

Legal Notice No. 18 of 1995.

THE REPUBLIC OF THE GAMBIA.

**FISHERIES REGULATIONS
1995**

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FISHERIES REGULATIONS, 1995

PART 1 - PRELIMINARY

- Short title 1. These Regulations may be cited as the Fisheries Regulations, 1995 and shall be deemed to have come into force on 1st January, 1995.
- Interpretation Act No.1 of 1991 2. In these Regulations, unless the context otherwise requires, the terms and phrases defined in the Fisheries Act, 1991, shall bear the same meaning under these Regulations.

PART II - FOREIGN FISHING VESSEL LICENCE

- Applications and renewal of applications 3. (1) An application for a foreign fishing vessel licence shall
- (a) be in Form 1 of Schedule I; and
 - (b) be in writing, or in the form of a telefax, a telex or a cable.
- (2) An application for the renewal of a foreign fishing vessel licence shall be in accordance with Form 2 of Schedule I and the requirement of subsection (1)(b) shall apply.
- Licence 4. A foreign fishing vessel licence shall be in the form set out in Schedule II.
- Fees 5. (1) The fee payable for the issue of licences in respect of foreign fishing vessels is the amount set out in Schedule III, and no prorata payment shall be accepted.

(2) Where a foreign fishing vessel is authorized to fish in accordance with a fisheries access agreement, the fee payable for the issue of a licence shall be as set out under that access agreement.

General
conditions

6. (1) The holder of a licence in respect of a foreign fishing vessel shall, in addition to any condition prescribed by the Director under section 26 of the Act, comply with the following conditions:

- (a) no fishing shall be undertaken in the fisheries waters except as authorized by the licence;
- (b) any change in the information set out in the application form shall be notified to the licensing officer as soon as practicable and, in any case, not later than seven days from the date of the change;
- (c) no fish shall be trans-shipped from or onto the vessel while in the fisheries waters except with the permission of the licensing officer and in accordance with such conditions as he may specify;
- (d) the Master and each member of the crew of the vessel shall, while in the fisheries waters, comply with any directions given by an authorised officer, and in particular shall, on request by the authorised officer,
 - (i) stop the vessel;
 - (ii) permit an authorised officer to board the vessel and co-operate with him in any inspection; or
 - (iii) bring the vessel into port.

- (e) the Master of the vessel shall, while in the fisheries waters, take all reasonable measures and precautions to avoid causing damage to any local fishing operations including non-commercial operations;
- (f) the vessel shall at all times, while in the fisheries waters,
 - (i) fly the flag of its Flag State;
 - (ii) display clearly the name of the vessel in large letters on the bows and stern of the vessel; and
 - (iii) display indentification markings in accordance with Schedule VIII;
- (g) the Master of the vessel shall cause a logbook to be maintained on the vessel on a daily basis in such form as the licensing officer may require for the purpose of recording the fishing operations of the vessel while within the fisheries waters;
- (h) the logbook maintained under paragraph (g) shall be transmitted in its original and unaltered form to the licensing officer or to any other person or organisation designated by the licensing officer,
 - (i) not later than 45 days after the completion of the voyage to which the logbook relates; or
 - (ii) at any other time at the request of the licensing officer or of any authorised officer;

- (i) the Master of the vessel shall cause daily reports, using the Gambian national grid reporting system prescribed in Schedule V, to be made to the licensing officer or to such other person or organisation as the licensing officer may designate containing the information set out in Schedule VI, at a time and through a radio frequency to be specified by the licensing officer, after consultations with the relevant authority;
- (j) the Master or owner of the vessel or his authorised local representative shall notify the licensing officer or such other person or organisation as the licensing officer may designate of the estimated time of entry or exit of the vessel into or from any port in The Gambia at least 24 hours prior to such entry or exit;
- (k) the Master and each member of the crew of the vessel shall allow and assist any person designated in writing by the licensing officer as an observer to
 - (i) board the vessel for scientific, compliance, monitoring and other functions;
 - (ii) embark or disembark at a place and time specified by the licensing officer;
 - (iii) have full access to and use of all facilities and equipment on board the vessel which the observer may determine is necessary to carry out his duties, including,
 - (aa) full access to the bridge, fish on board, and areas which may be used to hold, process, weigh and store fish;

- (bb) removing samples;
 - (cc) full access to the vessel's records, its logs and documentation for the purpose of records inspection and copying;
 - (dd) reasonable access to navigation equipment, charts and radios; and
 - (ee) other information relating to fishing;
- (iv) carry out all duties safely;
- (l) the Master or any crew member of the vessel shall not assault, obstruct, resist, delay, refuse boarding to, intimidate or interfere with, an observer in the performance of his duties;
 - (m) the Master shall provide the observer while on board the vessel, without charge, with officer level accommodation, food and medical facilities;
 - (n) the following costs of the observer shall be met by the Owner, Charterer or Agent, as the case may be:
 - (i) full travel costs from The Gambia to and from the vessel;
 - (ii) salary (to be paid in full for the period of validity of the licence,) to the licensing officer in a deposit account to be maintained by the Director; and

- (iii) full insurance coverage;
- (o) at least 20 per cent of the crew on board must be Gambian nationals;
- (p) the Master or any crew member of the vessel shall not assault, obstruct or intimidate any Gambian crew member of the vessel;
- (q) the following costs of Gambian crew members shall be met by the Owner, Charterer or Agent, as the case may be:
 - (i) full travel costs from The Gambia to and from the vessel;
 - (ii) salary; and
 - (iii) full insurance coverage.

(2) Any records, logbooks or modifications required to be maintained or made under Sub-Regulation (1), shall be maintained or made in English.

Local representative

7. (1) Where a licence has been issued in respect of a foreign fishing vessel the Master, Owner, or Charterer of the vessel shall appoint a local representative who is authorized to act on behalf of the Master, Owner or Charterer of that vessel and who is able to accept responsibility, legal or otherwise, on behalf of the Master, Owner or Charterer for any action or requirement taken in respect of that vessel.

(2) The Minister may exempt from the requirement of Sub-Regulation (1) any foreign fishing vessel licensed to fish pursuant to a fisheries access agreement under section 22 of the Act.

(3) For the purpose of sub-regulation (1), "local representative" means a local company, partnership or other form of business enterprise which

- (a) is incorporated or registered under the laws of The Gambia;
- (b) is concerned in and actually carries out fishing activities;
- (c) owns a landed property in The Gambia with demonstrable fishing-related investment on the property; and
- (d) has its principal place of business in The Gambia.

Stowage of
gear

8. A foreign fishing vessel that is not licensed under the Act, or being licensed is in possession of fishing gear the mesh size of which is less than those prescribed under Schedule VII, shall stow its fishing gear in such manner as not to be readily available for fishing and in particular shall,

- (a) in the case of purse seiners,
 - (i) lower the beam as far as possible so that the vessel cannot be used for fishing but so that the skiff is accessible for use in emergency situations;
 - (ii) tie the helicopter, if any, down;
 - (iii) secure the launches; and
- (b) in the case of trawlers, disconnect all nets, trawl boards and weights from their towing or hauling wires, ropes or rigid frames and, either stow them below deck or securely lash them to some part of the superstructure of the vessel.

PART III - LOCAL FISHING VESSEL
LICENCE

Application and
renewal of
application

9. (1) An application for a local fishing vessel licence shall be in writing in Form 1 of Schedule I.

(2) An application for the renewal of a local fishing vessel licence shall be in writing in accordance with Form 2 of Schedule I.

Licence form

10. A licence for a local fishing vessel shall be in the form set out in Schedule II.

Fees

11. The fee payable for the issue or renewal of a licence in respect of a local fishing vessel is the amount set out in Schedule IV, and no prorata payment shall be accepted.

Conditions
for the
issue of a
licence

12. No licence in respect of a local fishing vessel shall be issued or renewed unless

- (a) an application has been made in accordance with Regulation 9;
- (b) any information requested by the Minister or a licensing officer and relevant to the proposed fishing operation has been provided in the manner requested; and
- (c) the fee prescribed under Regulation 11 has been paid.

General
conditions

13. The holder of a licence in respect of a local fishing vessel shall in addition to the conditions prescribed under section 17 of the Act, comply with the following general conditions:

- (a) any change in the information set out in the application form shall be notified to the licensing officer as soon as practicable and, in any case not later than seven days from the date of the change;
- (b) the vessel shall display the identification markings in accordance with the specifications set out in Schedule VIII; and
- (c) the vessel shall operate in accordance with the law relating to the safety of vessels.

PART IV - CONSERVATION MEASURES

Area restrictions

14. (1) The following restrictions shall apply in the areas indicated:

- (a) no vessel other than canoes shall fish within seven nautical miles of the low water mark, or within seven nautical miles from the most westerly uncovering rocks at Bijol Island;
- (b) vessels not more than 250 gross registered tonnage shall fish beyond seven nautical miles of the low water mark or from the most Westerly uncovering rocks at Bijol Island;
- (c) vessels above 250 gross registered tonnage shall not fish within twelve nautical miles of the low water mark or from the most Westerly uncovering rocks at Bijol Island;

- (d) for the purpose of measurement, the distances referred to in this sub-Regulation shall be measured in accordance with the provisions of Schedule IX.

(2) Still or moving photographic record shot from an aircraft authorized to carry out surveillance duties, of a vessel fishing within a restricted area, shall be admissible in evidence.

(3) The photographs must be taken in the following manner:

- (a) one photograph showing the vessel alleged to be committing the offence;
- (b) one photograph showing the aircraft's Global Positioning System; and
- (c) one photograph showing details of the vessel fishing, that is to say, the position of warps, booms rigged for fishing, trawl boards, nets, lines, gear being hauled and other similar details.

(4) The photographs shall be taken in rapid sequence, indicating the date and time they were taken.

**Gear
restrictions**

15. The following restrictions on the use of fishing gear shall apply in addition to any restrictions otherwise imposed:

- (a) no trawling shall be undertaken in the waters of the River Gambia;
- (b) no gillnets shall be set in the waters of the River Gambia within two nautical miles of Dog Island and Fort James Island;
- (c) no beach seines shall be used in the fisheries waters; and

- (d) no fishing vessel shall have on board or use for fishing any net the mesh size of which is less than that indicated in Schedule VII.

Definition
of River
Gambia

16. For the purpose of these Regulations, the River Gambia includes all waters landward of a line drawn from Cape Point to Buniadu Point.

Lobsters

17 (1) No person shall

- (a) catch or retain, or sell or expose for sale, or buy or export or have in his possession a lobster that is carrying eggs or is undersized; or
- (b) remove the eggs from a lobster or have in his possession, sell or buy any such lobster from which the eggs have been removed.

(2) For the purpose of this Regulation, "undersized" means having a carapace length of less than seventy-five millimetres measured from immediately behind the rostral horns to the maximum concavity of the rear edge of the carapace as illustrated in Schedule X.

Fish size
Limitations

18 (1) No Person shall catch or retain, sell, process or be in possession of any fish of an average weight or length which is less than the fish weight or length limitations set out in Schedule XI.

(2) For the purpose of determining the average weight of shrimp under Sub-Regulation (1), samples of one kilogramme of the shrimp shall be taken and the total count of shrimp shall not exceed sixty-five per kilogramme.

PART V - AQUACULTURE, PROCESSING,
EXPORT AND MARKETING OF FISH

Application
to operate
aquaculture
establishment

19. (1) An application for a permit to operate an aquaculture establishment shall be in writing addressed to the Director and shall be accompanied by information on details contained in Schedule XII.

(2) Where an application under Sub-Regulation (1) is approved, the applicant shall be issued with an aquaculture establishment permit in accordance with Schedule XIII.

Application
to operate
export fish
processing
establishment

20. (1) An application for a permit to operate an export fish processing establishment shall

(a) be in writing addressed to the Director;

(b) be accompanied by information on details contained in Schedule XIV; and

(c) conform with the processing establishment certification requirements as provided in Schedule XV.

(2) Where an application under Sub-Regulation (1) is approved, the applicant shall be issued with an export fish processing establishment permit in accordance with Schedule XVI.

Conditions of
export fish
processing
establishment
permit

21. (1) Where a person is issued with a permit to operate an export fish processing establishment, he shall

(a) maintain and operate the establishment in a sanitary manner;

- (b) establish and maintain an effective system for the quality control of the establishment; and
- (c) conform to quality standards for specific fish and fishery products and codes of practice that may be introduced.

