

CHAPTER 1

INTRODUCTION

1. APPLICATION AND PURPOSE OF THE MANUAL

The purpose of the Facilities Inspection Manual is to provide Canadian Food Inspection Agency (CFIA) inspectors and industry personnel with the policies and procedures necessary to determine compliance with the *Fish Inspection Regulations* and to ensure uniformity of interpretation and consistency in application of the regulations.

As new information is developed, this manual will be updated. All inquiries, suggestions or comments from within Canada are to be directed to the closest CFIA regional office. Inquiries, suggestions or comments from outside Canada are to be sent to:

Fish, Seafood and Production Division
Canadian Food Inspection Agency
59 Camelot Drive
Ottawa, Ontario, Canada
K1A 0Y9

When an addition or amendment to the manual is required, the change will originate from Fish, Seafood and Production Division in Ottawa, Canada.

2. MANUAL STRUCTURE AND TEXT FORMAT

The structure of this manual is similar to that of others produced by Fish, Seafood and Production, for the purpose of explaining regulatory criteria and compliance requirements.

The reason for a specific regulation is usually self-evident; however, a brief explanation as given in Chapters 5 and 6, is usually helpful to understand the requirements for compliance with the regulations.

The Compliance statements identified in Chapters 5 and 6 for Construction and Equipment, and Operating requirements respectively, are based on requirements which have been found necessary and proven practical in their application by industry and government. Deficiency statements applied to each section of Chapters 5 and 6 clearly identify and score conditions that do not satisfy the minimum requirements of

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the regulations.

GMPs

Although the requirements in this manual are based on the *Fish Inspection Regulations* currently in place, it is appropriate to mention Good Manufacturing Practices (GMPs).

The requirements in this manual for construction, equipment and operations are "minimum" requirements. For some products, such as ready-to-eat foods which are consumed without further cooking and extra care has to be taken to ensure the safety of the food, GMPs have been prepared for voluntary use by the industry. GMPs for many items have been developed for this purpose and are available under separate cover.