

Food Safety Control System for Seafood Processing

DOH Food No. 0920402301 Promulgated, 12/23/2003

- A. Seafood processors implementing the Food Safety Control System shall comply with the regulation of 'Food Safety Control System'. The 'Food Safety Control System' is shown as the attached documents.
- B. For the purpose of this announcement, the definitions of terms shall be as following:
- a. Seafood processors: the business of handling seafood manufacture, preparation, processing, packaging and transportation, storage and distribution, etc. including:
 - i. Fresh processing: includes unloading, classification, grading, deheading, tail removing, viscerating, scaling, skin peeling (de-shelling), cutting, low temperature processing, transportation and storage.
 - ii. Secondary processing: includes canning, steam cooking, dehydration, smoking, salting, prepared frozen/refrigerated food processing, extraction, fermentation, etc.
 - b. Fish and Shellfishes: fresh water and salt water fishes, mollusks, crustaceans, shellfishes, and other marine animals except birds (such as crocodile, frog, terrapin, jelly fish, sea cucumber and urchin, etc.) for human consumption.
 - c. Seafood: the product whose major components are fish and shellfishes is processed for human consumption.

- d. Canned seafood: raw materials are packed in a tin can, aluminum can, glass bottle or other container to be processed through degassing, sealing and autoclaved. Three types of products are classified as follows.
- i. In water type: only water was added without seasoning.
 - ii. In oil type: only vegetable oil was added without seasoning.
 - iii. Seasoning type: seasoning such as ketchup, sugar, vinegar, soy sauce, curry, etc. added. Products such as fish paste, ketchup seasoning and fried/roasted foods, etc. are included.
- e. Frozen and refrigerated seafood includes:
- i. Refrigerated seafood: raw materials are stored under the temperature above freezing point without cooking.
 - ii. Frozen seafood: raw materials are frozen directly and stored without cooking.
 - iii. Frozen prepared seafood: products are frozen after cooking.
- f. Dehydrated seasoned seafood: dehydrated seasoned products, such as shredded dried fish, etc.
- g. Other dehydrated seafood: moisture content or water activity of dehydrated or salted raw materials is lower than original raw materials to extend the shelf life of the products. Those products are classified as follows.
- i. Salt preserved seafood: fish tissue is sprayed with salt or cured in brine and then pressed, such as salted stripped bonito, salted mackerel, salted salmon, etc.
 - ii. Salt dehydrated seafood: products are salt preserved and then are dehydrated, such as dried salted mackerel, dried salted

pomfret, dried salted flyingfish, etc.

- iii. Plain dehydrated seafood: fresh raw materials are dehydrated directly, such as squid, dried flat fish, dried flounder, sea cucumber, etc.
- iv. Cooked dehydrated seafood: fresh raw materials are cooked directly and then are dehydrated, such as scallop, dried abalone, dried shrimp, etc.

C. The enforcement date for 'Food Safety Control System for Seafood Processing' shall be as following:

- a. Canned seafood: one year after promulgating date.
- b. Frozen and refrigerated seafood and dehydrated seasoned seafood: for company employees not less than 10 personnel, one year after promulgating date; for company employees less than 10 personnel, two years after promulgating date.
- c. Other dehydrated seafood: for company employees not less than 10 personnel, two year after promulgating date; for company employees less than 10 personnel, three years after promulgating date.
- d. Other seafood products: prescribed by the central competent authority.