

Amendment 0: Seafood Code of Practice and Replacement of IAIS

July 2011

1 Background

MAF has developed the Seafood Code of Practice to replace where appropriate the Industry Agreed Implementation Standards (IAIS). There are three parts to the code and generic RMP models:

1. Code of Practice: Processing of Seafood Products Part 1: Overview
2. Code of Practice: Processing of Seafood Products Part 2: Good Operating Practice
3. Code of Practice: Processing of Seafood Product Part 3: HACCP Application, and the Identification of Other Risk Factors and their Controls
4. Generic RMP Models for the Processing of Seafood Product

The following IAIS have already been replaced:

- IAIS 002.1 and 002.3 (Certification) by the Official Assurances Programme (OAP)
- IAIS 002.4 Specific Country Requirements by the various OMARs (overseas market access requirements)
- IAIS 005.1 Shellfish Quality Assurance by Bivalve Molluscan Shellfish Regulated Control Scheme
- IAIS 004.2 Authorised Fish Names by approved fish names list on the MAF website.
- IAIS 006 Limited Processing and Whole Fish Processing Vessels by the Limited Processing Vessel Regulated Control Scheme.

These following IAIS will go into administrative documents as guides:

- IAIS 003.7 Release of Fish or fish products detained or recalled for marine biotoxin reasons
- IAIS 002.2 Mercury Certification Requirements part replaced by OMARS the rest will be guidance.

IAIS 003.4 Live Eels and Rock Lobsters are covered by Animal Welfare requirements (Refer to the Animal Welfare (Commercial Slaughter) Code of Welfare 2010.

<http://www.biosecurity.govt.nz/animal-welfare/codes/commercial-slaughter>

All other IAIS have been converted to the seafood code of practice.



The Listeria Circular IAIS 003.9 was reviewed in 2010 and has been incorporated into the code of practice.

The seafood industry and interested stakeholders were formally consulted as part of the revision process. Representatives from Seafood Standards Council, the seafood industry and MAF formed a technical working group to carry out the review.

2 Risk Management Programme (RMP) Operator's Responsibilities

An RMP operator is expected to follow the Seafood Code of Practice unless an alternative is registered as part of their RMP. If your RMP has been based on the IAIS then there should be no significant changes to be made. Operators will need to review their RMP and make any necessary changes to ensure that it aligns with the code of practice – this would be considered a minor amendment.

3 Processors Operating under the Food Act 1981

For processors under the Food Act (Food Safety Programme operators and businesses registered under the Food Hygiene Regulations 1974), the Code of Practice provides a good source of guidance.

4 Implementation Dates

A 6 month implementation period from the date of signing during which time RMP operators must amend their RMP to reflect the Code of Practice or have an alternative registered as part of their RMP. Note this does not apply to the Listeria section (see Part 2, Sections 17 - 30) which should already be in place.

Signed at Wellington this 11th day of July 2011.

[Signed]

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[Signed]

Craig Ellison

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