(2) An authorised officer may conduct periodic inspections of an export fish processing establishment.

(3) Where after an inspection it appears to an authorized officer that the provisions of Sub-Regulation (1) have not been complied with, the authorized officer may, with the approval of the Director, order that exports of the products of the establishment and current production be suspended until such time that he is satisfied that the provisions are being or will be complied with.

(4) The Director may, where an order under Sub-Regulation (3) is not complied with, direct the establishment to be closed.

Labelling
of products

22. All frozen, canned or packaged products of an export fish processing establishment shall, before sale, be clearly labelled indicating

- (a) the name and nature of the product;
- (b) the list of ingredients;
- (c) the net contents;
- (d) the name and address of the manufacturer;
- (e) the country of origin;

(f) the date of production and expiry; and

(g) the lot number;

Application
for export
permit

23. (1) An application for a permit to export from The Gambia any fish or fish product shall be in Schedule XVII.

(2) The Director may grant an applicant a permit for the export of fish or fish products in accordance with Schedule XVIII provided that it has been confirmed that the products have been prepared under wholesome conditions and are fit for human consumption.

(3) The Director may request a recognised institution to conduct and submit to him, the results of specified microbiological or chemical tests, in respect of fish products intended for export.

Marketing of
fish or fish
product

24. (1) A person who buys or in any way deals in fish or fishery product in The Gambia for purposes of trading in such fish or fishery product on a retail or wholesale basis, whether in The Gambia or elsewhere, shall apply for a permit from the Director.

(2) Where an application is made under sub-regulation (1), the Director may issue the applicant with a permit for a period not exceeding twelve months on such terms and conditions (which shall be expressly stated on the permit) as the Director may determine.

(3) A permit issued under sub-regulation (2) shall be free of charge and may be renewed upon expiration.

(4) The Director may in his discretion exempt any class of buyers or dealers in fish or fishery product from the requirements of this Regulation, provided that such class of buyers or dealers comprises persons who trade in fish or fishery product on a negligible scale for purposes of domestic consumption in The Gambia.

(5) A person who buys or deals in fish or fishery product without a permit and not belonging to an exempted class under sub-regulation (4), or who having obtained a permit buys or deals in fish or fishery product contrary to the terms and conditions of such permit, commits an offence.

Prohibition

25. No person shall export from The Gambia in an unprocessed condition or form any species of Shrimps, lobsters, Soles or Cephalopods, except with the written permission of the Director.

PART VI - REVOCATION

Revocation

26. The Fisheries Regulations, 1978 are hereby revoked.

SCHEDULE I

THE REPUBLIC OF THE GAMBIA

FORM 1: APPLICATION FORM FOR A FISHING LICENCE

I. APPLICANT

1. Name of Applicant (Trade Name)
2. Business Registration No:
3. First name and surname of applicant:
.....
4. Date and place of birth:
5. Occupation:
6. Address:
7. No of employees Permanent
Temporary

II. VESSEL

1. Name Former name
2. Name of Master
3. Country of Registration
Former country of Registration
4. Registration No: Former registration
No:
5. Radio Call Sign call frequency
6. Hull Materials
7. Date of construction: Date Month Year
8. Place of construction
9. Length
10. Width
11. Loaded draught
12. Gross tonnage

13. Displacement tonnage ,.....
14. Net tonnage
15. Main engine power
16. Fuel capacity
17. Period of licence requested (Maximum 12 months)
18. Proposed commencement date of fishing operations
19. If previously licensed under the Act,
 - (a) state the number of the last licence held
 - (b) specify any changes to information previously provided
20. Current Fishing licences held elsewhere:

<u>COUNTRY</u>	<u>LICENCE NO</u>	<u>PERIOD</u>
.....		
.....		
.....		
.....		

II. LIST OF NAVIGATION, SOUNDING AND TRANSMISSION INSTRUMENTS

- | | | |
|-------------------------------------|-------------|------------------|
| 1. Radar | 5. Sonar | 8. VHF radio |
| 2. GPS/Satellite navigation systems | 6. Netsonde | 9. HF, BLU radio |
| 3. Automatic pilot | 7. Scanmar | 10. Telex |
| 4. Route plotter | | |
| 11. Other (Please specify): | | |

IV CONSERVATION

- | | |
|-------------------------------------|--------------------------|
| 1. Packed in ice | 2. Ice and refrigeration |
| 3. Freezing in brine | 4. Plate Freezing |
| 5. Refrigerated sea water | |
| 6. Total refrigerating power: | |
| 7. Number of fish holds: | |
| 8. Fish hold capacity: | |

V. TYPE OF FISHING

A. Inshore Demersal

Shrimp Fish and cephalopod

Type of fishing gear: Fish Shrimps

Longline fishing

- | | | |
|----|--------------------------------|------------------------|
| 1. | Length of trawl: | Headline |
| | Mesh size in the body: | |
| | Mesh size in the wings | |
| | Mesh size in the cod end | |
| 2. | Length of line: | Number of hooks: |
| | Number of lines: | Size of hooks: |

B. Deep-sea Demersal

Shrimp Fish

Type of fishing gear: Shrimp Fish

Long line fishing

- | | | |
|----|--------------------------------|-----------------------|
| 1. | Length of trawl: | Headline |
| | Mesh size in the body | |
| | Mesh size in the wings | |
| | Mesh size in the cod end | |
| 2. | Length of line | Number of hooks |
| | Number of lines | Size of hooks |

C. Inshore Pelagic

Palagic trawler

Seiner

1. Length of trawl: Headline
Mesh size in the body
Mesh size in the wings
Mesh size in the cod end
2. Length of seine: Depth of seine
Mesh size

D. Deep sea pelagics (tuna)

Type of fishing gear: Seine

Pole and line

1. Length of seine Depth of seine
Meshsize
2. Number of poles and lines

E. LONGLINE AND POTS

1. Length of lines Number of hooks
Number of lines Size of hooks
2. Number of Pots material
- Length (base diameter)
- Width (upper diameter)
- Diameter of openings method of cover
- mesh (cover)

VI SHORE INSTALLATIONS

1. Address
-
2. Permit No
3. Activities
- Domestic wholesale fish trade
- Retail Export

4. Description of processing and conservation plant:

.....
.....
.....
.....
.....

5. No. of employees:

Gambians Foreigners:

Permanent Temporary

DECLARATION

I declare that the information contained herein is correct and true to the best of my knowledge and I understand that I am required to report any change in the information contained in this form to the licensing officer within 7 days of the change.

Signature of Applicant

Specify whether owner, charterer or agent

NOTE: ANY LICENCE ISSUED ON THE BASIS OF THIS APPLICATION FORM IS LIABLE TO CANCELLATION IF ANY OF THE INFORMATION GIVEN IN THIS APPLICATION FORM IS INCORRECT.

FORM 2: APPLICATION FOR THE RENEWAL OF A FISHING LICENCE

I wish to apply to renew the licence issued in respect of the undermentioned vessel:

I. APPLICANT

1. Name of Applicant (Trade Name)
2. Business Registration No:
3. First name and surname of applicant
4. Address

II. VESSEL

1. Name
2. Country of Registration
3. Registration No: 4. Radio Call Sign
5. Name of Master
6. GRT 7. HP

III. TYPE OF FISHING

IV. PREVIOUS LICENCE

1. No: of most recent licence held
2. Valid From:/...../19..... To: .../.../19

DECLARATION

I declare that the information contained herein is correct and true to the best of my knowledge and that all other information contained in my previous application remain unchanged. I understand that I am required to report any change in the information contained in this form to the licensing officer within seven days of the change.

Signature of Applicant

Specify whether owner, charterer or agent

NOTE: ANY LICENCE ISSUED ON THE BASIS OF THIS APPLICATION FORM IS LIABLE TO CANCELLATION IF ANY OF THE INFORMATION GIVEN IN THIS APPLICATION FORM IS INCORRECT.

SCHEDULE II

THE REPUBLIC OF THE GAMBIA

FISHING VESSEL LICENCE

1. APPLICANT

ISSUED TO _____
ADDRESS _____

SPECIFY WHETHER OWNER, CHARTERER OR AGENT

2. VESSEL

NAME _____
COUNTRY OF REGISTRATION _____
REGISTRATION NO: _____
RADIO CALL SIGN _____ FREQUENCY _____
ENGINE HORSEPOWER _____

3. OPERATIONS AUTHORIZED

(a) FISHING

(i) TRAWLING
 SHRIMP
 PELAGIC
 FISH & CEPHALOPODS

(ii) PURSE SEINING
 TUNA
 SMALL PELAGICS

(iii) OTHER (SPECIFY) _____

(b) TO LOAD UNLOAD OR TRANS-SHIP FISH OR SUPPLIES

4. CONDITIONS

MINIMUM MESH SIZE AUTHORIZED _____
ZONE LIMIT _____
TARGET SPECIES _____
AUTHORIZED LANDING PLACE (S) _____
SPECIAL CONDITIONS _____

PERIOD OF VALIDITY: FROM _____ TO _____
DATE OF ISSUE _____
FEES PAID _____

DIRECTOR OF FISHERIES

THE VESSEL, DETAILS OF WHICH APPEAR ABOVE, IS HEREBY AUTORIZED TO DO SUCH OF THE ABOVE, SUBJECT TO THE HOLDER COMPLYING AND ENSURING THAT THE VESSEL IS USED IN CONFORMITY WITH THE PROVISIONS OF THE FISHERIES ACT, 1991 AND THE FISHERIES REGULATIONS, 1995.

SCHEDULE III

FOREIGN FISHING VESSEL LICENCE FEES

1. TRAWLERS (FOR FISH AND CEPHALOPODS)

with engine capacity of:

(a) less than 400 H.P	D500 per GRT Per Annum
(b) 400 H.P. or More	D600 " " " "

2 SHRIMP TRAWLERS	D750 " " " "
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3 SEINERS/PELAGIC TRAWLERS	D300 " " " "
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(for small pelagics)

4 PROCESSING/STORAGE VESSELS	D200 " " " "
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5 TUNA VESSELS	D500 per tonne of Tuna caught in the Fisheries waters
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(a) FOR PURSE SEINERS	A lump sum of D25,000 per annum (equivalent to a catch of 50 tonnes of Tuna per year) prior to licensing of the vessel.
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(b) FOR LONGLINERS AND POLE AND LINE VESSELS	A lump sum of D10,000 per annum (equivalent to a catch of 20 tonnes of Tuna per year) prior to licensing of the vessel.
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If the quantity of Tuna caught within a year exceeds the minimum quantity paid for, then additional payment for the difference will be computed by the Director and payable by the licensee to the Accountant General

However, if the quantity of Tuna caught is less than the minimum quantity paid for, the resulting balance shall not be reimbursable.

- | | | |
|----|--|--------------------------------|
| 6. | SPORT FISHING VESSELS | D1000 per vessel
per annum. |
| 7. | APPLICATION FOR FISHING
LICENCE FORMS | D50 per set. |

SCHEDULE IV

LOCAL FISHING VESSEL LICENCE FEES

- | | | |
|----|--|---|
| 1. | TRAWLERS (FOR FISH AND CEPHALOPODS)
with engine capacity of | |
| | (a) less than 400 H.P | D200 per GRT Per Annum |
| | (b) 400 H.P. or more | D250 " " " " |
| 2. | SHRIMP TRAWLERS | D300 " " " " |
| 3. | SEINERS/PELAGIC TRAWLERS | D150 " " " " |
| 4. | PROCESSING/STORAGE VESSELS | D100 " " " " |
| 5. | TUNA VESSELS | D200 per tonne of
tuna caught in the
Fisheries Waters. |
| | (a) FOR PURSE SEINERS | A lump sum of D10,000 per
annum (equivalent to a catch
of 50 tonnes of Tuna per
year) prior to licensing of
the vessel. |
| | (b) FOR LONGLINERS AND
POLE AND LINE VESSELS | A lump sum of D4000
per annum (equivalent to a
catch of 20 tonnes of Tuna
per year) prior to licensing
of the vessel. |

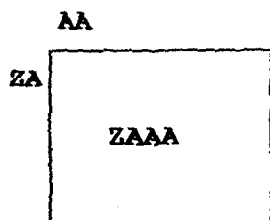
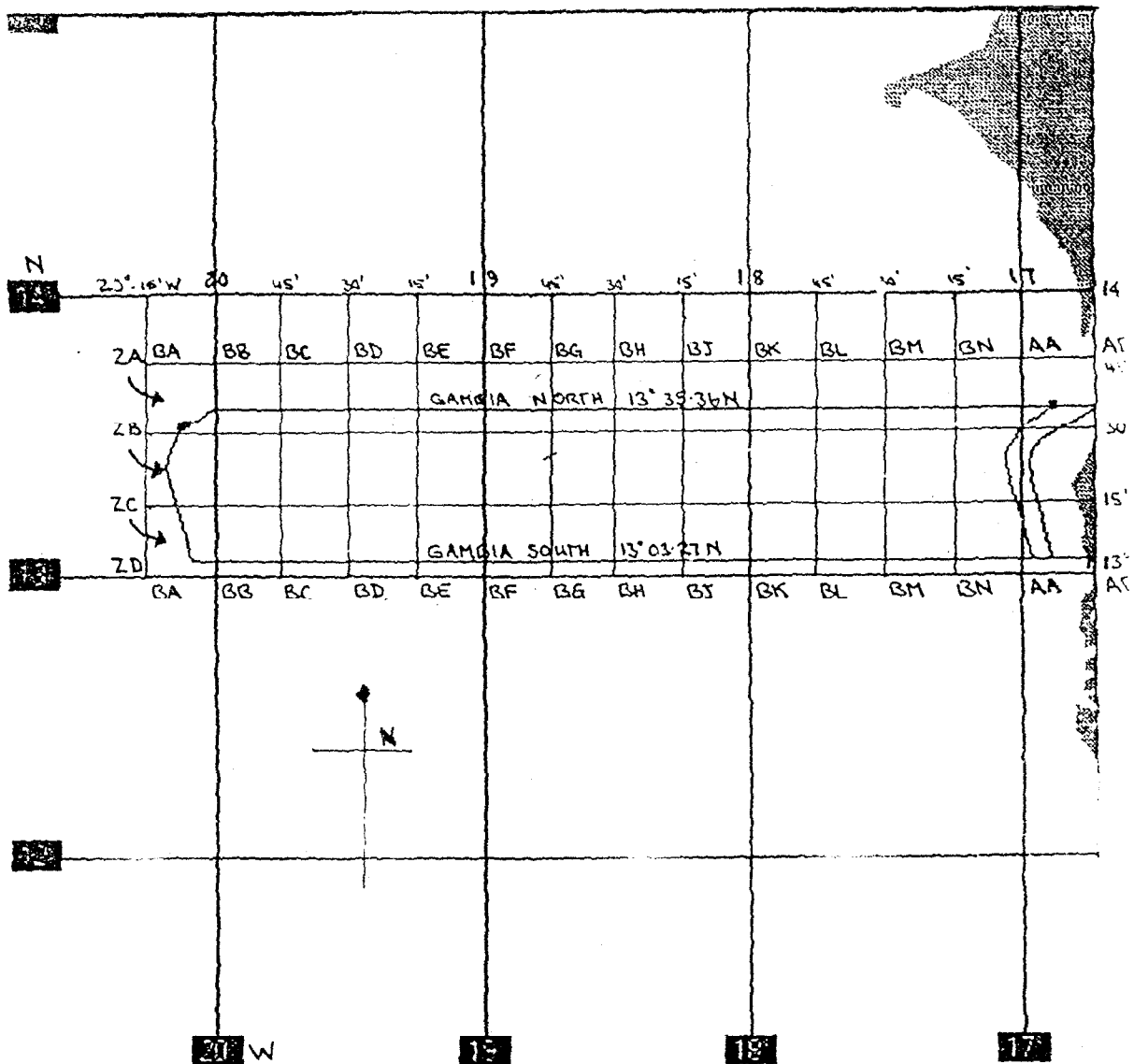
If the quantity of tuna caught within a year exceeds the minimum quantity paid for, then additional payment for the difference will be computed by the Director and payable by the licensee to the Accountant General.

However, if the quantity of Tuna caught is less than the minimum quantity paid for, the resulting balance shall not be reimbursable.

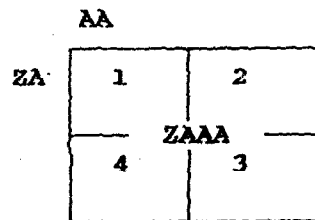
- | | | |
|----|--|---------------------------|
| 6 | SPORT FISHING VESSELS | D500 per vessel per annum |
| 7. | APPLICATION FOR FISHING
LICENCE FORMS | D50 per set |

SCHEDULE V

THE GAMBIA: NATIONAL GRID REPORTING SYSTEM.



IDENTIFY SQUARE WITH
VERTICAL AXIS LETTERS
FIRST, THEN HORIZONTAL
AXIS LETTERS: VIZ ZAAA.



INSHORE SQUARES MAY BE DIVIDED INTO
4 SMALLER UNITS FOR ACCURATE REPORTING

NW: ZAAA1
SE: ZAAA3

NE: ZAAA2
SW: ZAAA4

SCHEDULE VI

DAILY CATCH REPORT FORM: EXPLANATION.

A Daily Catch Report Form is attached overleaf, and is in the format which the fishing vessel will use to make its daily radio report.

THE PROCEDURE WILL BE AS FOLLOWS:

Radio will be tuned to the Fisheries (MCS UNIT) frequency (2555.0). Vessels calling will call as instructed by saying

"FISHERY CONTROL, FISHERY CONTROL, THIS IS (CALLSIGN), I

WISH TO SEND MY DAILY CATCH REPORT."

They will then read as follows:

ALPHA. 6KMA (Where 6KMA is the CALLSIGN).

BRAVO. DATE (The Date will be that of the day before the report, that is the last full day of fishing).

CHARLIE. FISHING - (Yes or No).

DELTA. GRID SQUARE POSITION AT MIDNIGHT, (that is, at the end of the fishing day in the report).

ECHO. GRID POSITION AT MIDDAY, (that is, in the middle of the fishing day).

FOXTROT TIME SPENT FISHING ON THE FISHING DAY BEING REPORTED.

GOLF DATE AND TIME OF REPORT, (that is, on the date the report is being made).

HOTEL. GRID SQUARE THE VESSEL IS IN AT THE TIME THE REPORT IS BEING MADE.

INDIA. TOTAL SHRIMPS CAUGHT (IN KGS.).

JULIET. TOTAL SOLEFISH CAUGHT (IN KGS.).

KILO. TOTAL OTHER DEMERSALS CAUGHT (IN KGS.).

LIMA. TOTAL CUTTLEFISH CAUGHT (IN KGS.).

MIKE. TOTAL OCTOPUS CAUGHT (IN KGS.).

NOVEMBER. TOTAL SQUID CAUGHT (IN KGS.).

OSCAR. TOTAL SMALL PELAGICS CAUGHT (IN KGS.).

PAPA. TOTAL TUNA CAUGHT (IN KGS.).

QUEBEC. TOTAL OTHERS (IN KGS.).

DAILY CATCH REPORT FORM

CALL SIGN	A							
DATE	B							
FISHING Y/N	C							
GRID POSITION MIDNIGHT	D							
GRID POSITION MIDDAY	E							
TIME SPENT FISHING	F							
DATE & TIME OF REPORT	G							
GRID AT TIME OF REPORT	H							
TOTAL SHRIMPS (KGS)	I							
TOTAL SOLEFISH (KGS)	J							
TOTAL OTHER DEMERSALS (KGS)	K							
TOTAL CUTTLEFISH (KGS)	L							
TOTAL OCTOPUS (KGS)	M							
TOTAL SQUID (KGS)	N							
TOTAL SMALL PELAGICS (KGS)	O							
TOTAL TUNA (KGS)	P							
OTHERS (KGS)	Q							
TOTAL (KGS)	R							

SCHEDULE VII

MINIMUM MESH SIZES FOR FISHING NETS (STRETCHED MESH)

1. INDUSTRIAL TRAWLERS

A. COASTAL

(i)	Demersal fishes	-	70 mm
(ii)	Pelagic	-	40 mm
(iii)	Shrimps	-	50 mm

B. DEEP SEA

(i)	Demersal fishes and -	70 mm
	Cephalopods	
(ii)	Shrimps	40 mm

2. TUNA

(i)	Seine nets	140 mm
(ii)	Gill nets	60 mm

3. STOW NETS 25 mm

4. PURSE SEINERS

(i)	Consumption	40 mm
(ii)	Bait	14 mm

SCHEDULE VIII

SPECIFICATIONS FOR THE MARKING OF FISHING VESSELS

1. CONTENT OF IDENTIFICATION MARKS

- (a) Any vessel that has been assigned an International Telecommunication Union Radio Call Sign shall display that Radio Call Sign as its identification mark.
- (b) Any vessel that has not been assigned an International Telecommunication Union Radio Call Sign, other than a vessel referred to in paragraph 1.(c) of this schedule, shall display an identification mark consisting of the characters allocated by the International Telecommunication Union to the flag state of the vessel, followed by a hyphen and the licence or registration number assigned to that vessel by its flag state.

- (c) Any vessel that has not been assigned an International Telecommunication Union Radio Call Sign, but is normally carried on board another vessel for use in fishing operations shall display the identification mark assigned to that other vessel.

2. LOCATION OF MARKING

- (a) Identification marks shall be prominently displayed, as shown in annex (b) to this Schedule,
 - (i) on the vessel's port and starboard side or superstructure, high above the waterline, but not on the flare of the bow or on the stern, in such a way as to be clearly visible both from the sea and from the air; and
 - (ii) for vessels other than undecked vessels, on a horizontal surface of the vessel, athwartships, with the top of the letters and numbers towards the bow of the vessel, and where an awning or other temporary cover is placed so as to obscure the marking, the awning or other cover shall bear the same identification mark.
- (b) Identification marks shall be so placed that they
 - (i) are not obscured at any time by fishing gear whether stowed or in use;
 - (ii) are clear of flow from scuppers or overboard discharges and areas that might be prone to damage or discolouration occurring during or as a result of catching operations; and
 - (iii) do not extend below the waterline.

3. TECHNICAL SPECIFICATIONS

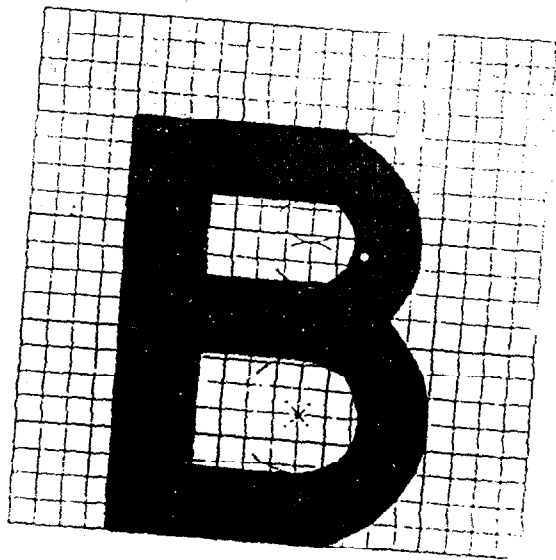
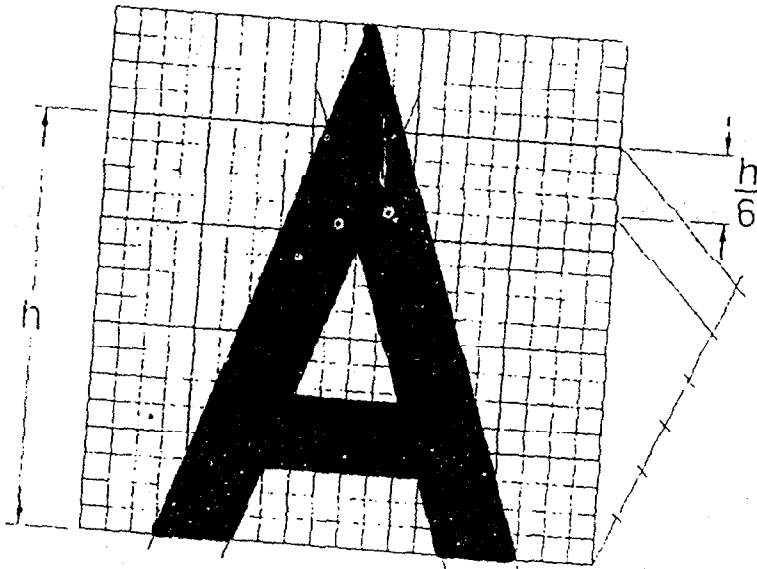
- (a) Block lettering and numbering shall be used throughout.
- (b) The width of the letters and numbers shall be in proportion to the height as set out in annex (a) to this Schedule.
- (c) The height of the letters and numbers shall be in proportion to the size of the vessel in accordance with the following criteria:
 - (i) for identification marks on the side or superstructure of the vessel:

Length overall of vessel (in metres (m))	Minimum height of letters and numbers (in meters (m)).
25 m and over	1.0 m
At least 20 m but less than 25 m	0.8 m
At least 15 m but less than 20 m	0.6 m
At least 12 m but less than 15 m	0.4 m
At least 5 m but less than 12 m	0.3 m
Under 5 m	0.1 m

- (ii) For identification marks to be displayed on horizontal surfaces on vessels of 5 meters length overall and over, the height of the letters and numbers shall be not less than 0.3 metres.
- (d) The length of the hyphen shall be half the height of the letters and numbers.
- (e) The width of the stroke for all letters, numbers and the hyphen shall be one sixth of the height of the letters and numbers.
- (f) The space between letters or numbers, except in the case referred to in paragraph (g), shall not exceed one quarter of the height of the letters or numbers or be less than one sixth of that height.
- (g) The space between adjacent letters having sloping sides shall not exceed one-eighth of the height of the letters or be less than one-tenth of that height.
- (h) Identification marks shall be white on a black background or black on a white background and the background shall extend to provide a border around the letters and numbers of not less than one-sixth of the height of the letters and numbers.
- (i) Good quality marine paints shall be used in the marking of vessels in accordance with these specifications: Retroreflective or heat-generating substances may also be used.
- (j) The identification marks, and the background shall be maintained in a good condition at all times.

