Conditions:

- 1. This certificate is not transferable
- 2. The Certificate shall be laminated and displayed inside a vehicle or vessel and made available to Authorised Officer(s) whenever needed.
- 3. The Certificate is valid for one calendar year only
- 4. Certified Copy of this Certificate can only be used after being endorsed by the Local Competent Authority

Issued on this.....day of .....(year).....

Full name: ..... Signature and date.....  
DIRECTOR OF FISHERIES

Official stamp .....

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 12(7))

Affix Recent  
coloured  
passport size  
photograph

CERTIFICATE OF OWNERSHIP FOR FISH AND FISHERY PRODUCTS

Place: .....

Date: .....

Name of owner .....  
Postal address .....  
Physical business address .....  
Residential address .....  
Being holder of (type of fish or fishery product(s)) .....  
Quantity ..... Weight/Number of pieces .....  
.....  
Fee paid ..... ERV No.....

.....  
Signature of owner

.....  
Name of Authorized Officer

.....  
Date

.....  
Signature

.....  
Official Stamp

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 83(3))

Affix Recent  
coloured  
passport size  
photograph

CERTIFICATE OF APPROVED CHEMICALS FOR USE IN A FISH ESTABLISHMENT

Name of Establishment .....  
Postal address .....  
Physical business address.....  
Residential address .....  
Telephone No. ....  
Fax No. ....  
E-mail .....

This is to certify that in accordance with the supplier's specifications, the under mentioned chemicals are food safe and therefore have been approved to be used by the above named fish processing establishment.

The approved chemicals are:

- |         |          |
|---------|----------|
| 1. .... | 6. ....  |
| 2. .... | 7. ....  |
| 3. .... | 8. ....  |
| 4. .... | 9. ....  |
| 5. .... | 10. .... |

Comments by an Authorized Officer .....  
.....  
.....  
.....

Date: .....

Approved by: .....

Name and Signature  
**DIRECTOR OF FISHERIES**

Official Stamp .....



THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries Regulations 2005)  
(Regulation 10(7))

Affix recent  
coloured  
passport size  
photograph

FISHING VESSEL LICENCE

A fishing vessel licence is hereby issued to (name and address) .....  
..... subject to the provisions of Fisheries Act, 2003.

Name of vessel .....

Vessel identification mark .....

Date of issue .....Place of issue.....Expiry date.....

Fee paid .....

ERV/HW<sup>5</sup> No. ....

This licence is issued under the following conditions:

- 1. Licence is not transferable.
- 2. In case any change of vessel ownership licensee must notify the licencing authority within thirty days.

.....  
Name and signature of Licencing Officer.

.....  
Official Stamp

Renewals

1<sup>st</sup> Renewal:

From: ..... to .....

Fee paid.....

2<sup>nd</sup> Renewal:

From: ..... to.....

Fee paid.....

N.B.

This licence and receipts must be exhibited inside the vessel.

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003

(The Fisheries Regulations 2005)  
(Regulation 12(3))

Affix Recent  
coloured passport  
size photograph

LICENCE FOR FISHING OR DEALING IN FISH AND FISHERY PRODUCTS

Licence is hereby granted to..... (Name)

Postal full address .....

Physical business address.....

Residential address.....

This licence is valid from..... to .....

for fishing or dealing fish or fishery product hereunder described:

.....  
.....

Fee paid ..... ERV/HW<sup>5</sup> No. .... Issued at .....

Date .....

This licence is issued under the following conditions :

1. ....
2. ....
3. ....
4. ....

.....  
Signature of licensee

.....  
Licensing Officer  
(Name and signature)

Date: .....

Date: .....

.....  
Official Stamp

Renewals:

1<sup>st</sup> Renewal from: ..... to ..... ERV/HW<sup>5</sup> No: .....  
Fee paid ..... ERV/HW<sup>5</sup> No

2<sup>nd</sup> Renewal from .....to .....  
Fee paid .....

## **SIXTH SCHEDULE**

**Under regulation 60(6), 60 (11)**

### **REFERENCE STANDARDS**

#### **(INSPECTION OF FISH ESTABLISHMENT)**

- |              |  |
|--------------|--|
| 1. QA/RS/01  | Pre licence Inspection for fish Establishment  |
| 2. QA/RS/02  | Pre licence Inspection for Fishing vessels   |
| 3. QA/RS/03  | Routine Monitoring of fishing vessels  |
| 4. QA/RS/04  | Routine evaluation for compliance to general hygiene in fish processing establishments |
| 5. QA/RS/05  | Routine Monitoring of Premises for Dried Fish and Fishery Products                     |
| 6. QA/RS/06  | Inspection checklist for upstream fish landing/transfer facilities                     |
| 7. QA/RS/07  | Landing Site Organoleptic Assessment for the landed fish                               |
| 8. QA/RS/08  | Fish quality and traceability at the landing sites                                     |
| 9. QA/RS/09  | Pre-Licence inspection of means of fish and fishery product transport                  |
| 10. QA/RS/10 | HACCP assessment   |
| 11. QA/RS/11 | HACCP Verification   |
| 12. QA/RS/12 | Sampling scheme at landing or during the first sale                                    |
| 13. QA/RS/13 | Sampling for freshness at the plant level  |
| 14. QA/RS/14 | Codex Alimentarius sampling plan of pre-packaged products                              |
| 15. QA/RS/15 | Codex Alimentarius sampling plan of pre-packaged products                              |
| 16. QA/RS/16 | Assessment of fish freshness   |
| 17. QA/RS/17 | Routine inspection of premises for live crustaceans, fish and molluscs                 |
| 18. QA/RS/18 | Pre licence inspection of establishment for dried a fish and fishery products          |
| 19. QA/RS/19 | sampling checklist for Pesticides  |
| 20. QA/RS/20 | Sampling Checklist in fish establishment   |
| 21. QA/RS/21 | Pre- licence inspection for live crustaceans fish and molluscs.                        |

## SIXTH SCHEDULE

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(6); 61(6);62(6))

## PRE LICENCE INSPECTION FOR FISH ESTABLISHMENT

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner.....Address:.....Telephone.....  
Date of Inspection.....

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Layout</b>					
1. 1	Is the area sufficient to carry out the work under sanitary and hygienic conditions?					
1. 2	Does the lay-out preclude contamination?					
1. 3	Are the clean and dirty areas separated?					
<b>2.0</b>	<b>Receiving Area</b>					
2. 1. 1	Is the receiving area clean and in a good state of repair?					
2. 1. 2	Are the floors, walls, ceilings made of materials easy to clean?					
2. 1. 3	Is there sufficient potable water supply?					
2. 1. 4	Is the drainage system properly designed and easy to clean?					
2. 1. 5	Is there a provision for wasting running water?					
<b>3.0</b>	<b>Processing Area</b>					
<b>3.1</b>	<b>Floors</b>					
3. 1. 1	Is the floor waterproof?					
3. 1. 2	Is the floor made of materials easy to clean and disinfect?					
3. 1. 3	Is the floor designed to allow easy drainage of water or is it provided with equipment to remove water?					
<b>3.2</b>	<b>Walls</b>					
3. 2. 1	Are the surfaces smooth and easy to clean and disinfect?					
3. 2. 2	Are the surfaces durable and impermeable?					
<b>3.3</b>	<b>Ceiling</b>					
3. 3. 1	Is the ceiling of a smooth washable surface that will ensure cleanliness?					
<b>3.4</b>	<b>Doors</b>					
3. 4. 1	Are the doors made of durable material?					
3. 4. 2	Are they easy to clean?					

<b>3.5</b>	<b>Ventilation</b>					
3. 5. 1	Is the ventilation adequate?					
3. 5. 2	Does it allow a good extraction of moisture?					
<b>3.6</b>	<b>Lighting (Natural or Artificial)</b>					
3. 6. 1	Is the lighting adequate? Are lights protected?					
<b>3.7</b>	<b>Hand cleaning and disinfecting facilities</b>					
3. 7. 1	Are the facilities in sufficient number?					
3. 7. 2	Are the taps knee operated?					
3. 7. 3	Are detergent and disinfecting agents available, listed and approved?					
3. 7. 4	Are the facilities provided with disposable hand towels and trash bins?					
<b>3.8</b>	<b>Facilities and equipment for cleaning and disinfecting plant facilities, utensils and equipment</b>					
3. 8. 1	Are they available?					
3. 8. 2	Do the equipment coded to suit respective working area/section?					
<b>4.0</b>	<b>Chill rooms, ice rooms and cold stores</b>					
<b>4.1</b>	<b>Floors</b>					
4. 1. 1	Is the floor water proof?					
4. 1. 2	Is the floor made of materials easy to clean and disinfect?					
4. 1. 3	Is the floor designed to allow for easy drainage of water or is it provided with equipment to remove water?					
4. 1. 4	Do the facilities have capacities sufficient for their intended use.					
<b>4.2</b>	<b>Walls</b>					
4. 2. 1	Are the surfaces smooth and easy to clean and disinfect?					
4. 2. 2	Are the surfaces durable and impermeable?					
<b>4.3</b>	<b>Ceiling</b>					
4. 3. 1	Is the ceiling of a smooth washable surface that will ensure cleanliness?					
<b>4.4</b>	<b>Doors</b>					
4. 4. 1	Are the doors made of non-wooden, non-corrosive and durable material?					
4. 4. 2	Are they easy to clean?					
<b>4.5</b>	<b>Lighting</b>					
4. 5. 1	Is the lighting adequate? and are lights protected?					
<b>4.6</b>	<b>Refrigeration capacity for chill and cold stores</b>					
4. 6. 1	Is the refrigeration capacity adequate to ensure proper product temperature?					

<b>5.0</b>	<b>Protection against vermin and undesirable animals</b>					
5.1	Are there adequate and appropriate vermin proofing facilities?					
<b>6.0</b>	<b>Instruments and working equipment</b>					
6.1	Are they made of resistant materials?					
6.2	Are they easy to clean and disinfect?					
<b>7.0</b>	<b>Elimination of by-products non-destined for human consumption</b>					
7.1	Are the by-products bins equipped with adequate lids which are non-corrosive?					
7.2	Is there an adequate room for storage of by-products if they are not evacuated at the end of the working day?					
<b>8.0</b>	<b>Water supply</b>					
8.1	Is the system for treating water available?					
8.2	Is potable water available in sufficient pressure and volume?					
8.3	Is there a clear distinction between potable and non-potable water pipes and outlets/taps.					
<b>9.0</b>	<b>Waste water</b>					
9.1	Is there an adequate and hygienic wastewater disposal system?					
<b>10.0</b>	<b>Changing rooms, shower and toilet facilities</b>					
10.1	Is there adequate number of changing rooms?					
10.2	Are the walls and floors smooth waterproof and easy to clean?					
10.3	Is there an adequate number of washbasins?					
10.4	Is there an adequate number of toilets?					
10.5	Is the position of toilets directed away from handling and processing area?					
10.6	Are they equipped with working water-flushing systems?					
10.7	Are hand washing and disinfecting systems available?					
10.8	Are disposable hand towels available?					
10.9	Are the washbasin taps knee operated?					
10.10	Do toilets provide privacy.					
<b>11.0</b>	<b>Cleaning and disinfection of transporting vehicles</b>					
11.1	Is appropriate equipment for cleaning and disinfecting vehicles available?,					
11.2	Is cleaning and disinfecting carried out in a separate but approve structure?					
<b>12.0</b>	<b>Freezing and cold storage facilities</b>					
12.1	Is the freezing capacity sufficient?					
12.2	Is the cold store refrigeration capacity sufficient to keep fish temperature at or below $-18^{\circ}\text{C}$ ?					
12.3	Are the cold stores equipped with a temperature recording device that is easy to access and read?					
12.4	Is the thermal sensitive part of the thermometer placed in the warmest area of the cold store?					

<p><b>13.0 Packaging Materials Store</b>  13.1 Is the design appropriate?  13.2 Are pallets available? Are they made of suitable material?  13.3 Is the location in relation to processing area appropriate?  13.4 Is there, a mechanism for pest and vermin control?  13.5 What is the state of cleanliness?</p>					
<p><b>14.0 Kitchen and Mess</b>  14.1 What is the state of cleanliness and repair?  14.2 Is ventilation and lighting sufficient?  14.3 Are washing facilities available?  14.4 Is storage of kitchen utensils done appropriately?  14.5 Are fumes extracted sufficiently?  14.6 Is there adequate space?</p>					
<p><b>15.0 Toilets and Showers</b>  15.1 What is state of cleanliness and state of repair?  15.2 Is the number of toilets in relation to the number of workers adequate?  15.3 What is state of drainage?  15.4 Are the toilets equipped with working water flushing systems?  15.5 Are the washing facilities, liquid soap dispenser and single disposable towel available?  15.6 Are the taps of the hand washing basins knee operated?  15.7 Is there enough ventilation?  15.8 Is there sufficient space?</p>					
<p><b>16.0 Food Store</b>  16.1 What is the state of cleanliness and repair?  16.2 Is there sufficient store for dry ration and perishables?  16.3 Are pallets available?</p>					
<p><b>17.0 Chemical Store</b>  17.1 Is it lockable?  17.2 Is it labelled accordingly?  17.3 Are pallets available?  17.4 Is it ventilated?</p>					
<p><b>18.0 Personnel Standards</b>  18.1 Are there enough and appropriate protective gears for all workers (mouth covers, aprons, overalls, freezer jackets, boots, gloves, hairnets etc)  18.2 Have all workers undergone medical examination?  18.3 Are first aid facilities available?</p>					
<p><b>19.0 Pest and Vermin Control</b>  19.1 Are there adequate pest control measures in place?  19.2 Has the establishment been fumigated?  19.3 Are chemicals used for physical baits approved?</p>					
<p><b>Manpower Disposition</b>  Is there a qualified quality controller, processing supervisor, and refrigeration engineer?</p>					



SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(6))

PRE LICENCE INSPECTION OF FISHING VESSELS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner.....Address:.....Telephone.....  
Date of Inspection.....

ELEMENTS TO INSPECT	m	M	S	C	Remarks
<p><b>1.0 Lay out</b>            Is the area sufficient to carry out the work under sanitary and hygienic conditions?            Does the layout preclude contamination?            Are the clean and dirty areas separated?            Is the deck sheltered and protected from sunlight?</p>					
<p><b>2.0 Deck and receiving Area</b>            2.1 Is the receiving area clean? and in good state of repair?            2.2 Is the receiving pan large enough to allow successive catches to be separated?            2.3 Is the floor waterproof?            2.4 Is the floor made of material easy to clean and disinfect?            2.5 Is the floor designed to allow for easy drainage of water or is it provided with equipment to remove water?            2.6 Are the wall surfaces smooth, easy to clean and disinfect?            2.7 Are the surfaces durable and impermeable?            2.8 Is there sufficient supply of potable water?            2.9 Are the receiving tables design and material acceptable?            2.10 Is the deck sheltered?            2.11 Are hose reels available?</p>					
<p><b>3.0 Fish holds and Tank Locations</b>            3.1 Are the fish holds clean and in good state of repair?            3.2 Is the insulation material appropriate?            3.3 Is there proper drainage?            3.4 Are they designed in a way to provide easy cleaning?</p>					
<p><b>4.0 Processing Area</b>            4.1 Is the processing area clean and in good state of repair?            4.2 Is it designed in a way to provide easy cleaning?            4.3 Is the floor waterproof?            4.4 Is the floor made of material easy to clean and disinfect?            4.5 Is the floor designed to allow easy drainage of water or is it provided with equipment to remove water?            4.6 Are the wall surfaces and ceiling smooth and easy to clean and to disinfect?            4.7 Are the surfaces durable and impermeable?            4.8 Is there sufficient supply of potable water?            4.9 Are the doors made of durable material, which are easy to clean?            4.10 Is the ventilation adequate and does it allow good extraction of air?            4.11 Is the lighting adequate and are lights protected?            4.12 Are the hand washing and disinfecting facilities sufficient in number and well equipped?</p>					
<p><b>5.0 Hand Washing Facilities</b>            5.1 Are the taps of the hand washing basins knee operated?            5.2 Are detergents and disinfectants available?            5.3 Are the facilities provided with disposable hand towels?            5.4 Are the trash bins in place?</p>					

<p><b>6.0 Processing Equipment/Instruments</b></p> <p>6.1 Are the equipment made of materials, which are durable, non-absorbent easy to clean and disinfect? (Tables, weighting scales, freezer trays, racks etc)?</p>					
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<p><b>7.0 Freezing Facilities</b></p> <p>7.1 Is the freezing temperature sufficient?</p> <p>7.2 Is the location in relation to the processing area appropriate?</p> <p>7.3 Are the temperature recording devices available and positioned in an area easy to access and read?</p> <p>7.4 Are the floors, ceiling, walls smooth, made of durable material, which is easy to clean and disinfect?</p> <p>7.5 Is the capacity sufficient?</p>					
<p><b>8.0 Cold Storage Facilities</b></p> <p>8.1 Is the cold store refrigeration capacity sufficient to keep product temperature at below <math>-18^{\circ}\text{C}</math>?</p> <p>8.2 Is the thermal, sensitive part of the thermometer placed in the warmest area of the cold store?</p> <p>8.3 Are pallets in place?</p> <p>8.4 Is there sufficient lighting? Are the lights protected?</p> <p>8.5 Are the ceiling wall surfaces smooth and easy to clean and to disinfect?</p> <p>8.6 Is the floor made of material easy to clean and disinfect?</p> <p>8.7 Are the temperature control/thermograph in place?</p> <p>8.8 Alarm device available?</p> <p>8.9 Is the capacity of the cold store appropriate?</p> <p>8.10 Is the location in relation to the freezing equipment appropriate?</p>					
<p><b>9.0 Refrigeration Plant</b></p> <p>9.1 Is the refrigeration capacity adequate to ensure proper product temperature?</p>					
<p><b>10.0 Packaging Materials Store</b></p> <p>10.1 Is the design appropriate?</p> <p>10.2 Are pallets available? Are they made of suitable material?</p> <p>10.3 Is the location in relation to processing area appropriate?</p> <p>10.4 Is there, a mechanism for pest and vermin control?</p> <p>10.5 What is the state of cleanliness?</p>					
<p><b>11.0 Kitchen and Mess</b></p> <p>11.1 What is the state of cleanliness and repair?</p> <p>11.2 Is ventilation and lighting sufficient?</p> <p>11.3 Are washing facilities available?</p> <p>11.4 Is storage of kitchen utensils done appropriately?</p> <p>11.5 Are fumes extracted sufficiently?</p> <p>11.6 Is there adequate space?</p>					
<p><b>12.0 Crews Cabin and changing rooms</b></p> <p>12.1 What is the state of cleanliness and repair?</p> <p>12.2 Is ventilation and lighting sufficient?</p> <p>12.3 Are the lockers available?</p> <p>12.4 Is the location in relation to the processing area appropriate?</p>					

<p><b>13.0 Toilets and Showers</b></p> <p>13.1 What is state of cleanliness and state of repair?</p> <p>13.2 Is the number of toilets in relation to the number of workers adequate?</p> <p>13.3 What is state of drainage?</p> <p>13.4 Are the toilets equipped with working water flushing systems?</p> <p>13.5 Are the washing facilities, liquid soap dispenser and single disposable towel available?</p> <p>13.6 Are the taps of the hand washing basins knee operated?</p> <p>13.7 Is there enough ventilation?</p> <p>13.8 Is there sufficient space?</p>					
<p><b>14.0 Food Store</b></p> <p>14.1 What is the state of cleanliness and repair?</p> <p>14.2 Is there sufficient store for dry ration and perishables?</p> <p>14.3 Are pallets available?</p>					
<p><b>15.0 Chemical Store</b></p> <p>15.1 Is it lockable?</p> <p>15.2 Is it labelled accordingly?</p> <p>15.3 Are pallets available?</p> <p>15.4 Is it ventilated?</p>					
<p><b>16.0 Personnel Standards</b></p> <p>16.1 Are there enough and appropriate protective gears for all workers (mouth covers, aprons, overalls, freezer jackets, boots, gloves, hairnets etc)</p> <p>16.2 Have all workers undergone medical examination?</p> <p>16.3 Are first aid facilities available?</p>					
<p><b>17.0 Pest and Vermin Control</b></p> <p>17.1 Are there adequate pest control measures in place?</p> <p>17.2 Has the vessel been fumigated?</p> <p>17.3 Are chemicals used for physical baits approved?</p>					
<p><b>18.0 Manpower Disposition</b></p> <p>18.1 Is there a qualified quality controller, processing supervisor, and refrigeration engineer?</p>					
<b>OVERALL RATING</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation .....Signature.....Date.....</p>					

SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(11))

ROUTINE MONITORING FOR FISHING VESSELS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner.....Address:.....Telephone.....  
Date of Inspection.....

ELEMENT TO INSPECT	m	M	S	C	Remarks
<p><b>1.0 Deck/Receiving Area</b></p> <p>1.1 Is the receiving area clean? And in a state of repair?</p> <p>1.2 Are surfaces (wall, ceiling and floor) smooth to allow easy cleaning?</p> <p>1.3 Is there sufficient supply of potable and clean seawater?</p> <p>1.4 Is the deck shelter in good condition?</p> <p>1.5 Is the receiving pan clean and in good state of repair?</p>					
<p><b>2.0 Fish Holds and Tanks Location</b></p> <p>2.1 Are the fish holds clean and in good state of repair?</p> <p>2.2 Is the insulation material in good condition?</p> <p>2.3 Is the drainage system working and clean?</p>					
<p><b>3.0 Processing Area</b></p> <p>3.1 Is the processing area clean and in good state of a repair?</p> <p>3.2 Are the floors, walls, doors and ceilings clean and in good state of repair?</p> <p>3.3 Is the drainage system working and clean?</p> <p>3.4 Is there sufficient supply of potable water?</p> <p>3.5 Is the ventilation adequate and does it allow good extraction of air?</p> <p>3.6 Is the lighting adequate? Are lights protected?</p> <p>3.7 Are the hand washing and disinfecting facilities working?</p>					
<p><b>4.0 Hand Washing Facilities</b></p> <p>4.1 Are the taps of the hand washing basins knee operated? Are they in good state of repair?</p> <p>4.2 Are detergents and disinfectants available?</p> <p>4.3 Are the facilities provided with disposable hand towels?</p> <p>4.4 Are the trash bins in place?</p>					
<p><b>5.0 Processing Equipment/Instruments</b></p> <p>5.1 Are the equipment clean?</p> <p>5.2 Are they in a good state of repair?</p> <p>5.3 Are they calibrated?</p>					
<p><b>6.0 Freezing Facilities</b></p> <p>6.1 Is the freezing temperature sufficient?</p> <p>6.2 Are the temperatures recording devices working?</p> <p>6.3 Are the floors, ceilings, walls clean, and in a good state of repair?</p> <p>6.4 Is the capacity sufficient?</p>					

<p><b>7.0 Cold Storage Facilities</b></p> <p>7.1 Is the cold store refrigeration capacity sufficient to keep fish temperature at below – 18°C?</p> <p>7.2 Are pallets in place?</p> <p>7.3 Is there sufficient lighting? Are the lights protected?</p> <p>7.4 Are the surfaces of walls, floors and ceilings clean?</p> <p>7.5 Is the temperature control device in place?</p> <p>7.6 Is the alarm device working?</p> <p>7.7 Is the storage of product appropriate to allow easy circulation of air?</p>					
<p><b>8.0 Personnel Health</b></p> <p>8.1 Have all workers undergone medical examination?</p> <p>8.2 Is the first aid kit available? Is it locked?</p>					
<p><b>9.0 Refrigeration Plant</b></p> <p>9.1 Is the refrigeration plant working?</p> <p>9.2 Does it achieve the required temperature?</p>					
<p><b>10.0 Packaging Material Store</b></p> <p>10.1 Are pallets available</p> <p>10.2 Is there a mechanism to control pest and vermin?</p> <p>10.3 What is the state of cleanliness and repair?</p>					
<p><b>11.0 Kitchen and Mess</b></p> <p>11.1 Are fumes properly extracted?</p> <p>11.2 What is the state of cleanliness and repair?</p> <p>11.3 Are meals prepared and served in hygienic manner?</p> <p>11.4 Is ventilation and lighting sufficient?</p>					
<p>12.0 Crew's Cabin and Changing Rooms</p> <p>12.1 What is their state?</p> <p>12.2 Is ventilation and lighting sufficient?</p> <p>12.3 Are the walls, floors and ceilings smooth and clean?</p>					

<b>13.0 Toilet (s) and Shower(s)</b>					
13.1 What is their state of cleanliness and repair?					
13.2 Are hand washing facilities working? Are they in a good state of repair?					
13.3 Are changing rooms clean and in a good state of repair?					
13.4 Are the surfaces of walls, floors, and ceiling clean and in good state of repair?					
13.5 Is the drainage system working and clean?					
<b>14.0 Chemical and Disinfecting Store</b>					
14.1 Is it lockable?					
<b>15.0 Pest and Vermin Control</b>					
15.1 Is there adequate and appropriate vermin proofing facility?					
15.2 Are the fumigants used approved by recognised authority?					
15.3 Is storage of detergents proper?					
15.4 Is storage of disinfectants proper?					
<b>16.0 Manpower Disposition</b>					
Is there qualified:					
16.1 Quality Controller/Food Technologist?					
16.2 Supervisors?					
16.3 Refrigeration Engineer?					
<b>17.0 Documentation</b>					
17.1 Vessels organogram					
17.2 Processing flowchart					
17.3 Fishing procedures					
17.4 Processing procedures					
<b>OVERALL RATING</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: right;"><b>Fish inspector (s) :</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation</p> <p>.....Signature.....Date.....</p>					

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(11), 61(10) and 62(10))

ROUTINE EVALUATION FOR COMPLIANCE TO GENERAL HYGIENE IN FISH  
PROCESSING ESTABLISHMENTS.

Name of Establishment/Supplier.....Certification Number: APP. No.....  
Current production capacity.....  
Name of owner..... address:..... Telephone.....  
Date of Inspection.....

<b>ELEMENTS TO INSPECT</b>	<b>m</b>	<b>M</b>	<b>S</b>	<b>C</b>	<b>Remarks</b>
<b>1.0 General hygienic conditions</b> <b>1.1 Facilities and equipment</b> 1.1.1 Are they kept in a satisfactory state of cleanliness? 1.1.2 Is vermin systematically exterminated? 1.1.3 Are rodenticides, disinfectants and other toxic substances stored in premises or stores that are locked? 1.1.4 Are the working premises used only for the fishery products? 1.1.5 Is potable water used for the designated purposes? 1.1.6 Are the facilities and equipment cleaned and disinfected at least once per day?					
<b>2.0 Personal Hygiene</b> 2.1 Is medical examination periodically carried out on Workers handling fisheries products? 2.3 Is anybody who can contaminate the product excluded from handling them? 2.4 Do all workers wear suitable and clean working clothes? 2.5 Do they wear headgear which completely encloses the hair? 2.6 Do they wash and disinfect their hands each time before resuming work? 2.7 Are the wounds covered with waterproof bandages? 2.8 Do workers respect the instructions of not smoking, spitting, eating and drinking in the working and storage premises? 2.9 Is there defined training programme/ records					
<b>3.0. Production and Utilization of Ice</b> 3.1 Is ice produced from potable water? 3.2 Is ice stored in containers designated for this purpose? 3.3 Are the ice containers clean and well maintained? 8.1					
<b>4.0 Containers for fresh fish and fishery products</b> 4.1 Do they protect fish from contamination? 4.2 Do they preserve fish in a hygienic manner? 4.3 Do they allow for easy drainage of water?					

