

I. PURPOSE

- Assuring the final products be compliance with quality, specification as signed contracts and approved for loading / shipping
- Having the basic datas of the lot for reporting to customers and keep records at enterprises and SEABINA office

II. SCOPE OF APPLICATION

- All cargoes before loading
- Apply for SEABINA' QC and manufactures' QC
- Due to be unable to inspect all the quantity, randomly sampling a few quantity on total lot → the result is just valuable on samples. If having complaints from customers / destination country's authorities, the manufactures have to bear the responsibility to trace back reasons and both the manufacture and the buyer should agreeably settle down together

III. INSPECTION PROCEDURE

➤ **Time**

Inspection is carried out when the lot is finished and the manufacturers have to report to SEABINA or the direct buyers at least 3 days before loading.

➤ **Place**

Inspection has to be carried out at cold storages that contain the full lot. If final products are kept in two cold storages more → inspection and sampling are also carried out at all cold storages

➤ **Method**

- Sampling randomly
- Representative samples
- Checking appearance by eyes, checking smell & taste, weighing, counting
- Biochemistry & microorganism, and sending samples to the external labs if needed

➤ **Steps**

1. Overall checking

Basing on the signed contracts, specification sheet, packing list & production lot code / traceability list, cargo will be checked:

- If quantity / size & grade assortment...in the packing list is compliance with contracts.

Taking some products after defrosting and put in plastic bag and sealing completely, then boiling or steaming to test smell & taste to be sure natural and not have any abnormalities

4. Checking the analyses of anti-biotic & microorganism

Checking the analyzing results of anti-biotic & microorganism that done by manufactures / authorities are in compliance with customers / markets requirements.

5. Extra inspection

If having doubts that products soaked by the prohibited chemicals or residues exceeded the allowed concentrations during inspection, then sealing off the samples and sending to external labs for more inspection

IV. APPRAISAL & COMMENT

4.1. Packages

Contents: right or wrong → if wrong → do corrective actions accordingly

4.2. Weight (GW, NW), size: comparing with standards to conclude:

>/= standards: OK

< standards: reject or do corrective actions (if not serious)

4.3. Quality: color, smell & taste, meat texture, foreign matters...: comparing with the standard sample to conclude:

- Similar to standard sample: OK

- Very different with standard sample: reject

4.4. Anti-biotic & microbiological results

Compare with customers' & markets' requirement to conclude:

</= Standards & negative: OK

> Standards & positive: reject

V. REPORT & RECORDING

1. Photos

➤ The compulsory photos for each the lot

- Carton:
 - + Full carton (with product and banding)
 - + Long sides
 - + Short sides
 - + Top & bottom sides if having information
- Bag/Box/Block and rider & sticker
 - + Full photo (with product and rider/sticker)
 - + Up side
 - + Down side
 - + Rider/sticker/Label...
- Products before defrosting
 - + Gross weight (2 photos at least)

- + Glazed appearance (5 photos at least)
- Products after defrosting
 - + Net weight (2 photos at least)
 - + Weight per piece
 - + Defrosted appearance (5 photos at least)

➤ **Besides**, If the lots have any abnormalities such as opened seal, unseparated IQF, burned freezing... These faults must be clearly shown & taken pictures in a separate section – “Other comments”

2. Data

All data has to be written in the INSPECTION FORM. Inspection report must be presented:

2.1 Inspecting date / inspectors (SEABINA & packers QC)

2.2. Product lot information: contract number / products / quantity / customer / Packing list number issued by packer / lot number / estimated loading date / destination port.

3. Forms

INSPECTION FORM (SEABINA/QA2)

4. Sending reports and save:

Reports / inspection form / pictures must be sent to customers for LOADING APPROVAL before shipment

Reports / inspection form / pictures must be filed in SEABINA Filing record system for traceability and use later

VI. REFERENCE

CODEX STAN 92-1981: STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS