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PART I : SECTION (I) — GENERAL

Government Notifications

L.D.B. 1/2012

NATIONAL ACQUACULTURE DEVELOPMENT AUTHORITY OF SRI LANKA ACT, No. 53 OF 1998

REGULATIONS made by the Minister of Fisheries under Section 37 read with Section 11 of the National Aquaculture Development Authority Act, No. 53 of 1998.

Minister of Fisheries.

Colombo, 1st July, 2021.

Regulations

- 1. These regulations may be cited as Standards for live fish exporters regulations 2021.
- 2. The provisions of these regulations except the provisions of-
 - (a) Part III, shall apply to every freshwater ornamental fish exporter;
 - (b) Part II, shall apply to every marine ornamental fish exporter.



3. An officer authorized by the Director-General of National Aquaculture Development Authority shall examine and monitor every facility for compliance of the provision of these regulations.

PART I

GENERAL

- 4. Every facility shall have ease of access in order to provide convenient and rapid transportation of ornamental fish.
- 5. Every facility shall be located in an environment, free of any contamination, which could affect the quality of fish.
- 6. Every facility shall maintain sufficient quantity of good quality water supply, uninterrupted power supply, and other amenities.
 - 7. (1) Every facility shall take measures for effluent disposal such as sufficient number of sedimentation tanks, and treatment tanks and carry out waste disposal in a manner not adverse to the environment. Every facility shall obtain recommendations from the Central Environmental Authority or the relevant Provincial Environmental Authority for efficient effluent disposal and shall comply with such recommendations.
 - (2) Every facility shall in order to achieve efficient effluent disposal -
 - (a) apply disinfectants to the water to be disposed prior to directing to a sedimentation tank. Such water shall not be disposed to natural water ways;
 - (b) dispose dead fish, to a concrete pit with a concrete lid or burn such dead fish in a covered area.
- 8. Every facility shall have regular monitoring of cleaning, sweeping and other measures to ensure on-farm and off-farm environmental quality.
- 9. Every facility Shall keep all chemicals, veterinary drugs including probiotics clearly labelled and safely stored and shall not have any unauthorized drug or chemical within the facility.
 - 10. Every facility shall take measures for the safety of personnel, equipment and fish.
 - 11. Every facility shall take measures for the maintenance of good health conditions of fish, including -
 - (a) cleaning of tanks, siphoning and disinfecting programmes;
 - (b) fish feeding programmes;
 - (c) stocking and harvesting programmes;
 - (d) prophylactic treatment programmes;
 - (e) availability of sufficient number of siphoning tubes, harvesting nets, hand nets, dead fish collecting nets, basins and buckets etc.
 - (f) amenities for the safe disposal of dead and diseased fish.
- 12. Every facility shall take every measure to ensure responsible usage of veterinary medicines, such as non use of antibiotics in quarantine tanks.
- 13. Every facility shall have training and awareness programmes for workers on good aquatic animal health and welfare management practices by organizing workshops, training programs or discussions.

- 14. Every facility shall take measures to prevent disease carriers entering the premises including restriction of visitors.
- 15. No facility shall have any fish or aquatic plant, which is protected or prohibited by any written law to have in possession by any person.
- 16. Every facility shall maintain a laboratory with basic equipment such as basic water quality parameters and water quality testing kits and a microscope to examine the health of fish and engage the services of a technician with training in diagnosing fish disease and other laboratory activities.
- 17. Every facility shall if any disease is reported or diagnosed, inform of the same to the National Aquaculture Development Authority within a period of seven days and maintain records of all diseases diagnosed in the facility for future reference.
- 18. Every facility shall obtain feedback reports from foreign buyers for each shipment and implement remedial measures to solve reported problems and shall keep detailed records for each shipment for future reference.
 - 19. Every facility shall maintain records in relation to fish stock including the following:-
 - (a) the date of production details;
 - (b) date of fish stock entering the farm;
 - (c) the names of owners of hatchery;
 - (d) details of the farms or marine fish suppliers from which the fish was obtained;
 - (e) details of dispatching of fish stock;
 - (f) the names of buyers of fish;
 - (g) reports of any diseases; and
 - (h) reports relating to any testing and quarantining.
 - 20. Every facility shall take the following measures for receiving and sorting of fish section:-
 - (a) maintain proper access to the area by a vehicle for easy dispatch of fish consignments;
 - (b) minimize stressful conditions that can affect the quality of fish, with special focus on matters such as fish bag handling, temperature of the area, water quality of arriving fish bags, sorting procedure, sorting utensils, aeration for sorting basins;
 - (c) capacity to dry out the utensils after each arrival consisting of cemented or tiled floors, good drainage system, concrete or stainless steel tables for sorting and grading of fish;
 - (d) cleaning sorting tables, basins, nets, aeration tubes, floor and drains after each arrival using freshwater of area;
 - (e) disinfection of area once a week by using a suitable disinfectant such as bleaching powder;
 - (f) capability of visual examination of each fish brought to the facility to evaluate the quality and returning of poor quality fish such as fish with damaged fin; or abrasions on the body to the suppliers of such fish;
 - (g) introduction of fish to sorting basins by draining out the packing water inside the bags using a hand net. Freshwater dip treatment (1 -2 minute) shall be given to the fish at this stage;
 - (h) non usage of basins, buckets, hand nets and other utensils that are being used for sorting the fish, for other activities;
 - (i) maintenance of the area in clean, tidy and hygienically sound manner.