<p><b>5.0 Evacuation of Waste</b></p> <p>5.1 Is waste evacuated at least once a day?</p> <p>5.2 Are the waste containers and the waste storage premises cleaned and disinfected after each use?</p> <p>5.3 Can the stored waste be a source of contamination for the establishment?</p> <p><b>5.4</b> Has the waste treatment system been approved by the relevant Competent Authority?</p>					
<p><b>6.0 Fresh Products</b></p> <p>6.1 Are products that are not processed immediately iced and refrigerated?</p> <p>6.2 Are iced products re-iced regularly?</p> <p>6.3 Are pre-packed products iced or refrigerated?</p> <p>6.4 Is gutting and heading done hygienically?</p> <p>6.5 Are gutted or headed fish immediately washed with potable water?</p> <p>6.6 Is filleting and cutting carried out in a different place from where fish is gutted and headed?</p> <p>6.7 Do the fillets or steaks sojourn too long?</p> <p>6.8 Are the viscera and other undesirable parts of the fish quickly separated from the product?</p>					
<p><b>7.0 Storage of Frozen Fishery Products</b></p> <p>7.1 Is temperature recorded on the recorder?</p> <p>7.2 Is the recording kept for a duration equivalent to the shelf life of the product?</p> <p><b>8.0 Thawed Products</b></p> <p>8.2 Is thawing carried out hygienically?</p> <p>8.3 Is there a risk of contamination during thawing?</p> <p>8.4 Is melting water drained properly?</p>					
<p>8.5 Is the temperature of the frozen products appropriate?</p> <p>8.6 Are thawed products destined for market well labelled?</p> <p><b>9.0 Conditions concerning Parasites</b></p> <p>9.1 Are fish checked visually to remove parasites?</p> <p>9.2 Are the fish or fish parts that are heavily infested removed from the establishment or distribution?</p> <p>9.3 Is the control of parasites carried out according to Fisheries Act 2003?</p> <p>9.4 Is fish to be consumed raw or cold smoked subjected to a freezing Temperature of less than or equal to - 20<sup>0</sup>C for at least 24 hours?</p> <p><b>9.5</b> Is there an attestation that identifies products that were frozen because of parasites or from which the parasites were removed?</p>					
<p><b>10.0 Health Control checks</b></p> <p>10.1 Procedure for organoleptic assessment</p> <p>10.2 Results from TVB-N or procedure (if used)</p> <p>10.3 Microbiological checks including sampling plans/ methods</p> <p>10.4 Results of chemical / pesticide residue</p>					

<b>11.0 Does packaging ensure compliance with</b> 11.1 Recommended type of packaging? 11.2 National standards on quality of packaging, labelling and identification marks, in particular labelling of foods? 11.3 Specifications in the country of destination? 11.4 Fisheries Act No. 22 of 2003 and subsequent Regulations?					
<b>Overall Rating</b>					
A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical					
<b>Comments/Recommendations</b> .....					
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.....					
<i>(NB: in case of limited space, please write REMARKS on the back page)</i>					
<b>Fish inspector (s) :</b>					
1 .....Signature.....Date.....					
2.....Signature.....Date.....					
Supplier's Name.....Designation .....Signature.....Date.....					

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(11))

## ROUTINE MONITORING OF PREMISES FOR DRIED FISH AND FISHERY PRODUCTS

Name of Establishment/Supplier.....Certification Number: APP. No.....

Current production capacity.....

Name of owner..... Address..... Telephone.....

Date of Inspection.....

ELEMENT TO INSPECT	m	M	S	C	Remarks
<b>1.0 Receiving</b>					
<b>1.1 Jetty, Dock</b>					
1.1.1 Is adequate lighting available? Are the lights well protected?					
1.1.2 Is the off-loading of raw fish and fishery products hygienically carried out?					
1.1.3 Are trays for off-loading the raw fish available?					
1.1.4 Are there defined personnel working at the landing facility?					
1.1.5 Are the working facilities kept clean and disinfected?					
1.1.6 Is the premise kept in a good state of cleanliness and repair?					
1.1.7 Do all the responsible personnel at the landing facility wear uniforms?					
<b>1.1.8</b> Is the landing area well shaded??					
<b>2.0 Surroundings</b>					
2.1.1 Is the surrounding kept in a good state of cleanliness?					
2.1.2 Are the grasses (if any) well trimmed to prevent them acting as vermin hideout?					
2.1.3 Are redundant materials attended?					
<b>3.0 Premises</b>					
<b>3.1 Storage</b>					
3.1.1 Is it kept clean and in a good state of repair?					
3.1.2 Is there enough ventilation?					
3.1.3 Is the lighting sufficient? Are lights well protected?					
3.1.4 Is the ceiling, wall and floor kept clean and in a good state of repair?					
3.1.5 Are pallets/platforms/tables kept clean and in good state of repair?					
3.1.6 Are the fishery products stores separately located from other non-food products such as fuel and hardware?					
3.1.7 Is dirt and refuse evacuated or remove daily by swift method?					
<b>4.0 Toilets</b>					
4.1.1 Are the facilities clean and maintained in a good state of repair?					
4.1.2 Are the septic tank emptied regularly?					

<p><b>5.0 Packing Material Store</b></p> <p>5. 1. 1 Is it kept clean and in good state of repair?            5. 1. 2 Are the packing material arranged properly?            5. 1. 3 Is it well ventilated?            5. 1. 4 Are the packaging material suitable for the intended use?</p>					
<p><b>6.0 Product type (smoked/sundried and salted products) and conditions</b></p> <p>6. 1 Are the products well dried?            6. 2 Is the heating time and temperature appropriate?            6. 3 Are the products well packed and labelled?            6. 4 Are the products free from physical hazards such as sands, metal etc.?            6. 5 Is there any deviation from the physical appearance of products?            6. 6 Are the dry fish products fit for human consumption separated from those which are not fit for human consumption?</p>					
<p><b>7.0 Transportation Trucks/Vessels</b></p> <p>7. 1 Are the transport vessels designed to facilitate easy cleaning?            7. 2 Are they in a good state of repair?            7. 3 Are they protected against rainfall/sunlight?            7. 4 Does the arrangement allow enough space for workers?            7. 5 Does the arrangement prevent breakage of the dried products?</p>					
<p><b>8.0 Personnel Standards</b></p> <p>8. 1 Are the workers trained?            8. 2 Is any person that can contaminate the product(s) excluded from handling products?            8. 3 Do they wear suitable protective gears?            8. 4 Do workers respect the instructions (<i>of not smoking, spitting, eating or drinking in the working and storage premises</i>)?</p>					
<p><b>9.0 Pest and Vermin Control</b></p> <p>9. 1 Are the premises screened to prevent of vermin and pest?            9. 2 Are the vermin/pest systematically exterminated?            9. 3 Are the fumigants used approved by a recognised authority?            9. 4 Are chemicals used for physical bait approved?            9. 5 Are the chemicals properly handled and stored?</p>					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation</p> <p>.....Signature.....Date.....</p>					

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 65(2))

## INSPECTION CHECKLIST FOR UPSTREAM FISH LANDING/TRANSFER FACILITIES

Name of Establishment/Supplier.....Certification Number: APP.

No.....

Current production capacity.....

Name of owner..... Address:..... Telephone.....

Date of Inspection.....

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>At the fishing ground</b>					
1.1	Are Fishing vessels and insulated transport boats cleaned and well maintained?					
1.2	Does fish handling prevent contamination?					
1.3	Is fish properly iced at the collection points to prevent spoilage?					
1.4	Is fish properly iced in the insulated fish transport and protected from contamination?					
<b>2.0</b>	<b>Fish Landing sites should conform to the required hygienic conditions</b>					
2.1	Are there sufficient toilet facilities for operators?					
2.2	Is there a shade with a readily cleanable raised platform to enable easy truck loading?					
2.3	Is the landing jetty clean?					
2.4	Is the water for cleaning potable?					
2.5	Are waste receptacles suitable?					
2.6	Does runoff water from trucks enter the approved drainage system?					
2.7	Is landing site fenced off from other activities?					
2.8	Are unloading, display, and landing areas kept clean?					
2.9	Is fish inspection and statistical data collection done efficiently?					
	Is fish transferred in clean containers and immediately moved to transit vehicles?					





SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 73(4))

FISH QUALITY AND TRACEABILITY AT THE LANDING SITES

District .....

Name/Code of the fish landing station.....

**I. Compiled History record**

Date	Name of supplier	Boat reg. No.	Origin of fish	Quantity supplied (kg)
Total				

History Attestation

I, the purchaser of this fish loaded in motor vehicle or vessel No ..... confirm that the history of the fish indicated above is correct.

Name of Purchaser: .....

Signature: ..... Date: .....

**II. Accompanying Certificate**

1. Owner/operator of the truck/boat:.....
2. Truck/Boat Registration Number:.....
3. Species(scientific name):.....
4. Destination:.....

**III. Health Attestation**

I the undersigned fish inspector hereby certify that the fish has been inspected and found organoleptically wholesome and compliant with other statutory requirements.

**Name of Inspector**.....

Signature:..... Date .....

Stamp: .....

**IV. Verification of whole fish at the factory**

Remarks (Quantity, Quality etc.) .....

Receiving person: .....

Title: ..... Date: ..... Time: .....

.....

Signature: .....