ANNEX (a)

Alphabet and Number

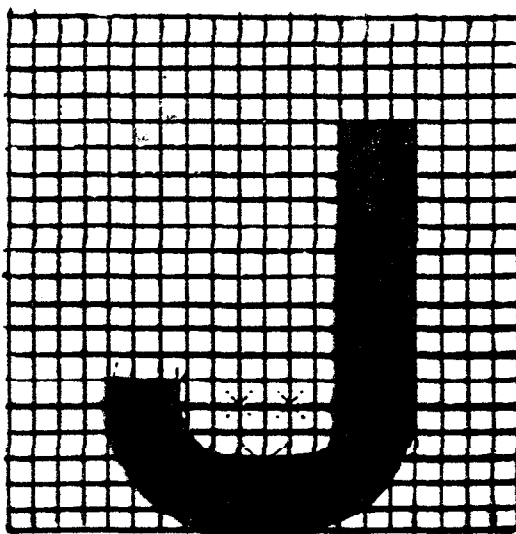
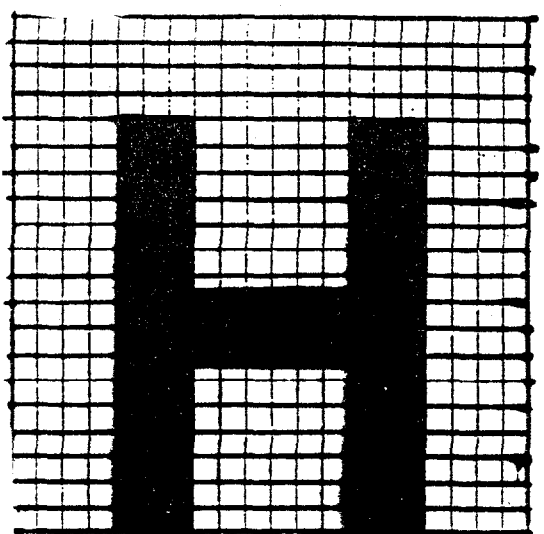
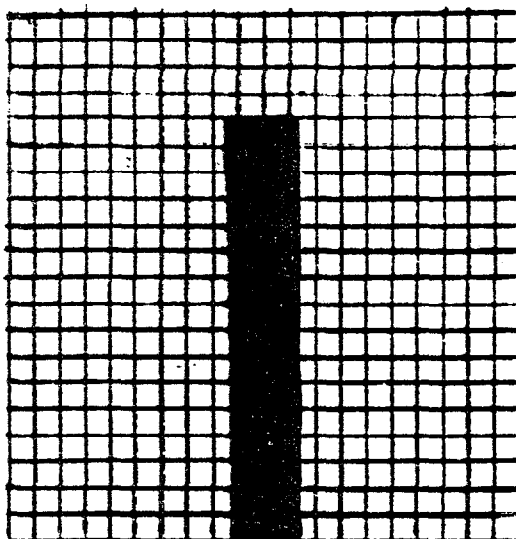
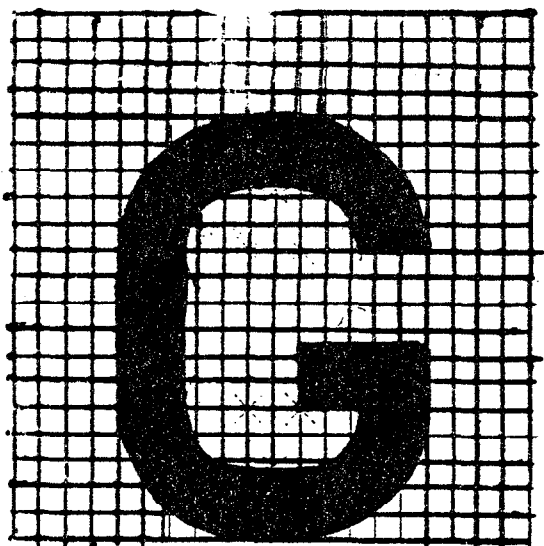


