



# Food safety is everyone's business in fisheries

## The importance of food safety

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Wild capture fisheries products are an important source of nutritious food, contributing with 90 million tonnes (51 percent of the global production of aquatic animals) to food security. They provide nutrients for millions of people all over the world and are a very relevant food commodity for rural communities, in particular in some Small Island Developing States. Aquatic foods of animal origin are important for a healthy and balanced diet, providing high-quality proteins and essential amino acids, vitamins (particularly A, B and D), phosphorus and minerals such as iron, calcium, zinc, iodine, magnesium, potassium and selenium, and are a primary dietary source of omega-3 fatty acids.

Food safety in fisheries is essential to achieve the Sustainable Development Goals (SDGs). **Wild capture** products present specific food safety hazards because it is not possible to control the diet of wild fish and the levels of contaminants or pathogens in their living environment for most species. In addition, fishing activities might bring certain hazards from harvesting and onboard activities, as well as challenges to control time/temperature onboard if resources are not in place.



# What are the benefits of food safety?

- Reduced food insecurity;
- Reduced foodborne diseases;
- Improved consumer trust;
- Improved human development;
- Improved uptake of important micronutrients from fishery products;
- Reduced fish loss and waste.

## How to achieve food safety in the fisheries sector

### AUTHORITIES

- **Set up** monitoring systems for chemicals and biological agents of concern such as marine biotoxins or mercury, which are key to ensuring food safety from the initial stages of the value chain.
- **Develop** training plans for stakeholders to enable the dissemination of food safety information along the fisheries production chain.
- **Establish** appropriate regulation, including inspection, and enforcement in fishing vessels, factory vessels, fish factories and distribution are key for consumer protection and for strengthening the economy.
- **Adopt** a One Health approach by implementing an appropriate wastewater management and contributing to environmental health.

To build better awareness and promote food safety practices, in observance of World Food Safety Day (7 June) team up with partners within the sector to engage with consumers by organizing a food safety workshop, demonstration or conference.

### THE COLD CHAIN IS ESSENTIAL!

Fishery products must be chilled rapidly and held at a temperature as close as possible to 0 °C and cold chain should be maintained during transport, processing and marketing activities.

### FISHERS, PROCESSORS AND TRADERS

- **Ensure** that fishing vessels meet food safety requirements for hygienic, high-quality handling of fresh fish and shellfish. These requirements are described in the [Codex Code of Practice for Fish and Fishery Products](#).
- **Maintain** time and temperature control, which is the most effective method for ensuring food safety.
- **Implement** a Hazard Analysis and Critical Control Point (HACCP) system when possible for fishing operations and at later stages of the value chain.