- NB:** Original to the owner of the truck  
Duplicate to the Director of Fisheries  
Triplicate to remain in the book

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 63(5))

## PRE-LICENCE INSPECTION OF MEANS OF TRANSPORT FOR FISH AND FISHERY PRODUCTS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Vehicle/Vessel Registration No.....Vehicle/Vessel Type.....Chassis Number.....  
 Engine Number.....Type of container.....C/capacity.....  
 Name of owner.....Address:.....Telephone.....  
 Date of Inspection.....  
 (NB: delete whichever is not applicable)

ELEMENTS TO INSPECT	m	M	S	C	Remarks
<b>1.0 Road worthiness</b> 1.1 Is the vehicle roadworthy? 1.2 Is the vehicle fuming excessively?					
<b>2.0 Vehicles body type</b> 2.1 Does the vehicle have a box body or suitable container? 2.2 Are plastic bins/tubs in use? 2.3 Does the vehicle have a refrigerated/insulated box body/container?					
<b>3.0 Construction/Design</b> 3.1 Is the box body/container made of non-wooden and non-corrosive material? 3.2 Is the insulation material type used suitable for the purpose? 3.3 Is the thickness of the insulation material adequate to prevent temperature rise? 3.4 Is the box body/container inner and outer lining made of non-wooden and non-corrosive materials? 3.5 Are the inner and outer linings smooth enough to allow easy cleaning and disinfection? 3.6 Are the lining junctions properly sealed and air tight? 3.7 Does the box body/container/bin have drain holes to allow melted ice water and fish mucus to drain out? 3.8 Does the door of the box body/container have a provision for sealing?					
<b>4.0 State of Repair</b> 4.1 Is the vehicle and box body/container constructed to facilitate easy cleaning and disinfecting? 4.2 Is the vehicle and the box body/ container/bin in a good state of repair? 4.3 Does the vehicle have a suitable place to keep a spare tyre? 4.4 Are the doors made of non-corrosive and non-wooden material and kept in state of repair? 4.5 If corrosive inner lining reinforcing frames are used, are they well covered with non-corrosive material?					

<p><b>5.0 Access to the box body/container/bin</b></p> <p>5.1 Is the rear or side door used to access into the vehicle box body/container? 5.2 Is the rear or side door airtight on closure?</p> <p>5.3 Does the box body/container have a reasonable height/head to allow free movement?</p> <p>5.4 Is the temperature measuring and recording device in place?</p>					
<p><b>6.0 Documentation</b></p> <p>6.1 Are laminated guidelines for proper fish handling and crews conduct available?</p> <p>6.2 Is a written contract between factory and the fish supplier in place?</p>					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish Inspector (s) :</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation</p> <p>.....Signature.....Date.....</p>					

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 67(2))

## HACCP ASSESSMENT

Name of Establishment/Supplier.....Certification Number: APP.

No.....

Current production capacity.....

Name of owner.....

Address:.....

Telephone.....

Date of Inspection.....

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Commitment of the management</b>					
1.1	Moral Commitment					
1.2	Financial Commitment					
1.3	Awareness / Conviction					
<b>2.0</b>	<b>HACCP team</b>					
2.1	Designation of the HACCP team leader					
2.2	Decision making power of the HACCP team leader					
2.3	Training and qualification of the HACCP team leader					
2.4	Competency of the HACCP team					
<b>3.0</b>	<b>Composition of products</b>					
3.1	Composition (qualitative and quantitative)					
3.2	Physical and chemical characteristics					
3.3	Treatments the product(s) underwent					
3.4	Packaging					
3.5	Storage and distribution conditions					
3.6	Shelf life (use by Date)					
3.7	Instruction for use of the product					
3.8	Microbiological and chemical criteria applied					
3.9	Correct labelling					
<b>4.0</b>	<b>Intended use</b>					
4.1	Normal or predicted use by the consumer					
4.2	Target consumer groups					
4.3	Adaptation of the product(s) by certain consumers (caterers, canteens, travellers, sensitive people etc.)					
4.4	Possibilities of abuse by the target consumers					

<b>5.0</b>	<b>Process flow diagram(s)</b>					
5.1	Drawing of the plant facilities and annexes					
5.2	Disposition and characteristic of the equipment					
5.3	Number/type of the processing operations					
5.4	Sequence of the processing operations					
5.5	Duration/delays between operations					
5.6	Pertinent technical data of the operations					
5.7	Flow of products					
5.8	Separation between clean and dirty areas					
5.9	Technical data of cleaning and sanitation					
5.10	Hygiene conditions of the personnel					
5.11	Circulation flow of the personnel					
5.12	Conditions for products storage/distribution					
<b>6.0</b>	<b>Hazard analysis</b>					
6.1	Identification of potential hazards - Biological					
6.2	Identification of potential hazards – Chemical					
6.3	Identification of potential hazard – Physical					
6.4	Identification of the cause of each hazard (contamination, survival, re-contamination, multiplication, persistence)					
6.5	Identification of the control measure(s) for each hazard					
6.6	Descriptive technical details for control measure(s)					
6.7	Designation and background skills of person(s) responsible for control measure(s)					
<b>7.0</b>	<b>Critical Control Points</b>					
7.1	Identification of all Critical Control Points (CCP)					
7.2	Utilisation of logical approach (e.g. Decision Tree) for identifying CCPs					
7.3	Have redundant (useless) CCPs been removed?					
<b>8.0</b>	<b>Critical limits</b>					
8.1	Identification of all critical limit(s) for each measure intended for the control of each hazard					
8.2	Critical limits to comply with regulation/GMP					
8.3	Validation of critical limits					
<b>9.0</b>	<b>Monitoring procedures</b>					
9.1	Description of the monitoring procedure					
9.2	Description of the frequency (sampling plans)					
9.3	Identification of people incharge of monitoring					
9.4	Validity/reliability of the monitoring procedures					
<b>10.0</b>	<b>Corrective actions</b>					
10.1	Identification of corrective actions to implement when monitoring shows loss of control					
10.2	Identification of corrective actions to apply to product processed when control was lost					
10.3	Designation of person(s) for corrective action(s)					
10.4	Detailed description of corrective action(s)					

<b>11.0 Verification of the HACCP System</b> 11.1 Description of verification procedures 11.2 Validity of the verification procedures 11.3 Designation of person(s) for verification 11.4 Designation of the frequency of verification 11.5 Possibility of taking into account changes in product formulation, processing regulation, standards etc.					
<b>12.0 Record systems</b> 12.1 Forms for recording monitoring results 12.2 Forms for recording the implemented corrective action(s) 12.3 Recording HACCP modification 12.4 Recording HACCP verification/revision					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation</p> <p>.....Signature.....Date.....</p>					

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 67(2))

## HACCP VERIFICATION

Name of Establishment/Supplier.....Certification Number: APP.

No.....

Current production capacity.....

Name of Owner..... Address:..... Telephone.....

Date of Inspection.....

ELEMENTS TO INSPECT		m	M	S	C	Remarks
<b>1.0</b>	<b>Commitment of the management</b>					
1.1	Moral Commitment					
1.2	Financial Commitment					
1.3	Awareness / Conviction					
1.4	The HACCP team has the required expertise					
<b>2.0</b>	<b>HACCP team</b>					
2.1	The HACCP team leader has effective power of decision					
2.2	The HACCP team members are qualified					
<b>3.0</b>	<b>Composition of products</b>					
3.1	Food composition is reflective of the one described in the manual					
3.2	Any modification(s) are recorded and taken into account for HACCP revision					
<b>4.0</b>	<b>Intended use</b>					
4.1	Valid description of the intended use					
4.2	Any modification is recorded and taken into account for HACCP revision					
<b>5.0</b>	<b>Process flow diagram(s) (PFD)</b>					
5.1	The Process Flow Diagram (PFD) description is always valid					
5.2	Any modification(s) are recorded and taken into account for HACCP revision					
<b>6.0</b>	<b>Hazard analysis</b>					
6.1	All control measures are correctly implemented					
6.2	Personnel in charge of control measures are identified and qualified					
6.3	New hazards, introduced because of changes in the product or process are taken into account					
6.4	Control measures have been identified for these hazards					
<b>7.0</b>	<b>Critical Control Points</b>					
7.1	CCPs conform to those described in the manual					
7.2	The introduction of a new hazard has resulted in CCP analysis to implement proper control measures					

<b>8.0</b>	<b>Critical limits</b>					
8.1	Critical limits conform to those described in the HACCP manual					
8.2	Introduction of new hazards resulted in the revision of the critical limits					
<b>9.0</b>	<b>Monitoring procedures</b>					
9.1	Monitoring procedures conform to those described in the HACCP manual					
9.2	The reliability of the monitoring procedures has been validated					
9.3	Personnel in charge of monitoring are well identified and trained					
9.4	All necessary modifications have been made to take into account the introduction of new control measures					
<b>10.0</b>	<b>Corrective Actions</b>					
10.1	Corrective actions conform to those described in HACCP manual					
10.2	Personnel in charge of monitoring is well identified and trained					
10.3	All necessary modifications have been made to take into account the introduction of new control measures					
<b>11.0</b>	<b>Verification of the HACCP System</b>					
11.1	The method and frequency of verification conform to those described in the manual					
11.2	The validity of the verification method has been confirmed					
11.3	Personnel in charge of verification is identified					
11.4	Changes of product, process, standards and regulations were taken into consideration					
<b>12.0</b>	<b>Documentation Systems</b>					
12.1	Forms are as described in the manual					
12.2	Forms are up to date for recording - Monitoring Results					
12.3	Forms are up to date for recording - Corrective Actions					
12.4	Forms are up to date for recording - Modifications of the HACCP System					
12.5	Forms are up to date for recording - HACCP verification / revision results					
<b>Overall Rating</b>						
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation</p> <p>.....Signature.....Date.....</p>						

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 64(9))

## SAMPLING SCHEME AT LANDING OR ON THE FIRST SALE

Quantity landed or to be sold (Tons)	Minimal sample size (kg)
0 to 5 samples	8
5 to 15 excluded	20
15 to 40 excluded	40
40 to 60 excluded	60
60 to 80 excluded	80
80 to 100 excluded	100
100 and more excluded	120 or more*

\*As far as the sample size is greater than 0.08% of any fish quantity exceeding 120 tons.