Part II

STANDARDS FOR FRESHWATER ORNAMENTAL FISH EXPORTERS

- 21. (1) Every facility shall maintain the following measures in relation to the quarantine or holding area:
 - (a) availability of sufficient number of quarantine or holding tanks depending on the volume of exporting fish, to quarantine the fish prior to export;
 - (b) arrangement of quarantine or holding tanks in a separate area within the export facility;
 - (c) preparation of quarantine or holding tanks according to the volume of fish;
 - (d) disinfection of all quarantine or holding tanks including surrounding area after each cycle or once in two weeks, preferably by sun drying;
 - (2) Every facility shall adhere to following quarantine time period of fish -

	Origin of the fish	Quarantine period
1	Fish grown in exporter's facilities	No need to quarantine
2	Fish obtained from own out- growers (exporter should have a mechanism for close supervision of out-grower activities)	Three days
3	Fish obtained from registered direct suppliers (exporter should have a mechanism for close supervision of direct supplier's activities)	Three days
4	Fish obtained from unknown origins	Minimum seven days
5	Fish collected from natural water bodies	Two weeks
6	Fish imported for re-export	Seven days

- 22. Every facility in relation to the conditioning tanks shall:
 - (a) keep a sufficient number of conditioning tanks taking into consideration the volume of exporting fish in the facility, to condition such fish prior to export;
 - (b) arrange conditioning tanks in a separate place, adjacent to packing area;
 - (c) condition fish for a minimum period of twenty four hours prior to export;
 - (d) prevent cross contamination by arranging fish separately;
 - (e) maintain appropriate stocking densities in conditioning tanks depending on the variety and size of fish;
 - (f) maintain the ability to observe fish without difficulty;
 - (g) have the ability to harvest fish without difficulty;
 - (h) disinfect tanks and surrounding area after each shipment;
 - (i) have clean filtered water flowing through a filter with optimum water for conditioning tanks;
 - (j) not increase air temperature in the conditioning area beyond 30°C;
 - (k) not use hazardous chemicals or unapproved drugs in conditioning tanks.
- 23. Every facility in relation to packing area shall -
 - (a) maintain packing materials, equipment, chemicals, and documents properly in a clean and orderly manner to manage the environment in the packing area;
 - (b) use appropriately treated water for packing; and
 - (c) take measures to provide oxygen required to packing.
- 24. No facility shall release any fish to natural water bodies.

Part III

STANDARDS FOR MARINE ORNAMENTAL FISH EXPORTERS

- 25. Every facility engaged in export of marine fish, situated close to the sea shall dispose the water to the sea through a sea water soaking pit. Where such facility is not situated close to the sea, water shall be disinfected, kept in an underground concrete pit, prior to transporting to the sea. Such disposal shall be done according to the recommendations of the Central Environmental Authority or the relevant Provincial Environment Authority.
 - 26. Every facility shall have the following in relation to the quarantine or holding area:
 - (a) sufficient number of quarantine or holding tanks depending on the volume of exporting fish to quarantine the fish prior to export;
 - (b) a recirculation water system in quarantine or holding tanks and such recirculation water shall pass through mechanical and biological filters, protein skimmer and Ultra Violet filter for purification;
 - (c) maintenance of two separate recirculation systems with quarantine purification or holding tanks for fish and shrimps and other invertebrates;
 - (d) maintenance of different types of fish, proper stocking density in tanks, quarantine of aggressive fish separately;
 - (e) disinfection of all quarantine or holding tanks including surrounding area by using freshwater and suitable chemical such as chlorine or detergent once in six months; However, biological filter shall not be disturbed or stopped during this process;
 - (f) quarantine of fish for a minimum period of seven days;
- 27. Every facility shall maintain proper packing materials, equipment, chemicals, documents and facility of oxygen in the packing area.
 - 28. Every facility shall use appropriately treated water for packing.
- 29. Each fish shall be individually checked before packing for external damages, abrasions, abnormal behavior, to assure the quality of the fish.
 - 30. In these regulations "facility" means the premises where the live fish is kept for the purpose of export.

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