

**SEAFOOD 90 - KYOTO**

**MARCH 14, 1990**

**GENERAL SESSION: MARKET SUPPORT**

**Sanitary Regulations in the USA - T. Billy, Director, MNFS, USA.**

HAACP - Hazards Analysis Critical Control Points is a relatively new national inspection program involving all US regulatory agencies intended to provide warning of health hazards at the various critical control points in food processing. The application of the program is intended to prevent problems, address safety, quality and economic fraud issues. Its objectives were to design an improved inspection system and provide reasonable consumer protection on an equitable basis for all products, domestic, imports and exports. A pragmatic approach is taken, emphasizing the fundamental role of industry at the outset and in daily follow-ups.

**New NOAA/FDA Inspection Service:**

- It will use existing authorities.
- Levies a voluntary fee for services
- Covers the entire process - water to consumer.
- It will provide inspection, certification and marking services.
- It has equivalent requirements for domestic and foreign products.
- It will be jointly administered by industry and government.

**Responsibilities:**

- Industry identifies critical control points for inspection during the processing based on HACCP requirements.
- Plant visits will verify company's agreement.
- NOAA monitors the program at appropriate frequencies and the FDA audits the results.

**European Market For Fish Products After 1992: Import & Sanitary Regulations - P. Toerring, Director, Association of Danish Fish Processing Industries and Exporters.**

- The result of the directives issued by the EEC in 1988 to harmonize standards is not bound by the absolute date of 1992. The process is an on-going one and fisheries won't be influenced heavily.
- The general trends in Europe are towards less basic food in favour of more prepared items, less meat and fat, more fish and vegetables and more catered/restaurant meals.