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 54(a)(i))

Sampling for freshness at the plant level		
Number of fish in the lot N	Number of fish in the sample n	Maximum acceptable level of defective units c
2 to 15	2	0
16 to 25	3	0
26 to 90	5	0
91 to 150	8	1
151 to 500	13	1
501 to 1200	20	2
1201 to 10000	32	3
10001 to 35000	50	5
35001 to 500000	80	7
500001 and more	125	10

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 54(a)(i))

<i>Codex Alimentarius sampling plan of pre-packaged products</i> (AQL = 6.5%) (level of inspection I)		
N Number of containers per lot	Sample size n	C Maximal number of acceptable defective units
<b>1- Containers with <math>\leq 1</math> kg</b>		
N = 4800 or less	n= 6	C = 1
4801 to 24000	13	2
24001 to 48000	21	3
48001 to 84000	29	4
84001 to 144000	48	6
144001 to 240000	84	9
>240000	126	13
<b>2- Containers with 1 to 4.5 kg</b>		
N = 2400 or less	n=6	c= 1
2401 to 15000	13	2
15001 to 24000	21	3
24001 to 42000	29	4
42001 to 72000	48	6
72001 to 120000	84	9
> 120000	126	13
<b>3. Containers &gt; 45 kg</b>		
601 to 2000	n=6	c=1
2001 to 7200	13	2
7201 to 15000	21	3
15001 to 24000	29	4
24001 to 42000	48	6
> 24000	84	9
	126	13

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 54(a)(i))

<i>Codex Alimentarius sampling plan of pre-packaged products</i> (AQL = 6.5%) (Level of inspection II)		
N Number of containers per lot	Sample size n	C Maximal number of acceptable defective units
<b>4. Containers with <math>\leq 1</math> Kg</b>		
N = 4800 or less	n= 13	C = 2
4801 to 24000	21	3
24001 to 48000	29	4
48001 to 84000	48	6
84001 to 144000	84	9
144001 to 240000	126	13
	200	19

>240000		
<b>5. Containers with 1 to 4.5 kg</b>		
N = 2400 or less	n=13	C = 2
2401 to 15000	21	3
15001 to 24000	29	4
24001 to 42000	48	6
42001 to 72000	84	9
72001 to 120000	126	13
> 120000	200	19
<b>6. Containers &gt; 4.5 kg</b>		
N = 600 or less	n=13	C = 2
601 to 2000	21	3
2001 to 7200	29	4
7201 to 15000	48	6
15001 to 24000	84	9
24001 to 42000	126	13
> 24000	200	19

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 64(8))

## ASSESSMENT OF FISH FRESHNESS

	<b>Fresh fish</b>	<b>Spoiled fish</b>
<b>Odour</b>	Light, desirable, characteristic of the water weeds	Undesirable, acrid, acid, putrid, ammonia-like
<b>General aspect</b>	Bright, iridescent pigmentation, no blood spots around the head or along the vertebral column	Dull pigmentation with no shine or reflections
<b>Rigidity of the body</b>	Rigid body, firm and elastic	Flaccid body. Soft consistency. A slight pressure by the finger leaves a mark
<b>Secretions</b>	Humid fish, transparent mucus, no visible secretions	Presence of sticky secretions
<b>Scales</b>	Bright and firmly attached	Come out easily
<b>Skin</b>	Tight and adhering well	wrinkled, discoloured, easy to detach and cut
<b>Eyes</b>	Clear and bright pupil, convex (bulging), occupy all the orbital cavity, transparent cornea	Tern, opaque pupils, concave, glassy, completely sunken
<b>Gill-cover</b>	Adheres firmly with no blood spots	Slightly detached with dark-red spots
<b>Gills</b>	Humid, shiny, pink or red	Dry, grayish or opaque
<b>Abdomen</b>	Not swollen, saggy, tight or cut	Flaccid, deformed, often swollen, with dark blue, green or black spots
<b>Anus</b>	Tightly closed	Open, often prominent
<b>Viscera</b>	Smooth, clean, bright, nacreous, peritoneum sticks tightly to flesh	Sunken, swollen, fragile peritoneum
<b>Vertebrate Column</b>	Sticks firmly to muscles	Does not stick
<b>Flesh</b>	Firm and elastic, smooth surface, nacreous reflections	friable, red colored, especially along the vertebral column

## SIXTH SCHEDULE

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(11))

## ROUTINE INSPECTION OF PREMISES FOR LIVE CRUSTACEANS FISH AND MOLUSCS ESTABLISHMENT

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Current production capacity.....  
 Name of owner.....Address:.....Telephone.....  
 Date of Inspection.....

ELEMENTS TO INSPECT	m	M	S	C	Remarks
<b>1.0 Receiving Areas</b> 1.1 Is the area kept in a good state of cleanliness and repair? 1.2 Is lighting adequate? Are the lights well protected? 1.3 Is there an adequate supply of potable water and of sufficient pressure? 1.4 Are the surfaces (wall, ceiling and floor) smooth to allow easy cleaning? Do all workers wear suitable uniform and protective gears? Are trays kept clean and well maintained? Is the weighing scale/balance made of non-corrosive material? Is there adequate ventilation?					
<b>2.0 Processing Areas</b> 2.1 Is the lighting adequate and are lights protected? 2.2 Is good house keeping and clean-as-you-go practice maintained? 2.3 Are the cleaning facilities available and in good working condition? 2.4 Are the surfaces (wall, floor, ceiling) smooth to allow easy cleaning? 2.5 Is there control of personnel movement? 2.6 Are utensil washing rooms for different sections in place and are they kept in a good state of cleanliness and repair?					
<b>3.0 Products</b> 3.1 Are products subjected to organoleptic check? 3.2 Is the packaging of live fish and fishery products carried out hygienically					
<b>4.0 Water Supply</b> 4.1 Is water purification system in good working condition? 4.2 Is the supply of clean sea water/potable water adequate? 4.3 Is the water aeration system in good working condition? 4.4 Is water quality checked regularly?					

<p><b>5.0 Utensils Washing Area</b></p> <p>5.1 Is there adequate supply of portable water and is it of sufficient pressure?</p> <p>5.2 Is there a clear separation between dirty and clean areas?</p> <p>5.3 Are they in a good state of cleanliness?</p> <p>5.4 Is there adequate working space?</p> <p>5.5 Is the storing of utensils done hygienically?</p>					
<p><b>6.0 Storage of Dry Materials</b></p> <p>6.1 Are stored materials labelled/coded for effective stock control?</p> <p>6.2 Is the lighting adequate? Are lights protected?</p>					
<p><b>7.0 Chemical Store</b></p> <p>7.1 Are chemicals securely stored and palletised?</p> <p>7.2 Is it clean and well organized?</p> <p>7.3 Are chemicals labelled/coded for effective stock control?</p> <p>7.4 Is the lighting adequate and are lights protected?</p>					
<p><b>8.0 Toilets, Changing and Shower Rooms</b></p> <p>8.1 Are toilets, showers, and hand-washing facilities working, clean, and in a good state of repairs?</p> <p>8.2 Is the lighting adequate?</p> <p>8.3 Are the surfaces (wall, ceiling and floors) smooth to allow easy cleaning?</p> <p>8.4 Is there adequate supply of potable water?</p> <p>8.5 Are the foot-dips well chlorinated? And residue continuously monitored?</p> <p>8.6 Is water well drained from the floor?</p>					
<p><b>9.0 External Factory Environment (Surroundings)</b></p> <p>9.1 Is the surrounding kept in a good state of cleanliness?</p> <p>9.2 Is the drainage system working and well maintained?</p> <p>9.3 Is the access road kept clean?</p> <p>9.4 Is truck washing facility available?</p> <p>9.5 Are grasses (if any) well trimmed to prevent them acting as vermin hideout?</p>					
<p><b>10.0 Vermin and Pest Control</b></p> <p>10.1 Is vermin/pest systematically exterminated?</p> <p>10.2 Are the fumigants used approved by recognized institute?</p> <p>10.3 Are chemicals used for physical bait approved?</p> <p>10.4 Are these chemicals properly handled and stored?</p>					

<p><b>11.0 Personnel Standards</b></p> <p>11.1 Is employment policy in place? Is it implemented and maintained?</p> <p>11.2 Has every worker undergone a routine medical examination?</p> <p>11.3 Is any person that can contaminate the product(s) excluded from handling products?</p> <p>11.4 Do they wear suitable protective gears?</p> <p>11.5 Do they wash and disinfect their hands each time before resuming work?</p> <p>11.6 Are the wounds covered with waterproof bandages?</p> <p>11.7 Does the staff respect the instructions (of not smoking, spitting, eating or drinking in the working and storage premises)?</p>					
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<b>Overall Rating</b>					
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A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical

**Comments/Recommendations**.....  
.....  
.....  
.....

*(NB: in case of limited space, please write REMARKS on the back page)*

**Fish inspector (s):**

1 .....Signature.....Date.....  
2.....Signature.....Date.....

Supplier's Name.....Designation.....Signature.....Date.....

## SIXTH SCHEDULE

## THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(6))

## PRE LICENCE INSPECTION OF ESTABLISHMENTS FOR DRIED FISH AND FISHERY PRODUCTS

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Current production capacity.....  
 Name of owner.....Address:.....Telephone.....  
 Date of Inspection.....