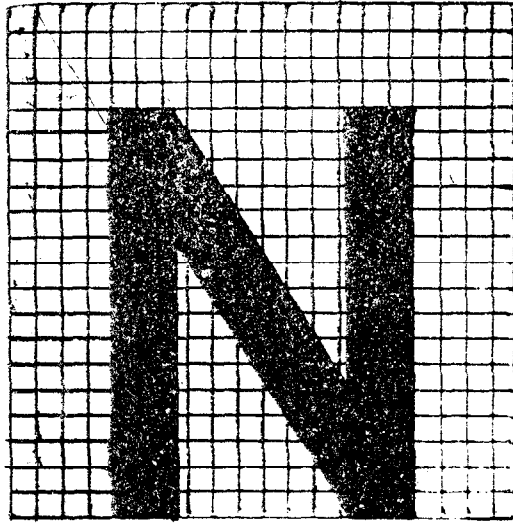
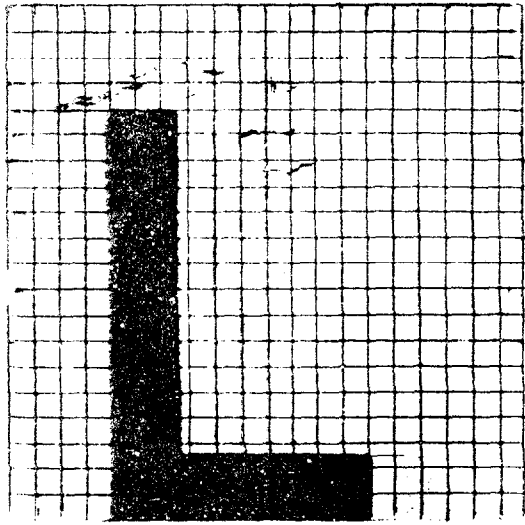
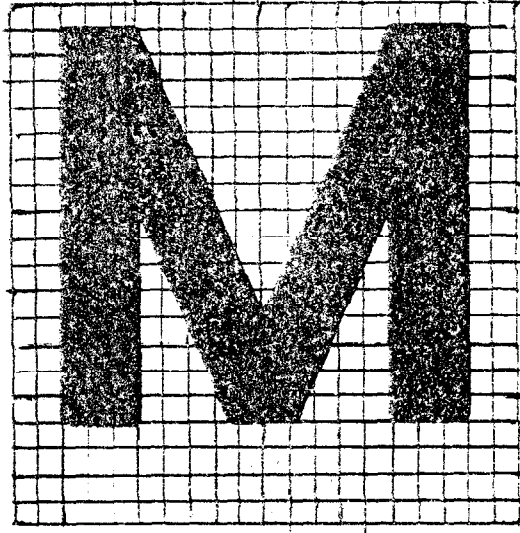
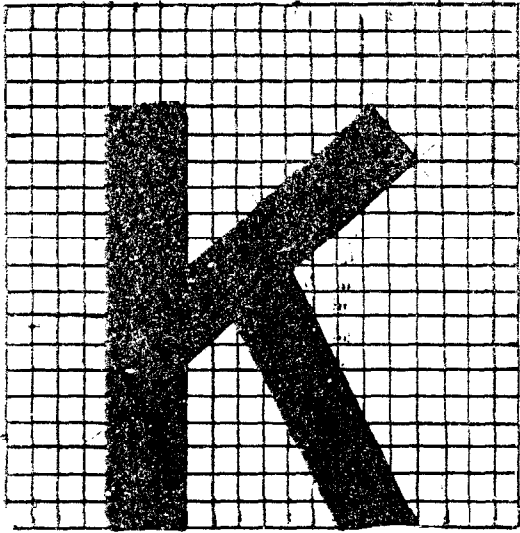
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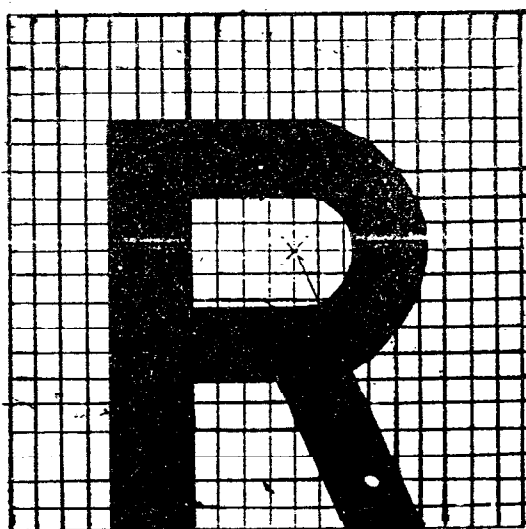
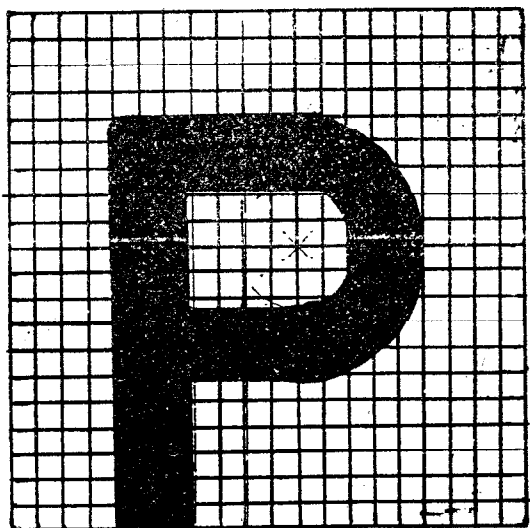
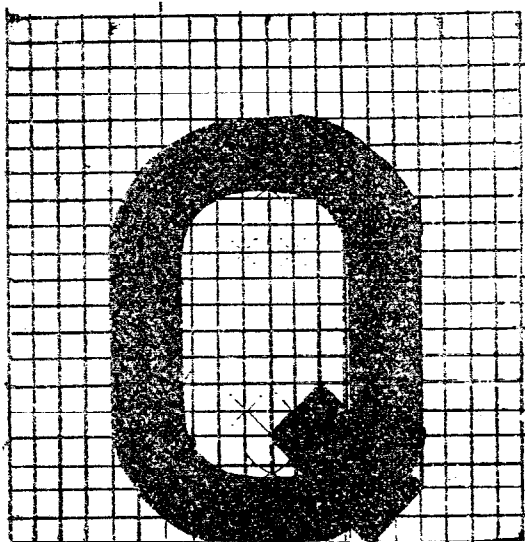
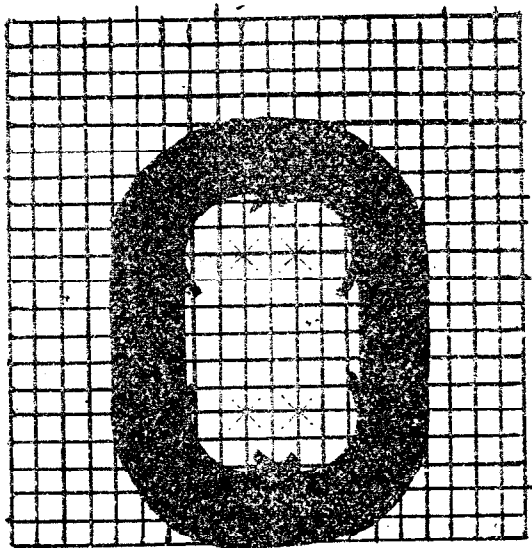
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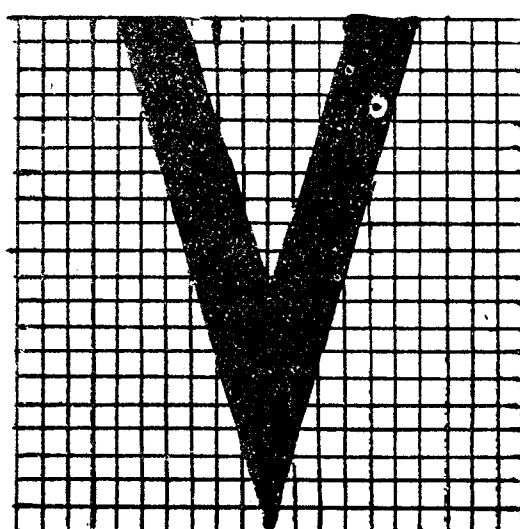
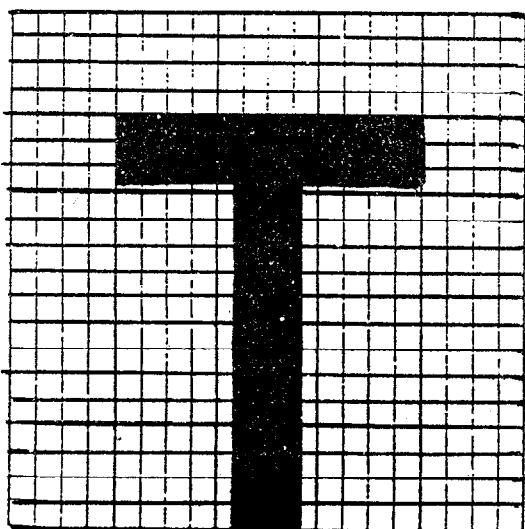
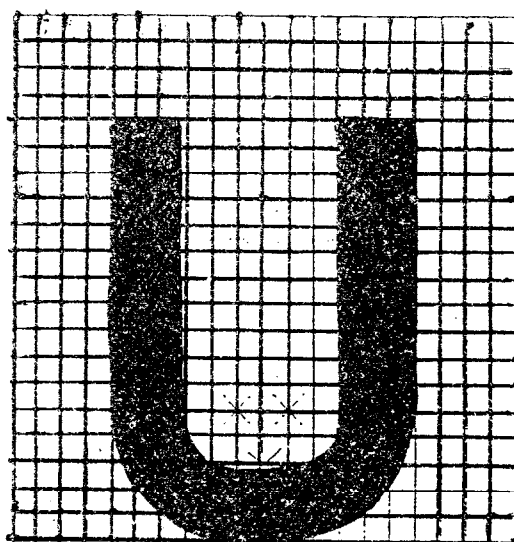
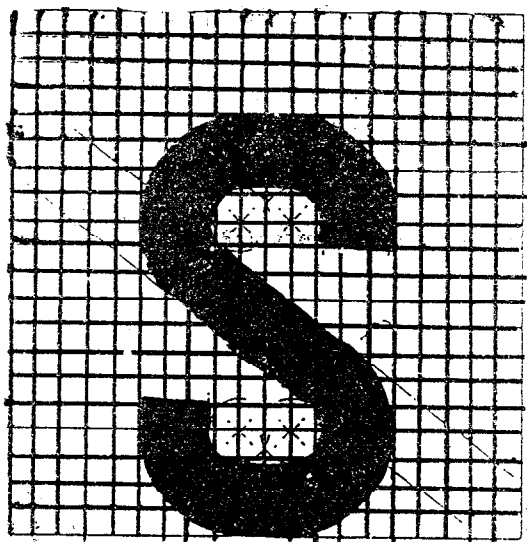
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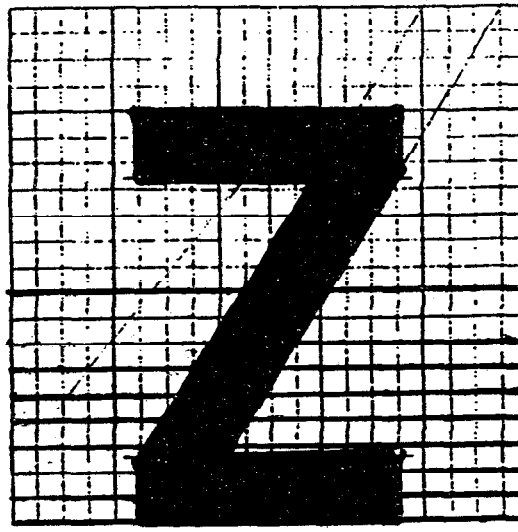
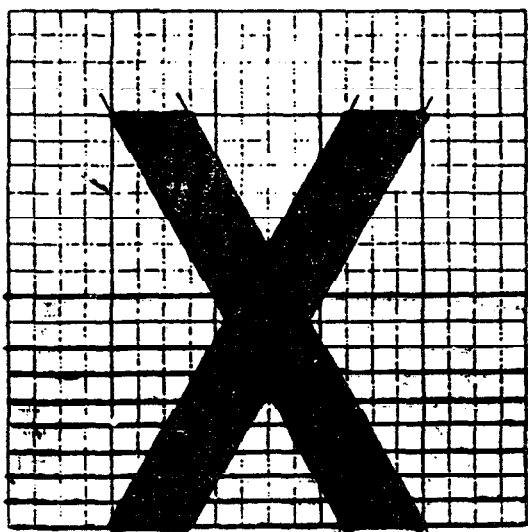
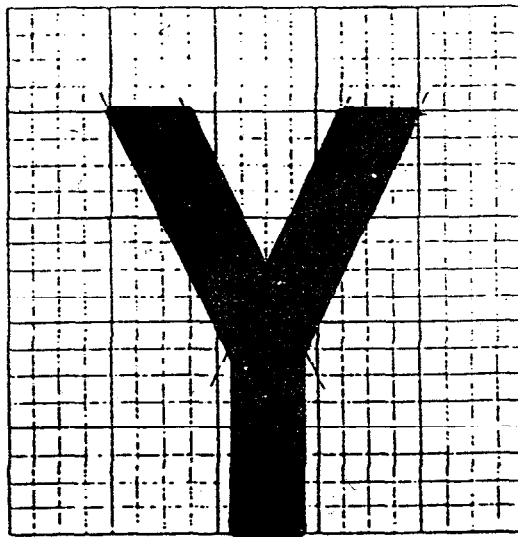
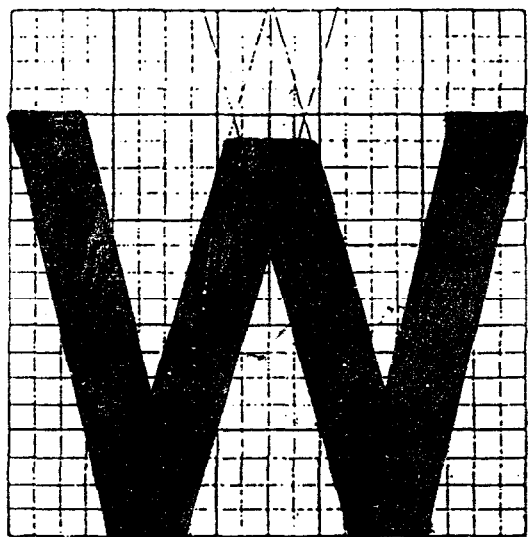
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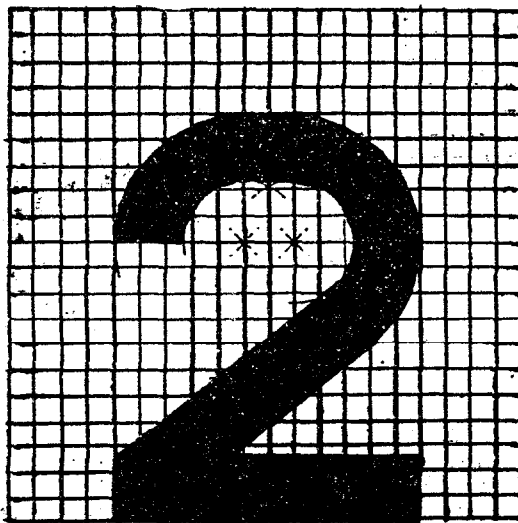
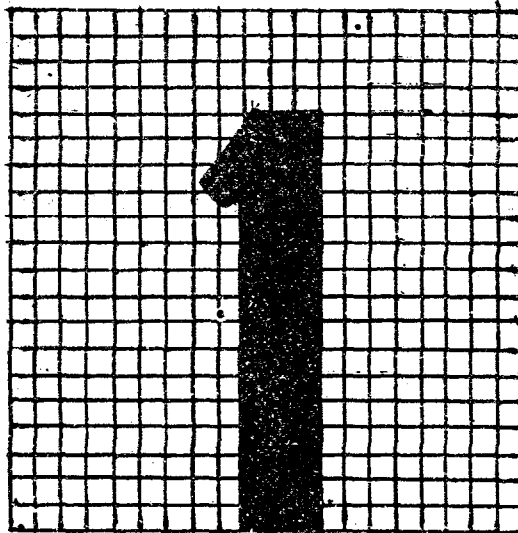




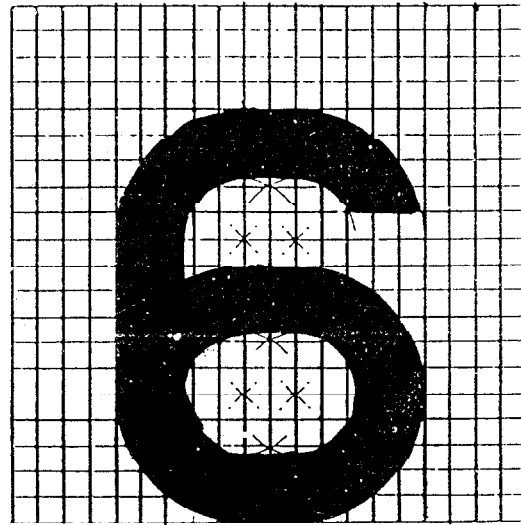
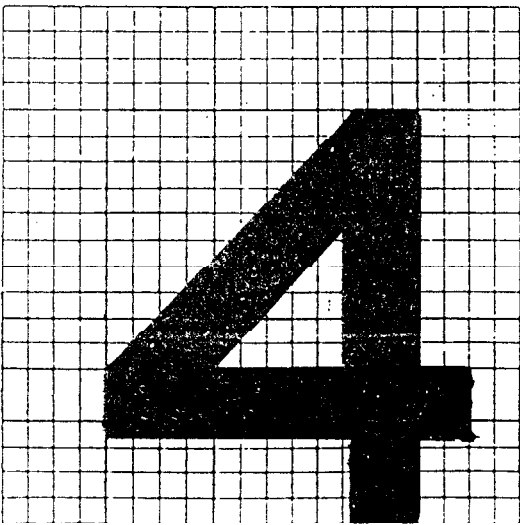
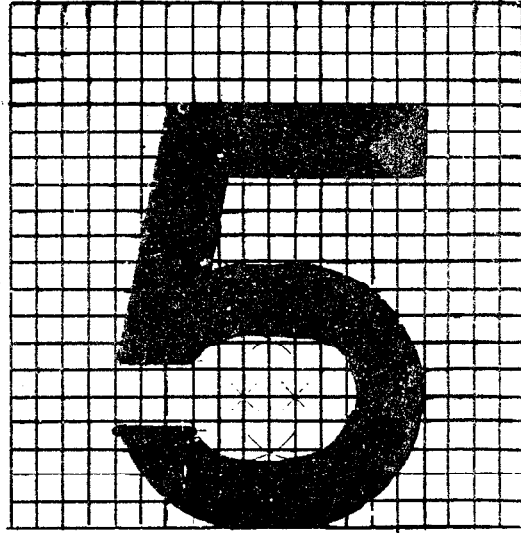
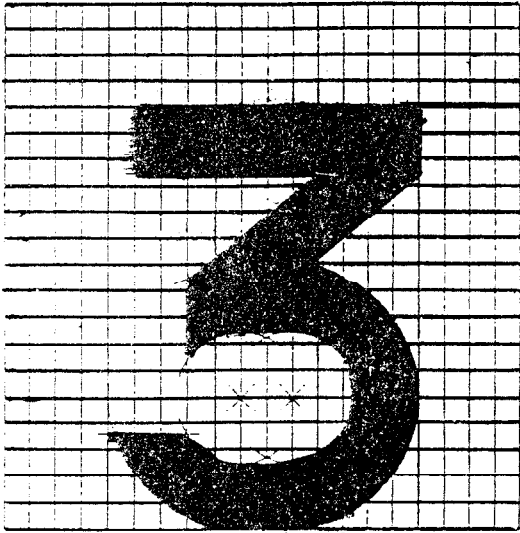


