



“feed business operator” means the person responsible for ensuring that the requirements of law are met within the feed business under their control;

“fishmeal” means any substance or product originating from seafood products and including additives, whether processed, partially processed or unprocessed, intended to be used for oral feeding of animals;

“by-product” means any material or product that is not the primary product of a specific processing operation, yet may be used in the production of secondary products for either for human consumption or as an ingredient in the manufacture of other products intended for consumption by humans or in the manufacture of animal feed;

“fishery waste” means material originating from fishery products, whole fish or parts thereof, that have been identified as either being potentially harmful to the consumer or of no commercial value *and* are permanently and irreversibly removed from the human and animal supply chain;

“processing” means any action that substantially alters the initial product, including but not limited to heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes.

Feed safety  
requirements

**3.(1)** Feed shall not be placed on the market or fed to any food producing animal if it is unsafe for consumption.

(2) Feed shall be declared to be unsafe for its intended use if it is considered to —

(a) have an adverse effect on human or animal health;

- (b) make the food derived from food-producing animals unsafe for human consumption.

(3) Where a feed that has been identified as being unsafe is part of a batch, lot or consignment from the same processing conditions, it shall be presumed that all of the feed in that batch, lot or consignment is so affected, unless the establishment can demonstrate to the Competent Authority the product safety of the rest of the batch, or consignment and so satisfy the feed safety requirement.

4.(1) Feed business operators at all stages of production, processing and distribution within businesses under their control shall ensure that, feeds satisfy the requirements of the Export of Fishery Products Act which are relevant to their activities and verify that such requirements are satisfied.

(2) The Competent Authority shall enforce this regulation, and monitor and verify that the relevant requirements are fulfilled by the feed business operators at all stages of production, processing and distribution.

5.(1) The Competent Authority shall—

- (a) perform its functions in a non-discriminatory manner;
- (b) assess the food safety

establishments and vessels to which section 3 of the Act applies, and of imports of fishery products for re-export to ensure compliance with these Regulations.

(2) The official controls shall include the checks set out in Schedule 2.

(3) Official control of fishery products and feed shall be carried out —

- (a) regularly and according to priorities determined by risk assessment;
- (b) where non-compliance is suspected; and
- (c) for the purpose of issue of permits and certificates.

(4) Official control shall be carried out using means proportionate to the end to be attained.

(5) Official control shall cover all stages of production, manufacture, processing, storage, transport, distribution and production of aquaculture feeds.

7.(1) Feed business operators shall conduct their manufacturing operations according to the requirements set out in Schedule 1.

(2) Feed business operators shall put in place, implement and maintain permanent written procedures based on the principles,

relevant public authorities thereof. In these circumstances or, where the batch, lot or consignment does not satisfy the feed safety requirements, that feed shall be

feed” or “complementary feed”, as appropriate;

- (b) name or business name and address of the feed business operator responsible for labelling particulars;
- (c) establishment approval number;
- (d) batch or lot reference number;
- (e) net quantity expressed in units of mass in the case of solid products, and in units of mass or volume in the case of liquid products;
- (f) list of feed additives preceded by the name and the content expressed as 'additives per kg';
- (g) moisture content if greater than 8%;
- (h) fat/oil content if greater than 5%;

(2) In addition the product labelling may include the following details—

- (a) the country of production or manufacture;
- (b) the description or trade name of the product;
- (c) an indication of the physical condition of the feed or the specific processing it has undergone;
- (d) the moisture content;
- (e) the date of manufacture;
- (f) special storage conditions;
- (g) the price of the product.

(3) Feed may be placed on the market only in sealed packages or containers. Packages or containers shall be sealed in such a way that when the package or container is opened the seal is damaged and cannot be reused.

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## SCHEDULE 1

### *Regulation 7*

#### **Conditions of Manufacturing of Aquaculture Feeds**

1.(1) Feed processing and storage facilities, equipment, containers, crates, vehicles and their immediate surroundings shall be kept clean, and effective pest control programmes shall be implemented.

Facilities and  
equipment

(2) The lay-out, design, construction and size of the facilities and equipment shall —

- (a) permit adequate cleaning;
- (b) be such as to minimise the risk of error and to avoid contamination, cross-contamination and any adverse effects generally on the safety and quality of the products and machinery coming into contact with feed shall be dried following any wet cleaning process.

(3) Facilities and equipment to be used for mixing and manufacturing operations shall undergo appropriate and regular checks, in accordance with written procedures pre-established by the manufacturer.

(4) All scales and metering devices used in the manufacture of feeds shall be appropriate for the range of weights or volumes to be measured and shall be tested for accuracy regularly.

(5) All mixers used in the manufacture of feeds shall be appropriate for the range of weights or volumes being mixed,





(2) All the staff must be informed clearly in writing of their duties, responsibilities and powers, especially when any change is made, so as to obtain the desired product quality.

3.(1) A qualified person responsible for production must be designated.

(2) Feed business operators must ensure that the different stages of production are carried out according to pre-established written procedures and instructions aimed at defining, checking and mastering the critical points in the manufacturing process.

(3) Technical or organisational measures must be taken to avoid or minimise, as necessary, any cross-contamination and errors. There must be sufficient and appropriate means of carrying out checks in the course of manufacture.

(4) The presence of prohibited feed, undesirable substances and other contaminants in relation to human or animal health shall be monitored, and appropriate control strategies to minimise the risk shall be put in place.

(5) Waste and materials not suitable as feed should be isolated and identified. Any such materials containing hazardous levels of veterinary drugs, contaminants or other hazards shall be disposed of in an appropriate way and not used as feed.

(6) Feed business operators shall take adequate measures to ensure

(9) A quality control plan must be drawn up in writing and implemented, including in particular, checks on the critical points in the manufacturing process, sampling procedures and frequencies, methods of anal

which only persons authorised by the feed business operator have access.

- (3) Feeds shall be stored and transport

network. They shall define by means of written procedures the destination of any recalled products, and before such products are put back into circulation they must undergo a quality-control reassessment.

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## **SCHEDULE 2**

*Reg. 6*

### **General principles of inspection**

1. Official control of the food safety conditions shall comprise one or more of the following checks and where necessary any

and HACCP procedures as set out in these Regulations;

- (f) examination of written material and other records which may be relevant to the assessment of compliance with this-regulation;
- (g) the reading of values recorded by measuring instruments;
- (h) controls carried out with the Competent Authority's own instruments to verify measurements taken by the operator;
- (i) any other activity required to ensure that the objectives of these Regulations are met.
- (j) certifying on request in writing the health conditions relating to any batch or consignment of aquaculture feed.

2. Whenever practicable, inspections for the purposes of official control shall be carried out without prior notification.

3. Inspection of aquaculture feed shall include an examination of the following characteristics in a sample of fishery products—

- (a) level of residues and contaminants;
  - (b) level of permitted additives;
  - (c) microbiological contamination;
  - (d) visual presence of parasites;
  - (e) presence of poisonous fish species or fishery products.
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**SCHEDULE 3***Sch.2, Para 3***Maximal levels of contaminants in aquaculture feeds**

1. These levels are maximal levels designated beyond which the product is declared unsafe for use as aquaculture feed.
2. Analysis shall only be required for the purposes of verifying product safety where contamination is thought to have occurred, where it is the responsibility of the processor to demonstrate product safety.

	<b>Mg/kg</b>	<b>Notes</b>
Arsenic	15 mg/kg	feed0.00 1.00 kBT0.7199 0.0000 0.0a000 T.2026 0.0000 TD(c)