ELEMENTS TO INSPECTION		m	M	S	C	Remarks
<b>1.0</b>	<b>Layout</b>					
1. 1	Is the area sufficient to carry out the work under sanitary and hygienic conditions?					
1. 2	Does the layout preclude contamination?					
1. 3	Are the clean and dirty area separated?					
<b>2.0</b>	<b>Receiving area</b>					
2. 1	Is the receiving area a clean and in good state of repair?					
2. 2	Are the floors, walls, and ceilings made of materials easy to clean?					
2. 3	Is there sufficient supply of potable water?					
2. 4	Is the drainage system properly designed?					
<b>3.0</b>	<b>Processing area</b>					
3. 1	Is the floor waterproof?					
3. 2	Is the floor made of materials easy to clean and disinfect?					
3. 3	Is the floor designed to allow for easy drainage of water or is it provided with equipment to remove water?					
<b>3.4</b>	<b>Walls</b>					
3. 4. 1	Are the surfaces smooth and easy to clean and disinfect?					
3. 4. 2	Are the surfaces durable and impermeable?					
<b>3.5</b>	<b>Ceiling</b>					
3. 5. 1	Is the ceiling a smooth washable surface that will ensure cleanliness?					
<b>3.6</b>	<b>Doors</b>					
3. 6. 1	Are the doors made of durable material?					
3. 6. 2	Are they easy to clean?					
<b>3.7</b>	<b>Ventilation</b>					
3. 7. 1	Is the ventilation adequate?					
3. 7. 2	Does it allow a good extraction of moisture?					
<b>3.8</b>	<b>Lighting (Natural or Artificial)</b>					
3. 8. 1	Is the lighting adequate? Are lights protected?					

<b>3.9</b>	<b>Hand cleaning and disinfecting facilities</b>				
3.9.1	Are the facilities sufficient in number?				
3.9.2	Are the taps knee operation?				
3.9.3	Are detergent and disinfecting agents available, listed and approved?				
3.9.4	Are the facilities provided with disposable hand towels?				
<b>4.0</b>	<b>Facilities and equipment for cleaning and disinfecting plant facilities, utensils and equipment</b>				
4.4.1	Are they available?				
4.4.2	Are the equipment coded to suit with respective working area/section?				
4.4.3	Are kilns designed and located separately to preclude heat/smoke from affecting other premises, where other fishery products are prepared?				
4.4.4	Is the smoking kiln fitted with temperature recorder?				
<b>5.0</b>	<b>PEST &amp; VERMIN CONTROL</b>				
5.1	Is there adequate and appropriate vermin proofing facilities?				
<b>6.0</b>	<b>INSTRUMENTS AND WORKING EQUIPMENT</b>				
6.1	Are they made of non-corrosive and food grade materials?				
6.2	Are they easy to clean and disinfect?				
<b>7.0</b>	<b>Water supply</b>				
7.1	Is potable water available?				
7.2	Is it available in sufficient pressure and volume?				
7.3	Is there a clear distinction between potable and non-potable water pipes?				
<b>8.0</b>	<b>WASTE WATER</b>				
8.1	Is there an adequate and hygienic wastewater disposal system?				
8.2	Is the wastewater treatment unit in place?				
<b>9.0</b>	<b>Changing rooms, shower and toilet facilities</b>				
9.1	Are the washbasin taps knee/foot operated?				
<b>10.0</b>	<b>Cleaning and disinfecting of transportation vehicles</b>				
10.1	Is appropriate equipment for cleaning and disinfecting vehicles available?,				
10.2	Is cleaning and disinfecting carried out in a separate but approved structure?				
<b>11.0</b>	<b>Storage facilities</b>				
11.1	Are cold storage facilities available?				
11.2	Are the cold stores equipped with a temperature recording device that is easy to access and read?				
11.3	Is the thermal sensitive part of the thermometer placed in the warmest area of the cold store?				

<b>12.0</b>	<b>Storage for dried products</b>					
12.1	Is there enough space to accommodate the dried products?					
12.2	Is there adequate ventilation?					
12.3	Is the lighting adequate? Are lights protected?					
12.4	Is the design appropriate for storage of dried products?					
12.5	Is the location in relation to processing area appropriate?					
12.6	Is there screening to prevent entry of vermin and pest?					
12.7	Are the storage platforms/pallets/racks raised 20cm above the floor/ground?					
<b>13.0</b>	<b>Packaging Material</b>					
13.1	Are the packaging material stored and properly arranged?					
13.2	Is there clear separation /demarcation between packaging material and dried products?					
13.3	Is packaging material store well ventilated?					
13.4	Are packaging material suitable for the intended use?					
<b>14.0</b>	<b>Laundry</b>					
14.1	Is there a clear separation between clean dry area and washing area?					
14.2	Are washing and drying machine in good state of repair?					
14.3	Are clean uniforms handled hygienically?					
14.4	Are laundry services contracted?					
14.5	Do contracted laundry services comply with minimum factory requirements?					
<b>15.0</b>	<b>Ice Production</b>					
15.1	Is ice produced from potable water?					
15.2	Is ice stored in containers designed for this purpose?					
<b>Overall Rating</b>						
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s) :</b></p> <p>1.....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation....Signature.....Date.....</p>						

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 68 (2))

## SAMPLING CHECKLIST FOR PESTICIDES

ELEMENTS TO INSPECT		YES	NO	REMARKS
<b>1.0</b>	<b>Whole Fresh Fish Sampling</b>			
1. 1	Has the taking of sample(s) followed the guidelines as per protocol?			
1. 2	Has the sample been wrapped in new aluminium foil?			
1. 3	Has the fish been placed in a polythene bag (Clear/White), making a knot at the bag opening.?			
1. 4	Has a label been placed on the polythene bag, details completed and the Audit No. indicated? .			
1. 5	Has the sample in the polythene bag been placed in a black polythene bag?			
1. 6	Has a completed field sampling form been placed in the black polythene bag and the bag opening sealed with an elastic rubber band?			
1. 7	Has the sample in the polythene bag been placed in an insulated cool box filled with ice (cubes).?			
1. 8	Has the sample been transported to the appropriate laboratory immediately for storage or frozen in deep freezer?			
<b>2.0</b>	<b>Water Sampling</b>			
2. 1	Has the taking of sample(s) followed the guidelines as per protocol?			
2. 2	Was a CLEAN watersampling bottle used?			
2. 3	Was the Inshore water sample randomly replicated?			
2. 4	Has the depth of the water sample been recorded?			
2. 5	Has the sample bottle containing the water sample been placed in a polythene bag (clear/white) and the bag opening sealed with a knot or elastic rubber band?			
2. 6	Has a label been placed on the sample bottle, details completed and the Audit No. indicated?			
2. 8	Has the sample in the polythene bag been placed in a black polythene bag and the bag opening sealed with a knot or elastic rubber band?			
2.9	Has a completed field sampling form been placed in the black polythene bag and the bag opening sealed with an elastic rubber band?			
2. 10	Is the sample placed in an insulated cool box filled with ice (cubes) stored at not less than -4°C ?			
2. 11	Has the sample been transported to the appropriate laboratory			
2. 12	Were gloves worn through out the sampling procedure?			

<b>3.0</b>	<b>Sediment Sampling</b>			
3. 1	Has the taking of sample(s) followed the guidelines as per protocol?			
3. 2	Was the appropriate tool used for taking the sediment sample?			
3. 3	Was the sampler submerged into the water until it reached the bottom while in the locked position?			
3. 4	Was the locking mechanism released before pulling up the sampler?			
3. 5	Was the organic matter removed from the sampler using a clean spoon?			
3. 6	Was the sample size taken and put in a 250ml sampling bottle as per protocol?			
3. 7	Have multiple samples been taken from different spots within the same sampling station?			
3. 8	Were multiple samples taken mixed into a single sampling bottle?			
3. 9	When taking multiple samples was the sampling bottle covered each time a sample was taken?			
3. 10	Has a label been placed on the sample bottle, details completed and the Audit No. indicated ?			
3. 11	Has the sample been placed in a polythene bag (clear/white) and the bag opening sealed with a knot or elastic rubber band?			
3. 12	Has the sample in the polythene bag (clear/white) been placed in a black polythene bag?			
3. 13	Has a completed field sampling form been placed in the black polythene bag and the bag opening sealed with an elastic rubber band?			
<b>Overall Rating</b>				
<p>KEY to non-conformances: YES = (100) (Compliance) NO = (0) (Compliance)</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation .....Signature.....Date.....</p>				

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 68(2))

Fish and Fishery Product Sampling Checklist in Fish Establishments

Name of Establishment/Supplier.....Certification Number: APP.  
No.....  
Current production capacity.....  
Name of owner..... Address:..... Telephone.....  
Date of Sampling.....

