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NFPQIS

**ARRANGEMENT
ON FISHERIES PRODUCTS QUALITY CONTROL AND
FOOD SAFETY**

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NAFIQAVED

Between

**THE NATIONAL FISHERIES PRODUCTS QUALITY INSPECTION SERVICE OF THE
MINISTRY OF MARITIME AFFAIRS AND FISHERIES OF THE REPUBLIC OF KOREA**

And

**THE NATIONAL FISHERIES QUALITY ASSURANCE AND VETERINARY
DIRECTORATE OF THE MINISTRY OF AGRICULTURE AND RURAL
DEVELOPMENT OF THE SOCIALIST REPUBLIC OF VIETNAM**

The National Fisheries Products Quality Inspection Service (NFPQIS) of the Ministry of Maritime Affairs and Fisheries of the Republic of Korea and the National Fisheries Quality Assurance and Veterinary Directorate (NAFIQAVED) of the Ministry of Agriculture and Rural Development of the Socialist Republic of Viet Nam (hereinafter referred to as “the two sides”),

Desiring to strengthen mutual cooperation on fisheries quality, hygiene safety between the two sides,

Have reached the following arrangement:

Paragraph 1

The two sides will support and develop the cooperation in the fields of quality control, hygiene safety of fisheries products on the basis of equality and mutual benefit, in accordance with the relevant laws and regulations of the two countries.

Paragraph 2

The two sides will cooperate through, *inter alia*, the following:

- (a) Exchanges of information regarding development and enforcement of legislation on quality and safety control in the production and placing on the market of fisheries products and in the border control of fisheries products for import and export;
- (b) Study tours in the country of the other side to facilitate the exchange of information and knowledge between leaders and experts of both sides;
- (c) Monitoring of healthy safety conditions in the production and placing on the market of bivalve mollusks;
- (d) Monitoring of residues of certain harmful substances in aquaculture animals and products thereof; and

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- (e) Development and implementation of mutually recognized procedures for inspection and certification of fisheries products traded between the two countries.

Paragraph 3

The application of this arrangement will be limited to:

- (a) Raw fisheries products for human consumption; and
- (b) Aquatic animals and plants that were processed such as cut, heated, matured, dried, salted or brined without using the food additives or other materials.

Paragraph 4

The two side endeavor to:

- (a) Provide each other with updated information on its legislations and regulation regarding the quality and safety control of the processes of production and placing on the market of fisheries products for import and export. Any revision and supplementation to the legislation concerning the border control of fisheries products for import and export will be immediately informed to the other side in expeditious methods such as e-mail or tele-fax;
- (b) Consult each other to solve differences in border control regulations, and to develop a standard procedure for the issuance of health certificates or certificates of laboratory test results for fisheries products to be exported to the country of the other side, based on the provisions on obligatory border control of food/fisheries products of the CODEX, and international treaties;
- (c) Conduct thorough inspections of the health conditions of fisheries processing establishments that are registered in competent authority of exporting country (hereinafter referred to as "the registered establishment") to export their products to the country of the other side in order to assure the full implementation of their respective regulations on fishery quality and safety;
- (d) The importing country will annually inspect the registered establishment in subparagraph (c) above in order to assure the implementation of the sanitary control standard, and the exporting country shall provide the relevant information such as inspection methods, sanitation inspections and monitoring result of fisheries products of the exporting country in order to facilitate the inspection process by the importing country ;
- (e) Exporting country will periodically (each quarter) inform the other side of the details (name, address and approval number) of the registered establishment, and provide prompt notice of the registered establishment which are suspended from exporting fisheries products to the country of other side due to non-compliance with the regulations on quality and safety control. The notice shall indicate also the inspection results of suspended products;

