

FOOD HYGIENE REGULATIONS 2009

Amendment of Fourth Schedule

1. The Fourth Schedule to the principal regulations is amended by inserting after the item “19. Regulation 43 Failure to comply with the special requirements relating to the handling of fresh fish” the following items:

“19A. Regulation 43A Failure to comply with the special requirements relating to the cleaning of fish for canning.”.

FOOD HYGIENE REGULATIONS 2009

New regulation 43A

1. The principal Regulations is amended by inserting after Regulation 43 the following regulations:

“43A. Cleaning of fish for canning

- (1) All fish for canning shall be cleaned.
- (2) A food handler who cleans sardine or mackerel for canning shall-
 - (a) slit the fish into the belly part towards the anus, remove the gut and scrape out the remaining.
 - (b) gut the fish thoroughly to remove the blood and viscera from the belly part;
 - (c) ensure that scaling is done properly, where necessary; and
 - (d) ensure that the gutted fish is thoroughly washed under running potable water and rub out the internal belly to remove all blood and slime.
- (3) Any food handler who fails to comply with subregulation (1) or (2) commits an offence and shall, on conviction, be liable to a fine not exceeding ten thousand ringgit or to imprisonment for a term not exceeding two years.”.

FOOD REGULATIONS 1985

Amendment of Regulation 161 – Canned fish

1. Regulation 161 is amended by inserting after subregulation (2) the following subregulation:-

“(2A) Canned fish shall not contain two or more visible parasites per kg of the sample unit with a capsular diameter greater than 3 mm or a parasite not encapsulated and greater than 10 mm in length

(2B) For the purpose of these regulations, subregulation (2A) shall apply only to canned sardine and canned mackerel.”.