

2. Intensified measures to be implemented for quality control of Vietnamese fishery consignments exported to Japan.

2.1. Urgent measures :

- On 4th July 2007, NAFIQAVER and VASEP have jointly organised a seminar for discussing measures to be implemented to stop the contamination of antibiotics residues in Vietnam fishery consignments exported to Japan and agreed to request the Ministry that besides the implementation of current control measures, it is required to take urgent measures towards the certification of exported consignments to make good shortcomings of the Decision No. 1052/QĐ-BTS.

- On 11th July 2007, Vietnam Ministry of Fisheries has promulgated the Decision No. 06/2007/QĐ-BTS (replacing the Decision No. 1052/QĐ-BTQ) on the implementation of urgent measures to control chemicals and antibiotics residues in fishery products exported to Japan, accordingly::

a. Only processing establishments meeting sectorial requirements on hygiene conditions and food safety are allowed to export their products to Japan;

b. 100% crustaceans and squids/octopus consignments intended to export to Japan must be inspected in compliance with state requirements;

2.1. Urgent measures (cont.):

C. Temporarily suspend the export of crusteances, squids/octopus and sea food mix consignments to Japan, originated from:

- + Establishments that had more than 2 consignments found with banned antibiotics) and have now newly-notified one;**
- + Establishments that had from 1 to 2 consignments found with banned antibiotics) and have now 2 newly-notified ones;**
- + Establishments that had not been notified yet and have now 3 notified ones;**

d. Test for banned chemicals and antibiotics residues in 100% imported raw material lots. Establishments exporting consignments produced from imported raw materials must clearly indicate the origin of used materials in final products records as well as record all necessary information for traceability as required.

2.2. Long-term measures :

- Organizing trainings on BMP/GaqP and CoC implementation for farmers. Carrying out the inspection and certification of safe aquaculture sites to improve the quality of post-harvested products.
- Implementing of fishery quality control Program at post-harvest stage by carrying out unexpected inspections at farms, middleman... and sampling for testing banned chemicals and antibiotics residues.
Applying penalties to violated stakeholders.
- Improving the awareness on food safety of all stakeholders in primary production chain (since 2000, more 20 thousands of farmers, fisherman and middleman) have been trained on food safety, more 10 thousands officers of local competent authorities have been trained on HACCP and inspection methods in processing establishments.)
- Stopping production of establishments that not meet requirements on hygiene conditions and food safety.

3. Proposals for cooperation between NAFIQAVED and Department of Food safety of Japan

- Inform NAFIQAVED of violated establishments (name, address, information of contaminated consignments) to facilitate the control.
- NAFIQAVED invite a delegation of Department of Food Safety of Japan to Vietnam to inspect the current control measures of Vietnam for fishery quality and discuss the possibility of signing bilateral agreement on the quality and safety control of fishery products traded between 2 countries.

3. Proposals for cooperation between NAFIQAVERD and Department of Food safety of Japan

- Through the Japanese Embassy in Vietnam and JICA, Vietnam Ministry of Fisheries is sending support proposals as below:

- a. Enhancing the effectiveness of control activities at post-harvest stage**
 - b. Enhancing capability in testing safety criteria and disease diagnostics**
 - c. Perfecting the legal frame of fishery sector on TBT and SPS and assisting the Ministry in operating the TBT-SPS Notification and Inquiry Points .**
 - d. Building-up and implementing risk analysis and traceability systems in production chain**
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