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- (f) Assure quality and safety of fishery products exported to the country of the other side:
- Vietnamese fisheries products intended for export to Korea:
 - must be processed by the registered establishment of Vietnam
 - must be accompanied by health certificate issued by NAFIQAVED in order to ensure the inspection was conducted in accordance with Korean standards and items in the Appendix 1.
 - Especially, for Vietnamese puffer fish / blow fish must be inspected and certified by NAFIQAVED according to specific conditions in the Appendix 3 and the health certificate shall include name and address of the registered establishment and type of products.
 - Korean fisheries products intended for export to Vietnam:
 - must be processed by the registered establishment of Korea
 - must be accompanied by health certificate issued by NFPQIS in order to ensure the inspection was conducted in accordance with Vietnamese standards and items in the Appendix 2.
- (g) Ensure that, in accordance with the relevant laws and regulations of the two countries, the inspection of the fishery consignments exported and imported between the two countries can be substituted with the written document of health certificates or certification of laboratory test results issued by such authorized agencies as described in the subparagraph (f) above;
- (h) Notify the other side as to the reason for each detention of imports of fishery consignment from the country of the other side, whenever possible;
- (i) Establish and operate a Rapid Alert System between the two sides to provide swift warning of any fishery consignment violating the regulations on quality and safety;
- (j) Cooperate in study tours in the country of the other side with participation of leaders and/or experts in order to exchange knowledge and experience on management and control of quality and safety of fisheries products;
- (k) Establish a cooperative program to improve the training for analyzing food quality and safety criteria, and applying the best laboratory practices based on ISO/IEC 10725 and realizing a programme incorporating the split sample method of mutual verification of testing results; *and*
- (l) Establish a cooperative program to develop and implement a monitoring program for the health safety conditions of bivalve mollusks production and for residues of certain harmful substances in aquaculture animals and products.

Paragraph 5

Information such as the product name, country name, the name and registration code of the registered establishment shall be printed or marked on packages of fisheries products of the exporting sides in indelible manner.

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Paragraph 6

Based on the case of hygiene problem found in imported products, the importing side may suspend importation of the fisheries products produced, processed and packaged at the same processing establishments until the problems is completely resolved. Suspension may be lifted with the consent of the two sides.

Paragraph 7

The side sending officials and/or experts to the country of the other side will bear the expenses of travel and accommodation.

Paragraph 8

This arrangement will not prejudice the rights and obligations of the other side as defined in agreements and treaties concluded with any third country.

Paragraph 9


(a) This arrangement will enter in to force on 1 March 2008, remain in force an initial duration of five (5) years, and continue in force thereafter for subsequent periods of five (5) years unless either side notifies the other side in writing six (6) months in advance of its intention to terminate it.

(b) This arrangement may be revised or amended by mutual consent of the sides.


(c) This arrangement will replace the Arrangement signed by the National Fisheries Products Quality Inspection Service – Korean Ministry of Maritime Affairs and Fisheries and the National Fisheries Quality Assurance and Veterinary Directorate – Vietnam Ministry of Fisheries on the 7th June, 2004 in Ha Noi – Vietnam.

Done in quadruplicate in Hanoi, Vietnam on 14 November 2007 in English language, four (4) copies being equally authentic: two (2) for NFPQIS, two (2) for NAFIQAVED.

**For the National Fisheries Products
Quality Inspection Service under
the Ministry of Maritime Affairs
and Fisheries of the Republic of
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DIRECTOR-GENERAL OF NFPQIS

**For the National Fisheries Quality Assurance
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Ministry of Agriculture and Rural
Development of the Socialist Republic of
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Appendix 1