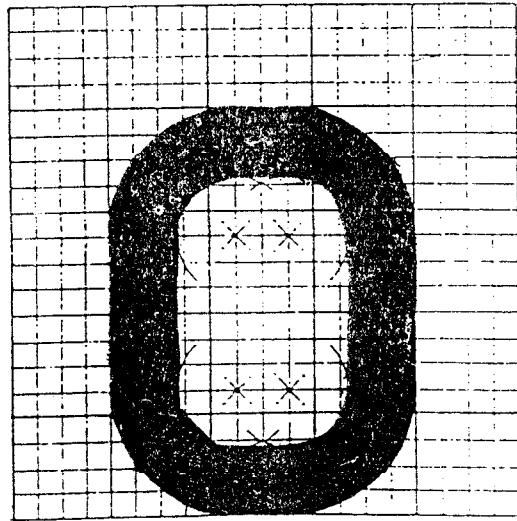
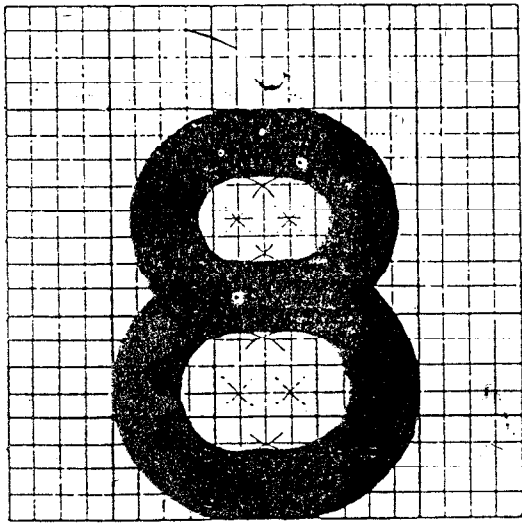
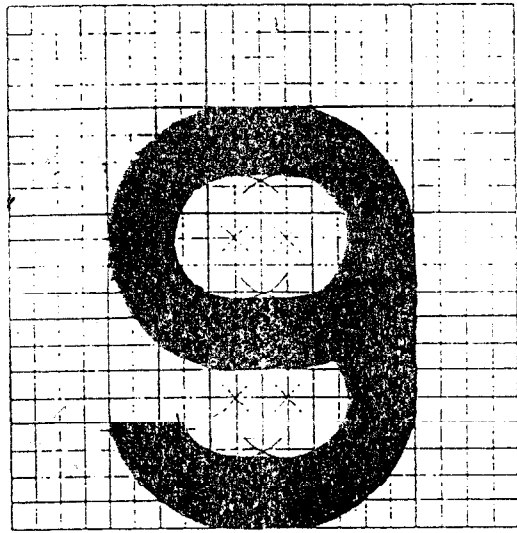
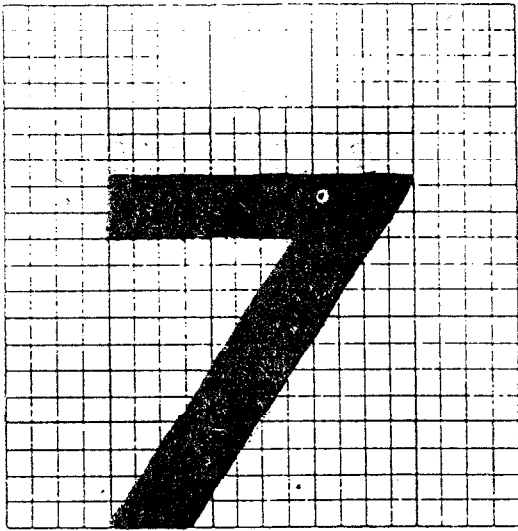




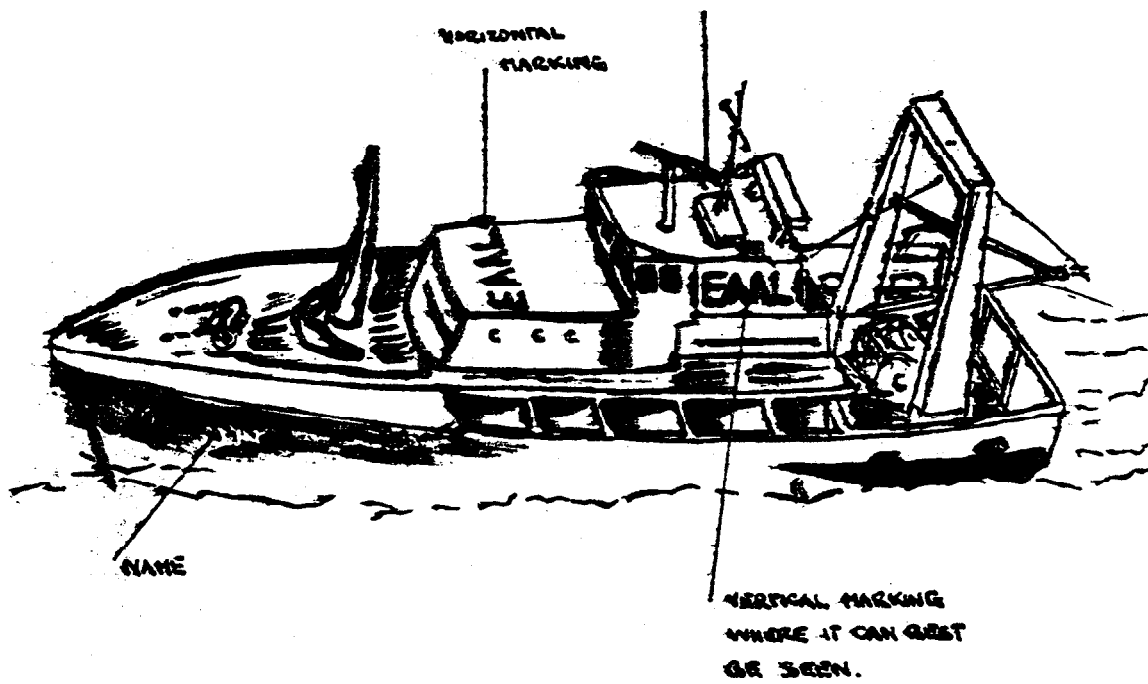


OSCAR. TOTAL SMALL PELAGICS CAUGHT (IN KGS.).
PAPA. TOTAL TUNA CAUGHT (IN KGS.).
QUEBEC. TOTAL OTHERS (IN KGS.).



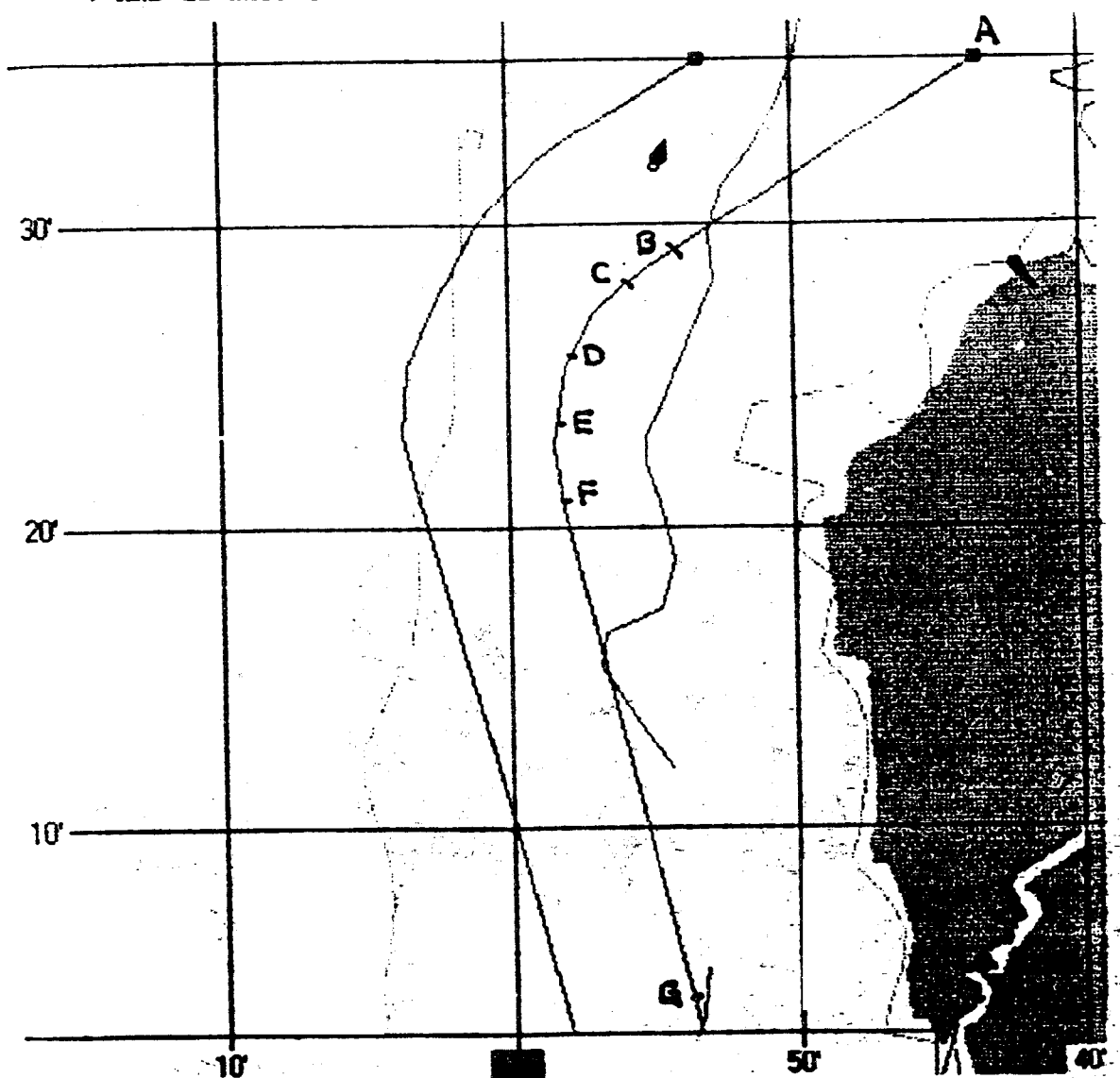


VESSEL IDENTIFICATION BY RADIO CALLSIGN.



SCHEDULE IX

7 AND 12 NAUTICAL MILES INSHORE ZONES



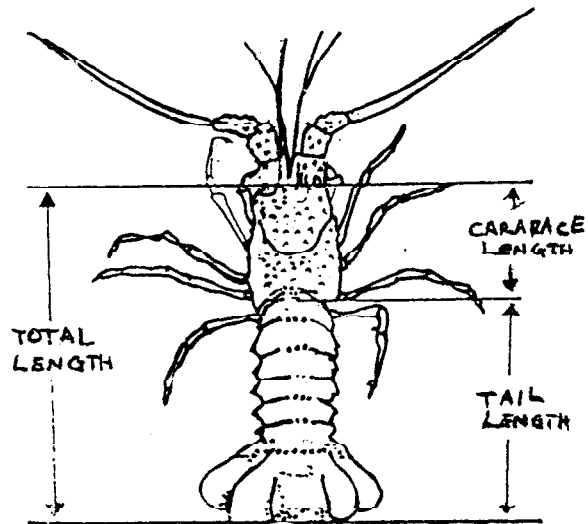
CO-ORDINATES FOR PLOTTING 7 NAUTICAL MILE ZONE

A.	13° 35.5N	16° 43. 4W
B.	13° 29.4N	16° 54. 9W
C.	13° 28.0N	16° 56. 7W
D.	13° 26.2N	16° 57. 8W
E.	13° 24.2N	16° 58. 6W
F.	13° 21.8N	16° 58. 3W
G.	13° 04.0N	16° 53. 7W

THE 12 NAUTICAL MILE ZONE IS 5 MILES TO SEAWARD.

SCHEDULE X

ILLUSTRATION OF A LOBSTER FOR THE PURPOSE OF DETERMINING WHETHER
IT IS UNDERSIZED



SCHEDULE XI

FISH WEIGHT/LENGTH LIMITATIONS

Sardinella	_____	12 cm
Lobsters	_____	75 mm
Shrimps	_____	65 pieces per kilogramme
Oysters	_____	60 mm

SCHEDULE XII

REQUIREMENTS ON ASSESSMENT OF AQUACULTURE PROJECTS

1. SITE

- (a) Sources of water
- (b) Water quality
- (c) Topography
- (d) Soil Texture and composition
- (e) Other potentials of available land

2. CULTURE METHODS

- (a) Species to be cultured
- (b) Origin - if foreign, biology of species
- (c) Seed availability
- (d) Pond type
- (e) Dimensions etc
- (f) Other technologies

3. MANAGEMENT

- (a) Feed and type
- (b) Origin of feed

4. HARVESTING

- (a) Methods of harvesting
- (b) Quality assurance
- (c) Market and marketing

5. HATCHERY

- (a) Treatment facilities for hatchery
- (b) Effluent discharge
- (c) Discharge treatment
- (d) Environmental protection
- (e) Any other relevant information

6. MANAGEMENT STAFF AND THEIR CURRICULUM VITAE

7. FINANCIAL APPRAISAL

SCHEDULE XIII

THE REPUBLIC OF THE GAMBIA

AQUACULTURE ESTABLISHMENT PERMIT

PERMIT NO:.....

..... of
(Full name) (Address)

is hereby authorized to set up and operate the Aquaculture Establishment described below:

- (a) Name of Business
- (b) Location of Establishment
- (c) Species to be cultured
- (d) Species conditions
- (e) Period of validity from 19 to 19
Day/month Year Day/month Year
- (f) Date of issue
- (g) Fees paid D

.....
Signature of Licensing Officer

This Permit is granted subject to compliance with the Fisheries Act, 1991 and the Fisheries Regulations, 1995.

SCHEDULE XIV

INFORMATION REQUIRED BY INVESTORS INTENDING TO SET UP EXPORT FISH PROCESSING ESTABLISHMENTS

A detailed feasibility study must be submitted covering the under-mentioned areas as well as showing the financial viability of the project.

1. Location

The location of the plant, taking into account environmental factors.

2. SOURCES OF FISH SUPPLIES

3. FISH PROCESSING

- (i) Processing, Products
- (ii) Rooming programme and capacity
- (iii) Layout and processing equipment
- (iv) Packing materials
- (v) Transport equipment
- (vi) Hygiene and control

4. QUALITY MANAGEMENT PROGRAMME

5. CIVIL ENGINEERING

- (i) Plant Construction
 - (a) Air vents
 - (b) Slope and gradients
 - (c) Drainage facilities
 - (d) Ventilation

(ii) Finishing Materials

Materials used for:

- (a) Internal walls
- (b) Ceilings
- (c) Work surfaces
- (d) Doors

6. MECHANICAL ENGINEERING

- (i) Plumbing installations, water and sewage
- (ii) Workshop
- (iii) Refrigeration installations
- (iv) Spare parts

7. ELECTRICAL INSTALLATIONS

Lighting, etc.

8. FINANCIAL ANALYSIS

9. PLANS

- (i) General layout of site showing positioning of offices, toilet facilities, showers, staff amenities, etc.
- (ii) Processing plant - product flow diagramme.

10. MANAGEMENT STAFF AND THEIR CURRICULUM VITAE.

SCHEDULE XV

FISH PROCESSING ESTABLISHMENT CERTIFICATION REQUIREMENTS

SECTION 1 - INTRODUCTION.

The purpose of this Schedule, is to ensure that fish handling and storage practices in establishments are of high and uniform standard consistent with recognised good manufacturing practices. To achieve these goals, it is essential that the design, construction and facilities of establishments, equipment and utensils utilised, hygiene and hygienic operating practices, fully comply with the requirements of this Schedule. Only those establishments that conform with the minimum requirements, will be certified and granted an operating permit.

SECTION 2 - DEFINITIONS.

For the purposes of this Schedule, the following definitions shall apply:

"batch" means a quantity of fishery products obtained under practically identical circumstances;

"chilling" means the process of cooling fishery products to a temperature approaching that of melting ice;

"consignment" means the quantity of fishery products bound for one or more customers in the country of destination and conveyed by one means of transport;

"establishment" means any premises where fishery products are prepared, processed, chilled, frozen, packaged or stored. Auction and wholesale markets in which only display and sale by wholesale takes place are not deemed to be establishments;

"fishery products" means all seawater or freshwater animals or part thereof, including their roes but excluding aquatic mammals and frogs;

"fresh products" means any fishery product whether whole or prepared, including products packaged under vacuum or modified atmosphere, which have not undergone any treatment to ensure preservation other than chilling;

"frozen products" means any fishery product which has undergone a freezing process to reach a core temperature of -18°C or lower after temperature stabilisation;

"means of transport" means those parts set aside for goods in automobile vehicles, rail vehicles and aircraft, the holds of vessels and containers for transport by land, sea or air;

"packaging" means the procedure of protecting fishery products by a wrapper, a container or any other suitable device;

"prepared products" means any fishery product which has undergone an operation affecting its anatomical wholeness, such as gutting, heading, slicing, filleting, etc;

"processed products" means any fishery product which has undergone a chemical or physical process such as the heating, smoking, salting, dehydration or marinating, etc., of chilled or frozen products, whether or not associated with other food-stuffs, or a combination of these various processes;

SECTION 3 - ESTABLISHMENT: DESIGN AND FACILITIES.

(a) LOCATION.

Establishments should be located in areas which are free from objectionable odours, smoke, bushes, swamps, dust or other contaminants and are not subject to flooding.

Roadways serving the establishment, which are within its boundaries should have a hard paved surface suitable for wheeled traffic. There should be adequate drainage, and provision should be made to allow for cleaning.

(b) BUILDING AND FACILITIES

- (i) Buildings and facilities should be of sound construction and maintained in good repair.
- (ii) Working areas should be of sufficient size for work to be carried out under hygienic conditions by means of a regulated flow in the process from the arrival of the raw material at the establishment to the finished product..

Their design and layout shall be such as to preclude contamination of the products and keep quite separate, by partition, location or other effective means, those operations which may cause cross-contamination.

- (iii) In areas where products are handled, prepared and processed,

- (aa) the floors should be waterproof, non-absorbent, non-slip and easy to clean and disinfect. Floors should slope sufficiently for liquid to drain to trapped outlets;
- (bb) the walls should have smooth surfaces which are easy to clean, durable, impermeable and should be light-coloured. Where appropriate, angles between walls, between walls and floors and between walls and ceilings should be sealed and coved to facilitate cleaning;
- (cc) the ceilings should be easy to clean and light-coloured;
- (dd) the doors should be made of durable materials which are easy to clean and where appropriate, self-closing and close fitting; and
- (ee) the windows and other openings should be constructed so as to avoid accumulation of dirt and those which open should be fitted with screens. Screens should be easily movable for cleaning and kept in good repair. Window sills, if present, should be sloped to prevent them being used as shelves;
- (iv) Living quarters, toilets and areas where animals are kept should be completely separated from and should not open directly on to food handling areas.
- v) Establishments should be designed so that access into them can be controlled.
- (vi) The use of material which cannot be adequately cleaned and disinfected, such as wood, should be avoided, unless its use would clearly not be a source of contamination.
- (vii) Establishments keeping live animals such as crustaceans and fish, must have appropriate fittings ensuring the best survival conditions provided with water of a quality such that no harmful organisms or substances are transferred to the animals.

(c) **SANITARY FACILITIES.**

(i) **WATER SUPPLY.**

Adequate supplies of potable water, under adequate pressure, should be available for washing of fish, cleaning purposes and personal hygiene. Water storage tanks should be covered to prevent risk of contamination.

However, by way of exception, a supply of non-drinking water is permissible for the production of steam, fire fighting and the cooling of refrigeration equipment, provided that the pipes used for the purpose preclude the use of such water for other purposes and present no risk of contamination of the products. Non-drinking water pipes must be clearly distinguished from those used for potable water.

Ice should be made from potable water and should be manufactured, handled and stored so as to protect it from contamination. It is desirable that establishments have their own ice production facilities.

(ii) WASHING FACILITIES FOR FOOD AND EQUIPMENT.

A suitable number of suitable sinks or washing tanks, properly connected to the drainage system, should be installed for the washing of food and equipment. They should be made of corrosion-resistant materials, easy to clean and disinfect.

All sinks and similar washing facilities must be provided with adequate piped supply of potable water

(iii) HAND WASHING FACILITIES.

Adequate washbasins, connected to the drainage system and supplied with piped supplies of potable water, should be provided, to enable high standards of personal hygiene to be secured. Where appropriate, facilities for hand disinfection should also be provided. Taps of the non-hand operable type are desirable. There should be adequate and suitable hygienic means of drying hands after washing.

(iv) CHANGING FACILITIES AND TOILETS.

Adequate, suitable and conveniently located changing facilities and toilets (with flush lavatories) should be provided in all establishments. These areas should have smooth, waterproof, washable walls and floors. They should be well lit and ventilated and must not open directly to food handling areas.

Hand washing facilities, with a suitable hand-cleaning preparation and with suitable hygienic means for drying hands should be provided adjacent to toilets.

(v) EFFLUENT AND WASTE DISPOSAL.

Establishments should have an efficient effluent and waste disposal system which should at all times be maintained in good order and repair.

(vi) **LIGHTING.**

Adequate natural or artificial (preferably fluorescent) lighting should be provided throughout the establishment. Wherever possible, light fittings should be flush fitting and fitted with protective covers to prevent contamination of the products in case of breakage.

(vii) **VENTILATION.**

Adequate ventilation should be provided to prevent excessive heat, steam condensation and dust and to remove contaminated air. The ambient temperature within areas where fish are prepared and processed must not be above 18 degrees Celsius.

(viii) **DISINFECTION FACILITIES.**

Adequate facilities for cleaning and disinfecting establishments, working implements and equipment should be provided.

(d) **EQUIPMENT AND UTENSILS.**

(i) **MATERIALS**

All instruments, working equipment and utensils, such as cutting tables, containers, conveyor belts and knives, should be made of corrosion-resistant materials that are easy to clean and disinfect.

(ii) **CONTAINERS FOR INEDIBLE MATERIALS AND WASTE.**

Containers for inedible materials and waste should be leak-proof, constructed of metal or other suitable impervious material which should be easy to clean or disposable and able to close securely. They should be identified and must not be used for edible products.

Solid waste disposal should be undertaken daily, the waste materials transported away from the establishment and dumped in approved dumping sites.

(iii) **REFRIGERATED SPACES.**

All refrigerated spaces should be equipped with temperature measurement or recording devices.

SECTION 4 - HYGIENE REQUIREMENTS FOR ESTABLISHMENTS.

(a) MAINTENANCE.

The buildings, equipment, utensils and all other physical facilities of the establishment, including drains, should be kept in a satisfactory state of cleanliness and repair, so that they do not constitute a source of contamination for the products.

(b) PEST CONTROL.

All establishments must maintain a regular pest control schedule. Rodents, insects and any other vermin found in the establishment or on equipment, must be systematically exterminated. Control measures involving treatment with chemical, physical or biological agents must be undertaken by or under direct supervision of qualified and competent personnel.

All chemical, physical and biological agents must be stored in premises or cupboards which can be locked. Their use must not present any risk of contamination of the products.

(c) EXCLUSION OF DOMESTIC ANIMALS.

Animals that are uncontrolled or that could be a hazard to health should be excluded from establishments.

(d) BY-PRODUCTS.

By-products should be stored in such a manner as to avoid contamination of food. They should be removed from the working areas as often as necessary and at least daily.

(e) CLEANING AND DISINFECTION.