ELEMENTS TO INSPECT		YES	NO	REMARKS
<b>1.0</b>	<b>Fresh Fish Sampling from Processing Plants</b>			
1.1	Has the correct number of samples been taken accordingly?			
1.2	Have the sample(s) taken been randomly selected from the batch?			
1.3	Have the sample(s) been placed in a polythene bag (clear/white) and the bag opening sealed with a knot or elastic rubber band?			
1.4	Has a completed sampling form been placed with the samples?			
1.5	Have the samples been placed in an insulated cool box filled with ice?			
1.6	Has the sample been transported to the appropriate laboratory immediately for storage?			
<b>2.0</b>	<b>Frozen Fish Sampling from Processing Plants</b>			
2.1	Has the correct number of samples been take accordingly?			
2.2	Have the sample(s) taken been randomly selected from the batch?			
2.3	Have the sample(s) been placed in a White Polythene bag and the bag opening sealed with an elastic rubber band?			
2.4	Has a completed sampling form been placed with the samples?			
2.6	Have the samples been properly packaged?			
2.7	Has the sample been placed in an insulated cool box?			
2.9	Has the sample been transported to the appropriate laboratory immediately for storage?			
<b>3.0</b>	<b>Frozen Fish Sampling from Fishing Vessels</b>			
3.1	Has the correct number of samples been take according to protocol?			
3.2	Have the samples taken been randomly selected from the batch?			
3.3	Have the samples been placed in a White Polythene bag and the bag opening sealed with a knot or elastic rubber band?			
3.4	Has a completed sampling form been placed with the samples?			
3.5	Have the samples been properly packaged?			
3.6	Has the sample been placed in an insulated cool box?			
3.7	Has the sample been transported to the appropriate laboratory immediately for storage?			

<b>Overall Rating</b>			
<p>KEY to non-conformances: <b>YES</b> = (100) (Compliance) <b>NO</b> = (0) (Compliance)</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2 .....Signature.....Date.....</p> <p>Supplier's Name.....Designation.....Signature.....Date.....</p>			

## SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA  
THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 68(2))

## FISH AND FISHERY PRODUCT SAMPLING CHECKLIST IN FISH ESTABLISHMENTS

Name of Establishment/Supplier.....Certification Number: APP.  
No.....  
Current production capacity.....  
Name of owner..... Address:..... Telephone.....  
Date of Sampling.....

ELEMENTS TO INSPECT		YES	NO	REMARKS
<b>1.0</b>	<b>Fresh Fish Sampling from Processing Plants</b>			
1. 1	Has the correct number of samples been taken accordingly?			
1. 2	Have the sample(s) taken been randomly selected from the batch?			
1. 3	Have the sample(s) been placed in a polythene bag (clear/white) and the bag opening sealed with a knot or elastic rubber band?			
1. 4	Has a completed sampling form been placed with the samples?			
1. 5	Have the samples been placed in an insulated cool box filled with ice?			
1. 6	Has the sample been transported to the appropriate laboratory immediately for storage?			
<b>2.0</b>	<b>Frozen Fish Sampling from Processing Plants</b>			
2. 1	Has the correct number of samples been take accordingly?			
2. 2	Have the sample(s) taken been randomly selected from the batch?			
2. 3	Have the sample(s) been placed in a White Polythene bag and the bag opening sealed with an elastic rubber band?			
2. 4	Has a completed sampling form been placed with the samples?			
2. 6	Have the samples been properly packaged?			
2. 7	Has the sample been placed in an insulated cool box?			
2. 9	Has the sample been transported to the appropriate laboratory immediately for storage?			
<b>3.0</b>	<b>Frozen Fish Sampling from Fishing Vessels</b>			
3. 1	Has the correct number of samples been take according to protocol?			
3. 2	Have the samples taken been randomly selected from the batch?			
3. 3	Have the samples been placed in a White Polythene bag and the bag opening sealed with a knot or elastic rubber band?			
3. 4	Has a completed sampling form been placed with the samples?			
3. 5	Have the samples been properly packaged?			
3. 6	Has the sample been placed in an insulated cool box?			
3. 7	Has the sample been transported to the appropriate laboratory immediately for storage?			

<b>Overall Rating</b>			
<p>KEY to non-conformances: <b>YES</b> = (100) (Compliance) <b>NO</b> = (0) (Compliance)</p> <p><b>Comments/Recommendations</b>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write <b>REMARKS</b> on the back page)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2.....Signature.....Date.....</p> <p>Supplier's Name.....Designation.....Signature.....Date.....</p>			

SIXTH SCHEDULE

THE UNITED REPUBLIC OF TANZANIA

THE FISHERIES ACT, 2003  
(The Fisheries Regulations 2005)  
(Regulation 60(11))

PRE LICENCE INSPECTION FOR LIVE CRUSTACEANS, MOLLUSCS, FISH

Name of Establishment/Supplier.....Certification Number: APP. No.....  
 Current production capacity.....  
 Name of Owner.....Address:.....Phone.....  
 Date of Inspection.....

ELEMENTS TO INSPECT					
<p><b>1.0 Lay-Out</b></p> <p>1.1 Is the area sufficient to carry out the work under sanitary and hygienic conditions?</p> <p>1.2 Does the layout preclude contamination?</p> <p>1.3 Are the clean area and dirty area separated?</p> <p>1.4 Is there clear separation between potable and clean seawater?</p>					
<p><b>2.0 Receiving Area</b></p> <p>2.1 Is there sufficient supply of potable water?</p> <p>2.2 Is the design so is receiving table of acceptable material?</p> <p>2.3 Is the weighing scale non-corrosive?</p> <p>2.4 Are pre-washing facilities in place?</p> <p>2.5 Are there hand-washing facilities?</p> <p>2.6 Are the floors, walls, ceiling made of materials easy to clean?</p>					
<p><b>3.0 Processing Area (Holding Room)</b></p> <p>3.1 Are the fish holds clean and in good state of repair?</p> <p>3.2 Are they designed in a way to provide easy cleaning?</p> <p>3.3 Is the floor waterproof and made of easy to clean and disinfect?</p> <p>3.4 Are walls, ceiling, and doors smooth and washable?</p> <p>3.5 Are the water tanks easily drained?</p> <p>3.6 Is the lighting adequate? Are lights protected?</p> <p>3.7 Is the ventilation adequate?</p>					

<b>4.0</b>	<b>Water supply (in holding tanks)</b>					
4.1	Is the water source free from contaminant/pollutant?					
4.2	Is the water drawn direct from sea by pipes or by truck?					
4.3	Is water tanker approved for this purpose?					
4.4	Is water purification system in place?					
4.5	Is the water aeration system in place?					
<b>5.0</b>	<b>Utensils washing area</b>					
5.1	Is there clean separation between dirty and clean trays?					
5.2	Is it in good state of cleanliness and repair?					
5.3	Is there adequate space?					
5.4	Are the cleaned trays/utensils hygienically stored?					
5.5	Is there access of running water for tray rinsing?					
<b>6.0</b>	<b>Storage Facilities</b> packaging materials store					
6.1	Is the store clean and well organized?					
6.2	Has enough space been provided to facilitate cleaning, pest control and ventilation?					
6.3	Is adequate lighting available?					
6.4	Are pallets available?					
<b>7.0</b>	<b>Chemical Store</b>					
7.1	Are chemicals securely stored and palletised/shelved?					
7.2	Is it clean and well organized?					
7.3	Are all chemicals well labelled/coded for effective stock controls?					
7.4	Is adequate lighting available?					
7.5	Is it ventilated?					
<b>8.0</b>	<b>Changing Rooms and Toilet Facilities</b>					
8.1	Are there enough shower and toilet facilities?					
8.2	Is there enough ventilation and adequate lightning?					
8.3	Is there adequate supply of potable water?					
8.4	Are the foot dips well chlorinated? Is the residue continuously monitored?					
8.5	Is water well drained from the floor?					
8.6	Are the tap knee or foot operated?					

<b>9.0 External Factory environment</b>					
9.1 Is the surrounding kept in a good state of cleanliness?					
9.2 Is the wastewater drainage/sewerage system well covered?					
9.3 Does the slope of the drains allow easy flow of wastewater?					
9.4 Is the wastewater treatment system well maintained?					
9.5 Are the access roads kept clean and in a good state of repair?					
9.6 Is the factory well fenced to physically demarcate it from other neighbours?					
9.7 Is trucks washing facility available and in a good state of cleanliness and repair?					
9.8 Are the grasses (if any) well trimmed to prevent them acting as vermin hideout?					
9.9 Are redundant materials left unattended?					
<b>10.0 Pest Control</b>					
10.1 Is the vermin/systematically exterminated?					
10.2 Are fumigants used approved by recognized institution?					
10.3 Are chemicals used for physical baits approved?					
10.4 Has the establishment been fumigated?					
<b>11.0 Personnel Standards</b>					
11.1 Is employment policy in place?					
11.2 Has every worker undergone a medical examination?					
11.3 Are there enough and appropriate gears for all workers (Aprons, overalls boots dust coats etc)					
<b>12.0 Waste disposal</b>					
12.1 Are suitable and sufficient drains available?					
<b>13.0 Equipment/Facilities</b>					
13.1 Are the water pumps adequate and working?					
13.2 Are water fitters in place?					
13.3 Are there enough and clean trays?					
<b>14.0 Documentation</b>					
14.1 Are the quality manuals approved by Competent Authority?					
14.2 Are medical examination certificate in place?					
<b>Overall Rating</b>					
<p>A KEY to non-conformances: m= Minor, M= Major, S= Serious, and C = Critical</p> <p><b>Comments/Recommendations</b> .....</p> <p>.....</p> <p>.....</p> <p><i>(NB: in case of limited space, please write REMARKS on the back page, indicating Details of the vehicle and Supplier)</i></p> <p style="text-align: center;"><b>Fish inspector (s):</b></p> <p>1 .....Signature.....Date.....</p> <p>2 .....Signature.....Date.....</p> <p>Supplier's Name.....Designation .....Signature.....Date.....</p>					

Dar es Salaam  
..... 2005

**ZAKIA HAMDANI MEGHJI**  
Minister for Natural Resources and Tourism