



**Fish Products
Inspection Manual**

DEFINITIONS

Agent: Someone acting on behalf of another person. The agent of the owner of the fish can be the plant manager, the assistant plant manager, the quality control manager or another company official who has control over the fish.

The agent of the owner of buildings where the fish is stored can be the director of the warehouse/refrigerated warehouse or his/her assistant, or the operator of a transport company if the fish is in transit.

Consumer: The final user of a product, i.e., a person or an institution, such as a hospital, hotel, organization or restaurant which purchases a product for its own use.

Consumer or Trade Complaint: Any verbal or written communication initiated by a consumer or a representative of an organisation expressing dissatisfaction with a fish or fish product. A consumer or trade complaint can be classified as either a health and safety issue or an other issue.

Container: Any type of receptacle, package, wrapper or confining band used in packaging or marketing fish.

Crown: The Government of Canada, the Head of State for which is Her Majesty Queen Elizabeth as represented in Canada by the Governor General.

Culling: Removal of defective units from a lot of fish or fish products.

Decomposed: Fish that has an offensive or objectionable odour, flavour, colour, texture or substance associated with spoilage.

Defective Unit: Any sample unit which does not comply with the requirements of the *Fish Inspection Regulations* (FIR).

End-of-Line Inspection: Inspection of a product which is packed into its final product form for that processing facility and which is not subject to any further processing other than freezing.

Fish: Any fish, including shellfish and crustaceans, and marine animals (marine being defined as "of, found in, produced by the sea"), and any parts, products or by-products thereof.



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For further details concerning the definition of an import, see Chapter 3, Subject 1 of this manual.

Mandatory Inspection List - a listing of processors and products for which there has been a rejection as a result of product inspection, for which CFIA has received product alerts from other countries, or for which problems have been found during an investigation.

Inspector: A person designated as an Inspector pursuant to Section 17 of the *Fish Inspection Act*.

Legal Proceedings: Begins with the laying of an information and continues until all appeal routes have been exhausted.

Limitation Period: The period of time during which a charge may be laid; after the limitation period for a particular offence has expired, the person or company can no longer be charged with that offence.

The Limitation Period for summary conviction offences in Canada, under the Criminal Code, is six months (Section 721 (2) of Criminal Code). All *Fish Inspection Act* violations are summary conviction offences. Seizure of fish and containers and consequent legal action must take place within six months of the date of the alleged offence.

Lot: A collection of readily identifiable units of product which are processed and/or handled under uniform conditions.

Lot Size: The number of units of product in a lot.

Minister: Minister of Agriculture and Agri-Food.

On-Line Inspections: Inspections which occur at critical points during the in-plant process (e.g., immediately after candling).

Poisonous or harmful substances: Includes bacteria of public health significance, Paralytic Shellfish Toxin, regulated pesticides, PCBs, mercury, or other contaminants which exceed established tolerances or guidelines.

Processor: Any person or company which processes fish (as defined in the *Fish Inspection Act*) for import or export.



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Product Inspection: The process of measuring, examining, testing or otherwise comparing a sample unit with the applicable requirements. An "inspection" must result in a decision on the acceptability of the lot. In order for an inspection to be completed, the following steps must be executed:

- i) the identity of the lot must be confirmed;
- ii) the lot must be sampled;
- iii) the sample units must be examined;
- iv) a decision must be made on the status of the lot; and
- v) the decision must be communicated to the owner of the lot.

Raw Material Inspections: Inspections of fish or any additional ingredients to be added to, on, or with the fish.

Reasonable Grounds: Any set of circumstances that would permit an Inspector to believe that an offence under the *Fish Inspection Act* has been committed.

Reconditioning: A process which eliminates bacteria of public health significance by heat treatment.

Regrouping by Code: means to subdivide that product into groups which have the same processor and date of production. If there is any reason to subdivide further, it is to be done at the discretion of the inspector.

Retail: Any product for sale in a store or directly to a consumer.

Reworking: Removal of defects from units in a lot (e.g., candling, trimming).

Sample: A collection of one or more sample units drawn from a lot.

Sample Size: The number of sample units drawn from a lot.

Sampling: The process of drawing or selecting product units from a lot.

Sampling Plan: A specific instruction which indicates the number of sample units to be inspected from the lot and the acceptance numbers for determining the acceptability of the lot.

Shipment: For import purposes, is a specific quantity of fish or fish products imported by one importer on a single transport carrier or vessel at the time of border entry. Each shipment must be notified to a single inspection office and must be available for inspection at one location.

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Subject to Inspection: Any fish or fish products, whether imported or domestically produced, may be inspected for compliance with the *Fish Inspection Regulations*.

Summary Conviction Proceedings: Proceedings defined by the Criminal Code of Canada or any Federal Statute where a Provincial Court Judge, Magistrate, or Justice has sole jurisdiction over the matters brought before him/her.

Suspect Codes: Codes that may contain defective product.

Suspension of the Initial Inspection: The action taken by an inspector to suspend the decision of an inspection once the owner/agent decides to cull, recondition, or rework the lot.

Tainted: Fish that is rancid or has an abnormal odour or flavour.

Trade: Any person or company purchasing products at any location other than a retail location.

Unit: The unit of product is the individual item inspected in order to determine the acceptability of the lot. It may be an ingredient, a component of an end product, or the end product itself. The unit of product may or may not be the same as the unit of purchase, supply, production, or shipment.

Unwholesome: Fish that has in or upon it bacteria of public health significance or substances toxic or aesthetically offensive.

Wholesaler: Any intermediary between a processor and retailer.