All equipment and utensils should be cleaned as frequently as necessary and disinfected whenever circumstances demand. Adequate precautions must however be taken to prevent food from being contaminated.

Either immediately after cessation of work for the day, or at such other time as may be appropriate, floors, including drains, walls of food handling areas, etc. should be thoroughly cleaned and disinfected.

(f) PERSONAL EFFECTS AND CLOTHING.

Personal effects and clothing must not be deposited in food handling areas.

SECTION 5 - PERSONNEL HYGIENE AND HEALTH REQUIREMENTS.

(a) MEDICAL EXAMINATION.

Persons who come in contact with fish and fishery products in the course of their work, should have a medical examination prior to their employment. They must also be checked periodically of their medical fitness.

(b) COMMUNICABLE DISEASES

The management of the fish processing establishment should ensure that no person, while known or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through food, or while afflicted with infected wounds, skin infections, sores, sore throat or with diarrhoea, is permitted to work in any food handling area.

Any person so affected should immediately report to the management that he is ill.

(c) INJURIES.

Any cut or wound suffered by any food handler, must be protected by a waterproof covering which is firmly secured, and which is conspicuous in colour.

Adequate first aid facilities should be provided for this purpose.

(d) PROTECTIVE CLOTHING.

Staff must wear suitable clean protective clothing, including headgear which completely encloses the hair and footwear.

(e) WASHING OF HANDS.

Staff assigned to the handling and preparation of fishery products should wash their hands at frequent intervals during the working day with a suitable hand cleaning preparation under running water.

Hands should always be washed

- a) on entering a food room;
- (b) after visiting the toilet;
- (c) after handling raw food or associated utensils, equipment etc.;
- (d) after handling refuse or food waste;
- (e) after eating or smoking;
- (f) after blowing the nose or combing the hair.

Notices requiring **HAND WASHING** should be displayed at all relevant places.

(f) NO WEARING OF JEWELLERY.

Food handlers should not wear watches, earrings, jewelled rings, broaches or any other form of jewellery when engaged in food handling

(g) NO SMOKING, SPITTING, EATING AND DRINKING.

Smoking, spitting, eating and drinking are prohibited in fish handling and storage areas.

Establishments should display at prominent positions, signs prohibiting smoking, spitting, eating and drinking.

(g) VISITORS.

Precautions should be taken to prevent visitors to food handling areas from contaminating food. All visitors should wear protective clothing and observe the provisions of sections 4(g) and 5(b), (c), (f) and (g)

SECTION 6 - ESTABLISHMENT - HYGIENIC PROCESSING REQUIREMENTS.

(a) RAW MATERIAL REQUIREMENTS.

No fish that is tainted, decomposed or unwholesome should be accepted by establishments. Other input materials, other than fish, must also be of the highest quality.

Only clean, sound fish and raw materials or ingredients should be used in further processing.

(b) FRESH FISHERY PRODUCTS

(i) Where chilled, unpackaged fishery products are not dispatched, prepared or processed immediately after reaching the establishment, they must be stored in ice in a chill room. Re-icing must be carried out as often as is necessary.

(ii) Operations such as heading and gutting should be carried out hygienically in an area separate from pre- and post-production stages. Waste must be disposed of in covered bins to avoid cross contamination. The products must be washed thoroughly, with potable water, after gutting.

(iii) Filletting should not be carried out immediately after gutting; it should be a separate stage to avoid cross contamination. Where possible, antiseptic dips for hands and knives should be provided during filleting. Fillets must not remain on work tables any longer than is necessary for their preparation.

(iv) Containers for dispatch or storage of fresh fishery products must be designed in such a way as to ensure both their protection from contamination and their preservation under sufficiently hygienic conditions, and more particularly, they must provide adequate drainage for melt water.

(c) FROZEN PRODUCTS

(i) All establishments where frozen products are prepared and stored, must have

(a) freezing equipment capable of reducing the temperature at the thermal centre of the product to -18 degree Celsius or less in the shortest possible time (in less than three hours); and

(b) cold stores which have the capacity to maintain temperature at -25 degree Celsius or less

(ii) Freezing equipment and cold stores must have temperature recording devices fitted in a place where it can easily be read. Temperature readings must be taken at regular intervals and records kept of the readings.

(iii) Fresh products to be frozen must comply with the requirements of section 6(b)

(D) THAWING OF PRODUCTS

(I) Fishery products must be thawed under hygienic conditions; their contamination must be avoided and there must be adequate drainage of any melt water produced

During thawing, the temperature of the products must not increase excessively.

(ii) After thawing, further processing must be carried out without delay.

(e) USE OF WATER

As a general principle, only potable water should be used in food handling. Adequate potable water must be available at all times and where necessary, reserve water storage tanks should be installed.

(f) PACKAGING

(i) All packaging materials and products liable to come into contact with fishery products must comply with all the rules of hygiene and in particular,

(aa) they must not be such as to impair the organoleptic characteristics of the fishery products;

(bb) they must not be capable of transmitting to the fishery products, substances harmful to human beings; and

(cc) they must be strong enough to protect the fishery products adequately.

(ii) With the exception of certain containers made of impervious, smooth and corrosion-resistant material which are easy to clean and disinfect, and which may be re-used after cleaning and disinfecting, packaging materials may not be reused.

(iii) Packaging must be carried out under satisfactory conditions of hygiene to preclude contamination of the products.

(iv) Unused packages should be stored in a clean, dry dust free environment.

(g) LABELLING.

All packages shall be properly labelled and shall contain the information required under Regulation 21(1).

SECTION 7 - STORAGE AND TRANSPORT

(a) Fishery products must, during storage and transport, be kept at the temperatures laid down in this Schedule and in particular,

- (i) fresh or thawed fishery products and cooked and chilled crustacean and molluscan shellfish products must be kept at 0 degree Celsius to 4 degree Celsius;
- (ii) frozen fishery products must be kept at an even temperature of -18 degree Celsius or less in all parts of the product, allowing for the possibility of brief upward fluctuations of not more than 3 degree Celsius during transportation.

(b) Products should not be stored or transported with other products which may contaminate them or effect their hygiene, unless they are packaged in such a way as to provide satisfactory protection.

(c) Vehicles used for transportation of fishery products must be constructed and equipped in such a way that the temperatures laid down in this Schedule can be maintained throughout the period of transportation. If ice is used to chill the products, adequate drainage must be provided in order to ensure that water from the melted ice does not stay in contact with the products. The inside surfaces of the means of transport must be finished in such a way that they do not adversely affect the fishery products. They must be smooth and easy to clean and disinfect.

SECTION 8 - QUALITY MANAGEMENT PROGRAMME

(a) PREPARATION OF QUALITY MANAGEMENT PROGRAMME

All establishments are to prepare and submit to the Director for approval, a Quality Management Programme (QMP) (based on the Hazard Analysis Critical Control Point (HACCP) principles) on the basis of the manufacturing processes used.

The QMP should enable each establishment to monitor its own compliance with the Regulations and ensure that any problems will be quickly identified and dealt with.

(b) CRITICAL CONTROL POINTS

In submitting its QMP for approval, each establishment shall identify its "critical control points" on the basis of the manufacturing processes used, and

- (i) they must also establish and implement methods for monitoring and checking such critical control points;
- (ii) for every batch of fish and fishery products, checks must be made at each critical control point. Samples must be taken for analysis, to a laboratory approved by the Director for the purpose of checking cleaning and disinfection methods and for the purpose of checking compliance with these Regulations;
- (iii) simple records of these checks should be kept for review by Authorised Officers. These records should show any problems that have been identified and how they have been dealt with.

The procedure to be used for remedial action if a problem is found, must be written down, and responsibility for such action assigned as part of the QMP.

The programme must also show how all necessary instruction will be communicated to the staff.

(c) AREAS OF APPLICATION

The QMP should apply to the four areas of fish processing, namely,

- (i) personnel;
- (ii) input materials;
- (iii) production conditions; and
- (iv) products.

SECTION 9 - HEALTH CONTROL AND MONITORING OF PRODUCTION CONDITIONS

(a) GENERAL MONITORING

Authorised Officers will check and monitor establishments in order to establish whether the requirements of this Schedule are being complied with, and in particular,

- (i) inspections will be made at regular intervals of establishments to check
 - (aa) whether the conditions for approval are being fulfilled
 - (bb) whether fishery products are being handled correctly;

(cc) the cleanliness of the premises, facilities and equipment and staff hygiene; and

(dd) whether the packages are properly labelled; and

(ii) a check will be conducted on storage and transport facilities and their conditions.

(b) SPECIAL CHECKS

(i) ORGANOLEPTIC CHECKS

Each batch of fishery products shall be inspected at the time of landing or before first sale to check whether they are fit for human consumption. This inspection comprises an organoleptic check carried out by sampling.

If the organoleptic examination shows that the fishery products are not fit for human consumption, they shall not be put on the market or processed any further for human consumption.

(ii) PARASITE CHECKS

Before they are released for sale or human consumption, fish and fishery products must be subjected to a visual inspection, by way of sample, for the purpose of detecting any parasites that are visible.

Fish or parts of fish which are obviously infested with parasites, and which are removed, must not be placed on the market for human consumption.

(iii) CHEMICAL CHECKS

(aa) Samples shall be taken and subjected to laboratory analysis for the control of Total Volatile Basic Nitrogen (TVB-N) and Trimethylamine-Nitrogen (TMA-N).

(bb) Fishery products shall not contain in their edible parts contaminants present in the aquatic environment such as heavy metals and organochlorinated substances at such a level that the calculated dietary intake exceeds the acceptable daily or weekly intake for humans.

- (cc) The methods of analysis to be used to check the chemical parameters as well as the sampling plans must conform with recognised international methods.

The acceptable levels for the chemical parameters must at least be equivalent to the internationally recognised levels.

(iv) **MICROBIOLOGICAL ANALYSIS**

- (aa) Fish samples must be taken and subjected to microbiological analysis for bacteria.
- (bb) Equipment and work surfaces must be regularly tested to ensure the absence of viable bacteria and faecal indicators.
- (cc) Water used in the establishment in direct contact with fish and fishery products must be monitored regularly.
- (dd) The methods of analysis to be used to check the microbiological parameters as well as the sampling plans must conform with recognised international methods.

The acceptable levels for the microbiological parameters must at least be equivalent to the internationally recognised levels.

SCHEDULE XVI

THE REPUBLIC OF THE GAMBIA

EXPORT FISH PROCESSING ESTABLISHMENT PERMIT

PERMIT NO: _____

_____ or _____
(Full Name) (Address)

is hereby authorized to set up and operate the Export Fish Processing Establishment described below:

1. Name of Business _____
2. Location of Establishment _____
3. Number of Establishment (GAM/FPE/ /).
4. Operations Authorized:
 - (1) Fresh Fish Processing/Production
 - (2) Lobster - Live Value Added

(3) Freezing and Cold Storage of

(a) Shrimps - Whole Value Added

(b) Fish - Whole Fillets

(c) Cephalopods

(4) Others _____

4. Special Conditions _____

5. Period of Validity - From _____ To _____

6. Date of Issue _____

7. Fees Paid D _____ (_____)
_____)

Signature of Licensing Officer

This permit is granted subject to compliance with the Fisheries
Act 1991 and the Fisheries Regulations, 1995.

SCHEDULE XVII

APPLICATION TO EXPORT FISH OR FISH PRODUCTS FROM THE GAMBIA

To: Director
Fisheries Department
Banjul

I
Name

of
Address

wish to apply for permission to export from The Gambia

by to
Name of ship/flight/transport Country of destination

the type and quantities of fish/fish products listed below.

Fish product type	No. of bags/packages		Total weight	FOB Value per Kilogramme

Collection site(s):

Comment by approving officer _____

Dated this day of

Signature of Applicant

SCHEDULE XVIII

THE REPUBLIC OF THE GAMBIA

FISH AND FISH PRODUCTS EXPORT PERMIT

PERMIT NO

Mr/Mrs/Miss of
Address

Is hereby authorised to export from The Gambia fish/fish products described hereunder in accordance with the Fisheries Act, 1991 and the Fisheries Regulations, 1995

TYPES OF FISH SPECIES/FISH PRODUCTS:

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.....
.....

This permit is valid from 19 to 19
Day/month Year Day/month Year

.....
Director of Fisheries

DATED THIS 30TH DAY OF MAY, 1995

MUSA MBENGA
Minister of Agriculture
and Natural Resources