ITEMS, STANDARDS AND SUBJECTS OF IMPORT INSPECTION OF REPUBLIC OF KOREA

1. Items and standards

Items	Standards	Subjects
Heavy metal - Total mercury - Lead - Cadmium	0,5 mg/kg 2,0 mg/kg 2,0 mg/kg	Live, fresh, chilled, frozen, dried (except crustacea, echinoderm, chordate and seaweed) - Molluse
Antibiotics - Oxytetracycline - Chlortetracycline - Tetracycline	0,2 mg/kg (total amount of three materials)	Live, fresh, frozen - Aquacultured fish and crustaces - Abalone
- Chloramphenicol - Spiramycin	ND 0,2 mg/kg	Live, fresh, frozen - Aquacultured fish and crustaces
- Oxolinic acid	0,1 mg/kg	
- Enrofloxacin/Ciprofloxacin	0,1 mg/kg (total amount of two materials)	
Flumequin	0,5 mg/kg	Live, fresh, frozen - Aquacultured fish
- Sulfachlorpyridazine	0,1 mg/kg (total amount of fourteen materials)	
- Sulfadiazine		
- Sulfadimethoxine		
- Sulfamethoxypyridazine		
- Sulfamerazine		
- Sulfamethazine		
- Sulfamethoxazole		
- Sulfamonomethoxine		
- Sulfathiazole		
- Sulfaquinonxaline		
- Sulfadoxine		
- Sulfapenazole		
- Sulfisoxazole		
- Sulfachlorpyrazine		
Amoxicilline	0,05 mg/kg	Live, fresh, frozen - Aquacultured fish and crustaces
Ampicilline	0,05 mg/kg	
Doxycycline	0,05 mg/kg	Live, fresh, frozen - Aquacultured fish
PSP	80µg/100g	Bivalve molluscs
Tetrodo Toxin	Meet: 10MU/g Skin: 10MU/g	Blow fish(puffer)
SO ₂	0.03g/kg	Dried slices of fish

CO	20µg/kg 200µg/kg 10µl/l	Frozen tilapia(fillet, cut and slices) Frozen tuna(fillet, cut and slices) Frozen tilapia(vacuum packaged)
E.coli group	10/g	Frozen fish and molusc(food that is consumed without cooking)
Staphylococcus aureus Salmonellae Vibrio parahaemolyticus Listeria monocytogenes	Negative	Frozen fish and molusc(food that is consumed without cooking)
Viable Cell count	100,000/g	Frozen fish and molusc(food that is consumed without cooking)
Cholera	Negative	Live, fresh, chilled, frozen
Tar	Negative	Fresh, chilled, frozen - caviare - salmon and trout(fillet)

Appendix 2 :

**ITEMS, STANDARDS AND SUBJECTS OF IMPORT INSPECTION
OF THE SOCIALIST REPUBLIC OF VIETNAM**

1. Fishery and Fisheries Products (cooking before eating) :

No	Subjects	Items	Standard
1	Bivalve Mollusc products - -	Total Plate Count TPC (CFU/30 ⁰ C/ g)	10 ⁶
		<i>E.coli</i> (CFU/ g)	Neg
		Salmonella (in 25g)	Neg
		<i>S.aureus</i> (CFU/ g)	10 ²
		<i>V. cholerae</i> (in 25g)	Neg
		PSP (µg/100g)	80
		DSP (µg/100g)	60
		ASP (µg/100g)	20
		Mercury (mg/kg)	0,5
		Cadimium (mg/kg)	1,0
		Lead (mg/kg)	0,5
2	Frozen, Chilled fisheries products (excluding Aquaculture Products and Bivalve Mollusc products)	Total Plate Count TPC (CFU/30 ⁰ C/ g)	10 ⁶
		<i>E.coli</i> (CFU/ g)	10 ²
		Salmonella (in 25g)	Neg
		<i>S.aureus</i> (CFU/ g)	10 ²
		<i>V. parahaemolyticus</i> (CFU/ g)	10 ²
		Chloramphenicol	ND
3	Frozen, Chilled Aquaculture Products	Total Plate Count TPC (CFU/30 ⁰ C/ g)	10 ⁶
		<i>E.coli</i> (CFU/ g)	10 ²
		Salmonella (in 25g)	Neg
		<i>S.aureus</i> (CFU/ g)	10 ²
		<i>V. parahaemolyticus</i> (CFU/ g)	10 ²
		Chloramphenicol	ND
		Nitrofurans (AOZ, AMOZ, SEM, AHD)	ND
4	Pre-processed dried fisheries products	Total Plate Count TPC (CFU/30 ⁰ C/ g)	10 ⁶
		<i>E.coli</i> (CFU/ g)	10
		Coliform	10 ²
		<i>Cl.perfringens</i>	20
		Salmonella (trong 25g)	Neg
		<i>S.aureus</i> (CFU/ g)	10 ²

2. Fisheries Products (ready to eat) :

No	Subjects	Items	Standard
1	Frozen, Chilled fisheries products (excluding Aquaculture Products and Bivalve Mollusc products)	Total Plate Count TPC (CFU/30 ⁰ C/ g)	10 ⁵
		E.coli (CFU/ g)	3
		Salmonella (in 25g)	Neg
		S.aureus (CFU/ g)	10
		V. parahaemolyticus (CFU/ g)	10
		Chloramphenicol	ND
2	Bivalve Mollusc products	Total Plate Count TPC (CFU/30 ⁰ C/ g)	10 ⁵
		E.coli (CFU/ g)	3
		Salmonella (trong 25g)	Neg
		S.aureus (CFU/ g)	10
		V. parahaemolyticus (CFU/ g)	10
		PSP (µg/100g)	80
		DSP (µg/100g)	60
		ASP (µg/100g)	20
		Mercury (mg/kg)	0,5
		Cadimium ((mg/kg)	1,0
Lead (mg/kg)	0,5		
3	Dried fisheries products	Total Plate Count TPC (CFU/30 ⁰ C/ g)	5x10 ⁴
		E.coli (CFU/ g)	Neg
		S.aureus (CFU/ g)	10
		Salmonella (in 25g)	Neg
		Shigella (in 25g)	Neg
		V. parahaemolyticus (CFU/ g)	Neg
		Fungi (CFU/ g)	Neg

* ND : Not detected

* Neg : Negative

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Appendix 3

Special conditions for importing puffers products into Republic of Korea

(1) The kinds of puffers that It will be able to imported.

No.	Scientific name
1	<i>Fugu niphobles, Takifugu niphobles</i>
2	<i>Fugu poecilonotus, Takifugu poecilonotus</i>
3	<i>Fugu pardalis, Takifugu pardalis</i>
4	<i>Fugu vermicularis vermicularis, Takifugu vermicularis snyderi</i>
5	<i>Fugu vermicularis porphyreus, Takifugu porphyreus</i>
6	<i>Fugu obscurus, Takifugu obscurus</i>
7	<i>Fugu chrysops, Takifugu chrysops</i>
8	<i>Fugu rubripes rubripes, Takifugu rubripes</i>
9	<i>Fugu rubripes chinensis, Takifugu rubripes chinensis</i>
10	<i>Fugu xanthopterus, Takifugu xanthopterus</i>
11	<i>Logocephalus inermis</i>
12	<i>Logocephalus wheeleri</i>
13	<i>Logocephalus gloveri</i>
14	<i>Sphoeroides pachygaster, Liosaccus pachygaster</i>
15	<i>Fugu flavidus, Takifugu flavidus</i>
16	<i>Chilomycterus affinis</i>
17	<i>Diodon holocanthus</i>
18	<i>Diodon liturosus</i>
19	<i>Diodon hystrix</i>
20	<i>Ostracion cubicus</i>
21	<i>Fugu, Takifugu</i>

(2) Type of imports : Live, fresh, chilled and frozen.

- Raw puffers that did not processed.
- Puffers that will be able to find the kinds of it by only eviscerating without other process.

(3) Provide that imported puffer accompanied with the certificate of coutry-of-origin which it to declare or certify that the puffer was caught from the East sea or sea area of Bohai or Yellow sea or East china sea, may be exempted from the test of tetrodotoxin when the puffer consignment is classified into the Document inspection or Organoleptic inspection.

Also, the certificate of coutry-of-origin shall be certified the scientific name and the area of catch by the government agency or approved agency by the government of exporting coutry.